

# LUNCH MENU

## OTAPAS

<b>EMPANADAS</b>	2 ea	<b>PULPO A LA PLANCHA</b>	15
Habana-style crispy turnovers in your choice of: Ground beef   Shredded chicken   Sausage & bacon Manchego cheese & spinach   Brie & mushroom   Oxtail		Cast iron seared octopus w/twice fried plantains	
<b>CROQUETAS CASERAS</b>	7	<b>GUACAMOLE CUBANO</b>	12
Homemade Ham or Chicken croquettes		Guacamole topped w/fresh mango served w/Cuban chips.	
<b>ALITAS DE POLLO</b>	9	<b>CEVICHE DE DORADO</b>	13
Lollipop chicken wings. Spicy mango habanero or Cilantro-lime mojo		Lime marinated Florida Dorado w/Thai chilis, onion, & avocado	
<b>DATILES RELLENOS</b>	8	<b>CAMARONES AL AJILLO</b>	12
Bacon wrapped dates stuffed w/Chevre Frais		Shrimp in creamy garlic sauce	
<b>CHICHARRON</b>	8	<b>CAMARONES AL COCO</b>	12
Cuban crispy pork belly served w/tropical slaw		Homemade coconut shrimp served over avocado salsa topped with orange-ginger sauce	
<b>YUCA FRITA</b>	7	<b>CALAMARES A LA PARRILLA</b>	13
Crispy yucca fries served w/our garlic & cilantro aioli		Grilled calamari in smoked chimichurri w/ Cuban bread	
<b>PAPITAS RELLENAS</b>	7	<b>CHORIZO SALTEADO</b>	9
Mini potato balls stuffed with saucy ground beef		Spanish sausage sautéed w/onion, garlic & white wine	
<b>TOSTON MONTADO</b>	10	<b>QUESITO FRITO</b>	8
Skirt steak, onion jam & chimichurri over crispy plantain		Fried cheese with bacon and papaya	

## O ENSALADAS

<b>ENSALADA CASERA</b>	7
Fresh field greens, goat cheese, dried papaya & shaved onion in our own passion fruit vinaigrette	
<b>ENSALADA DE AGUACATE TROPICAL</b>	8
Fresh romaine hearts, avocado, mango & shaved red onion house vinaigrette	
<b>SALAD ADD-ONS</b>	
Skirt steak 15   Chicken 9   Salmon 12   Shrimp 12   Avocado 5	

## O SOPAS

<b>POTAJE DE FRIJOLES NEGROS</b>	6
Classic cumin scented black bean pottage	
<b>SOPA DE POLLO DE LA ABUELITA</b>	7
Cuban chicken soup	
<b>CALDO GALLEGO</b>	8
Galician style pottage, white beans, pork, chorizo & kale	
<b>LEVANTA MUERTO</b>	18
Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth	

## O SANDWICHES

<b>CUBANO CLASICO</b>	9	<b>PAN CON BISTEC</b>	9
Roast pork, ham, Swiss cheese, pickles, mojo & mustard served with cuban chips		Thin sliced top round of beef, w/ sautéed onions, Swiss cheese french fries & garlic butter	
<b>PAN CON LECHON</b>	9	<b>CHICKEN SANDWICH</b>	9
Slow roast pulled pork, sautéed onion & garlic mojo		Sautéed chicken breast w/ sautéed onions & Swiss cheese	

*Cubanizate!*

Gluten free options upon request | Please inform your server of any food allergies  
20% gratuity is included for parties of 6 or more | 3.5% applied to credit card payments.  
We do not split checks | Prices subject to change

## ○ PLATOS FUERTES

ENTREES SERVED W/YOUR CHOICE OF 2 SIDES | ADDITIONAL SIDES 4

### ○ POLLO

- POLLO CASUAL HABANA** 19  
Crispy chicken breast, plantain, Cuban tomato sauce, cheese
- POLLO AL AJILLO** 17  
Sautéed chicken breast in a creamy garlic sauce
- PECHUGA A LA PLANCHA** 17  
Pan seared chicken breast topped w/ lime, cilantro & onions

### ○ CERDO

- LECHON ASADO** 15  
Classic Cuban pulled roast pork w/ onion & garlic mojo
- LECHON A LA PATRIA** 17  
Cuban pulled pork, pan seared with onions & lime juice
- MASITAS DE SANTIAGO** 16  
Crispy pork chunks w/shaved onion, lime & garlic mojo
- COSTILLAS DE CERDO A LA GUAYABA** 18  
Baby back ribs smothered in our guava BBQ sauce
- BABY PERNIL** 18  
Pork shank w/crispy crust, mojo, over caribbean mash

### ○ PESCADO

- MAHI MAHI TROPICAL** 21  
Coconut crusted Mahi over mango & toasted coconut salsa
- SALMON VARADERO** 22  
Pan seared Atlantic salmon w/sautéed spinach topped w/ maduro chips & mango sauce
- PESCADO FRITO** 28  
Whole fried Red Snapper served with mojo isleño

### ○ ARROCES

- PAELLA CARIBEÑA** 34  
Saffron rice w/prawns, shrimp, calamari, mussels, clams & chorizo
- ARROZ CON POLLO** 16  
Shredded chicken & saffron rice casserole w/olives & peas
- ARROZ FRITO CON AGUACATE\*** 12  
Cuban style fried rice w/ avocado salsa, pineapple & coconut  
Add-ons: Skirt Steak 15 | Chicken 9 | Shrimp 12  
\*(Sides not included)

### ○ MARISCOS

- CAZUELA DE MARISCOS** 26  
Sautéed prawns, clams, mussels & calamari in an enchilado sauce over soft polenta
- CAMARONES AL AJILLO** 18  
Shrimp in creamy garlic sauce
- CAMARONES ENCHILADOS** 18  
Sautéed shrimp, red pepper enchilado relish, white wine

### ○ CARNE

- ROPA VIEJA** 17  
Shredded flank steak, light tomato sauce w/peppers & onion
- VACA FRITA** 18  
Crispy shredded flank steak, onions & lime juice
- BISTEC EMPANIZADO** 18  
Crispy breaded thin cut beef sirloin, red onion, mojo
- RABO ENCENDIDO** 20  
Slow braised oxtails in slightly spicy tomato sauce
- CHURRASCO CON CHIMICHURRI** 32  
Fire grilled skirt steak served w/ chimichurri
- BISTEC DE PALOMILLA CON PAPITAS** 19  
Thin sliced beef sirloin, sautéed onions w/ garlic fries
- PICADILLO SANTIAGUERO** 15  
Saucy ground beef w/potatoes, olives, and raisins

### ○ ACOMPAÑANTES

Entrees served w/your choice of 2 sides | Additional sides 4

- |                                       |  |
|---------------------------------------|--|
| <b>ARROZ BLANCO</b><br>White Rice     | <b>PLATANOS MADUROS</b><br>Sweet Plantains |
| <b>ARROZ MORO</b><br>Dirty Rice       | <b>ENSALADA CASERA</b><br>House Salad      |
| <b>ARROZ AMARILLO</b><br>Yellow Rice  | <b>YUCA CON MOJO</b><br>Steam Yucca        |
| <b>FRIJOLES NEGROS</b><br>Black Beans | <b>PAPITAS FRITAS</b><br>French Fries      |
| <b>FRIJOLES ROJOS</b><br>Red Beans    |  |

Specialty Sides w/entree add 3 | Additional sides 5

- TOSTONES** Crispy Plantains | **YUCA FRITA** Yucca Fries  
**PURE CARIBEÑO** Yucca, squash, potato & garlic mash  
**VEGETALES A LA PARILLA** Grilled vegetables

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