

Bar Specials

Raspberry Mojito 13

Bacardi Superior Rum, Chambord, light brown sugar, and freshly muddled raspberry, mint, and lime, with a dash of Sprite.

Coco Chi Chi 14

360 Double Chocolate Vodka, pineapple juice, and Coco Lopez, with a dash of freshly grated cinnamon.

Happy Hour Anytime To Go (Takeout Only)

More than 2 drinks in each 16oz bottle.

MOJITO 14 MARGARITA 14 SANGRIA 12

Chef's Specials

TAPAS

Toston Montado Con Churrasco 10

Crispy Plantain topped with skirt steak, onion jam, and chimichurri.

Chicken Croquetas 6

Homemade croquetas with chicken.

FUERTES (Entrees served with 2 sides)

Picadillo Santiaguero 18

Saucy ground beef w/potatoes, olives, and raisins.

Tapas

Empanadas (3 of the same kind per order) 9

Habana-style crispy turnovers in your choice of:

Picadillo Ground beef | **Pollo** shredded chicken

Chorizo y Bacon Artisanal sausage & bacon

Espinaca y Manchego Manchego cheese & spinach

Champiñones con Brie Imported brie & mushroom

Rabo Slightly spicy oxtail meat

Croquetas Caseras 8

Homemade ham croquettes

Alitas de Pollo 9

Lollipop chicken wings. Your choice of: spicy mango habanero or cilantro lime mojo

Datiles Rellenos 9

Bacon wrapped dates stuffed w/Chevre Frais

Chicharron 9

Cuban crispy pork belly served w/tropical slaw

Yuca Frita 8

Crispy yucca fries served w/our garlic & cilantro aioli

Papitas Rellenas 9

Mini potato balls stuffed with saucy ground beef

Pulpo A La Plancha Con Tostones 15

cast iron seared octopus w/twice fried plantains

Guacamole Cubano 14

Guacamole topped w/fresh mango and served w/Cuban chips.

Ceviche de Dorado 14

Lime marinated Florida Dorado w/Thai chilis, onion, & avocado

Camarones al Ajillo 13

Shrimp in creamy garlic sauce

Camarones al Coco 13

Homemade coconut shrimp served over avocado salsa

Calamares a la Parrilla 13

Grilled calamari in smoked chimichurri served with grilled Cuban bread

Chorizo Salteado 11

Artisanal Spanish sausage sautéed w/onion, garlic & white wine.

Quesito Frito 8

Fried cheese with bacon and papaya.

Ensaladas

Ensalada Casera 8

Fresh field greens, goat cheese, dry papaya & shaved onion in our own passion fruit vinaigrette

Ensalada de Aguacate 9 con Mango y Cebolla

Fresh romaine hearts, avocado, mango & shaved red onion

Add to any salad:

Churrasco Skirt steak 16 | **Pollo** Chicken 10 | **Salmon** Salmon 13 | **Camarones** Shrimp 13 | **Aguacate** Avocado 5

Sopas

Potaje de Frijoles Negros 8

Classic cumin scented black bean pottage

Caldo Gallego 10

Galician style pottage, white beans, pork, chorizo & kale

Sopa de Pollo de la Abuelita 9

Traditional Cuban style chicken soup

Levanta Muerto 18

Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth

Gluten free options available upon request | Please inform your server of any food allergies

Like us on Facebook & Instagram! | 20% gratuity is included for parties of 6 or more

Due to the rising cost of doing business & to prevent an increase in prices, we will apply a surcharge of 3.5% on credit card payments. This does not apply to transactions paid in cash.

We do not split checks | Prices subject to change

Platos Fuertes

All entrees served w/your choice of 2 sides | Additional sides \$5

Pollo Casual Habana 22

Crispy chicken breast topped w/plantain and Cuban tomato sauce, smothered in cheese

Pollo al Ajillo 21

Sautéed chicken breast in a creamy garlic sauce

Pechuga a la Plancha 20

Pan seared chicken breast topped w/lime, cilantro & onions

Lechon Asado 20

Classic Cuban pulled roast pork topped w/onion and garlic mojo

Lechon a la Patria 21

Cuban pulled pork, pan seared with onions & lime juice

Masitas de Santiago 20

Crispy pork chunks topped w/shaved onion, lime & garlic mojo

Costillas de Cerdo a la Guayaba 23

Falling off the bone baby back ribs smothered in our guava BBQ sauce

Baby Pernil 23

Slow cooked pork shank w/crispy crust, topped w/our garlic & lime mojo served over caribbean mash

Mahi Mahi Tropical 24

Coconut crusted Mahi served w/dried mango & toasted coconut salsa

Salmon Varadero 25

Pan seared wild caught Atlantic salmon served w/sautéed spinach topped w/maduro chips & mango sauce

Pescado Frito 28

Whole fried Red Snapper served with mojo isleño

Paella Caribeña 36

Saffron rice studded w/prawns, calamari, mussels, clams & chorizo

Arroz Frito Con Aguacate (Vegan) 13*

Cuban style fried rice with avocado, pineapple & coconut

Add: Churrasco Skirt Steak 16

Pollo Chicken 10

Camarones Shrimp 13

*SIDES NOT INCLUDED

Camarones Al Ajillo 23

Shrimp in creamy garlic sauce

Cazuela de Mariscos con Harina 32

Sautéed prawns, clams, mussels & calamari in an enchilado sauce over a soft polenta tamal

Camarones Enchilados 23

Sautéed shrimp in a lightly spiced red pepper enchilado relish with white wine

Ropa Vieja 20

Slow braised & shredded flank steak in light tomato sauce w/peppers & onion

Vaca Frita 22

Crispy shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 21

Crispy breaded thin cut beef sirloin topped w/onion sour orange mojo

Rabo Encendido 23

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri 34

Fire grilled Omaha skirt steak served w/hand cut chimichurri

Bistec de Palomilla con Papitas 23

Thin sliced beef sirloin topped w/sautéed onions & homemade garlic fries

Acompañantes

All entrees served w/your choice of 2 sides | Additional sides \$5

Arroz Blanco White rice | **Arroz Moro** Cuban dirty rice | **Arroz Amarillo** Saffron rice

Frijoles Rojos Red beans | **Frijoles Negros** Cuban black beans | **Platanos Maduros** Sweet plantains

Ensalada Casera House salad | **Yuca con mojo** Steamed yucca | **Papitas Fritas** French fries

Speciality Sides w/entree add \$3 | Additional sides \$6

Tostones Crispy plantains | **Pure Caribeño** Yucca, butternut squash, potato & garlic mash

Vegetales a la Parrilla Grilled vegetables

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