

## TAPAS

	<u>Ind</u>	<u>*Fam</u>
<b>Croquetas</b> Ham or Chicken seasoned bechamel with minced	.85	9.60/1 dozen
<b>Empanadas</b> Beef or Chicken turnovers seasoned filling with olives and raisins	.95	10.80/1 dozen
<b>Papa Rellena</b> seasoned minced beef, onion, peppers, rolled in panko breading	1.25	13.20/1 dozen
<b>Mariquitas</b> fried green plantain chips	2.95	12.50
<b>Guacamole</b> mashed avocado and tortilla chips	4.95	
<b>Tortilla Española</b> 10" spanish omelet with beaten eggs, potato, onion, made <i>for sharing</i>		19.95/16 slices
<b>Calamares Fritos</b> crispy fried squid, marinara dipping sauce	7.95	
<b>Ceviche Original</b> chopped whitefish, pico de gallo, lemon, lime, avocado, tortilla chips	6.95	29.95
<b>Appetizer Sampler</b> beef empanada, ham and chicken croquetas, papa rellenas, fried yuca, mariquitas	6.95	24.95

## SALADS

	<u>Ind</u>	<u>Fam</u>
<b>Aguacate</b> tomato, onions, avocado, salt & pepper, red wine vinegar and olive oil	5.95	19.95
<b>House</b> iceberg, tomato, bacon, crumbled egg, crouton with creamy honey-mustard dressing	5.95	19.95
<b>el César</b> romaine & iceberg, parmesan croutons, creamy Caesar dressing	5.95	19.95
<b>la Rúcula</b> arugula, spinach, romaine, tomato, parmesan cheese	5.95	19.95
<b>South Beach Salmon</b> chimichurri salmon, arugula & romaine, herb potatoes, green beans, chopped egg, Peruvian peppers and Ginger Sesame dressing	12.95	

*add a protein... grilled chicken ...5 | grilled salmon ...6 | grilled churrasco ...8*

*Dressing choices... Oil & Vinegar, Honey-Balsamic, Creamy Balsamic, Creamy Caesar, Ranch, Blue-Cheese, Ginger-Sesame, Honey-Mustard*

## SANDWICHES

	<u>Ind</u>	<u>Fam</u>
<b>Cubano</b> sliced- roasted pork, tavern ham, swiss cheese, mustard, pickle, pressed Cuban roll	6.95	32.50/25 pieces
<b>Medianoche</b> sliced- roasted pork, tavern ham, swiss, mustard, pickle, pressed sweet Cuban roll	6.95	32.50/25 pieces
<b>Pan con Lechón</b> roasted pulled pork, grilled onions, <i>mojo</i> sauce, pressed Cuban roll	6.95	
<b>Pechuga Sandwich</b> grilled chicken breast, mozzarella, mayo, pressed Cuban roll	7.95	
<b>Milanesa de Pollo</b> panko-crusted chicken breast, mozzarella, tomato, lettuce, pressed Cuban roll	8.95	
<b>Milanesa de Bistec</b> breaded sirloin steak, romaine, tomato, mayo, pressed Cuban roll	11.95	
<b>Pan con Bistec</b> grilled sirloin steak, grilled onions, pressed Cuban roll	10.95	

## ENTREES

	<u>Ind</u>	<u>Fam</u>
<b>Fricasé de Pollo</b> braised chicken and potatoes, saffron white-wine sauce, black beans and rice	8.95	42.50
<b>Pechuga de Pollo</b> grilled chicken breast, mild peppers, onions, black beans and rice	8.95	42.50
<b>Milanesa de Pollo</b> panko-crusted chicken breast, onions, peas, <i>mojo</i> , black beans and rice	9.95	47.50
<b>Lechón Asado</b> slow-roasted pork shoulder, yuca with <i>mojo</i> -sauce, black beans and rice	8.95	42.50
<b>Masitas de Puerco</b> fried savory pork morsels, black beans and rice	8.95	42.50
<b>Ropa Vieja</b> shredded braised, beef flank, tomato-herbs, sweet peppers, black beans and rice	10.95	52.50
<b>Palomilla</b> tenderized top sirloin steak, onions, black beans and rice	11.95	57.50
<b>Bistec Empanizado</b> breaded top sirloin steak, <i>mojo</i> onions, black beans and rice	12.95	62.50
<b>Rabo Encendido</b> braised beef oxtail, red-wine reduction, black beans and rice	14.95	70.00
<b>Carne con Papa</b> braised beef stew chunks, stewed potato, tomato wine sauce, black beans and rice	9.95	47.50
<b>Impossible Picadillo (plant-based/gf)</b> simmered with mild peppers, onions potatoes in a tomato wine sauce	9.95	47.50
<b>Pescado Frito</b> crispy whitefish filets, garlic-onions, black beans and rice	8.95	42.50
<b>Arroz Frito</b> shrimp, roast pork, chicken, ham, teriyaki-soy fried rice	8.95	42.50
<b>Arroz con Pollo</b> sautéed chicken, saffron rice, green peas, pimiento	9.95	47.50
<b>Paella Vegetariana</b> saffron rice, asparagus, zucchini, mushroom, peppers, sweet pea, pimientos	12.95	62.50
<b>Paella Valenciana</b> saffron rice, chicken, pork, chorizo, grilled shellfish and fresh fish	16.95	80.00
<b>Paella Marinera</b> saffron rice, shrimp, clams, mussels, crab, fresh fish	18.95	90.00

## SIDES

	<u>Ind</u>	<u>Fam</u>		<u>Ind</u>	<u>Fam</u>
<b>House or Caesar Salad</b>	3.50		<b>Yuca</b>	3.50	12.95
<b>Tostones</b>	1.95	8.95	<b>Toasted Bread</b>	1.95	
<b>Maduros</b>	1.95	8.95	<b>Bean Spread</b>	1.95	
<b>Chimichurri Sauce</b>	1.50		<b>Jalapeños Toreados</b>	3.50	
<b>Mojo Sauce</b>	1.00		<b>Tortilla Chips or French Fries</b>	1.95	6.95
<b>Black Beans</b>	1.95	8.95			
<b>White Rice</b>	1.95	6.95			
<b>Moros Rice</b>	2.50	10.95			

*Please advise us if you have any food allergies as not all ingredients are listed. \*Fam size serves 5*

## Cocktails

### Lychee Blossom Martini 15

grey goose l'orange vodka, lychee liqueur & purée, sweet & sour

### Cuban Love Martini 12

bacardi limón, sour apple pucker, blue curaçao, fresh lime juice

### Cucumber & Ginger Cooler 15

hendrick's gin, canton ginger liqueur, fresh cucumber, sweet & sour agave nectar

### Strawberry Gin Mojito 14

no. 209 reserve gin, fresh basil, strawberries, fresh lime juice

### Vic's Smash 14

Jack Daniel's single barrel rye whiskey, briottet crème de cassis liqueur, muddled blackberries, sweet & sour, vanilla-infused simple syrup

### Guava-Rita 14

Patrón reposado tequila, Cointreau, guava purée, fresh lime juice

## Sparkling & Champagne

	glass	bottle
<b>Brut</b> Cava Opera Prima	5	18
<b>Brut</b> Cava Segura Viudas	6	20
<b>Ice Imperial</b> Extra Dry Moët & Chandon		105
<b>Brut</b> Yellow Label Veuve Clicqout		99
<b>Rosé Imperial</b> Rosé Moët & Chandon		99

## Whites

	glass	bottle
<b>Rose</b> Listel   France	8	29
<b>White Zinfandel</b> Buehler   St. Helena	6	20
<b>Moscato D'Asti</b> Stella Rosa   Italy	7	25
<b>Pinot Grigio</b> Santa Margherita   Italy	12	44
<b>Sauvignon Blanc</b> White Haven   New Zealand	8	25
<b>Chardonnay</b> Kendall Jackson   California	7	25
<b>Chardonnay</b> Rombauer   Carneros		59
<b>Chardonnay</b> La Crema   Sonoma Coast	9	32

## Reds

	glass	bottle
<b>Pinot Noir</b> Meiomi   California	9	32
<b>Pinot Noir</b> Gary Farrell   Russian River Valley		79
<b>Merlot</b> Josh Cellars   California	7	25
<b>Tempranillo</b> Campo Viejo Reserva   Spain	7	25
<b>Malbec</b> Achaval Ferrer   Mendoza, Argentina	10	36
<b>Cabernet Sauvignon</b> Coppola Claret   California	9	32
<b>Cabernet Sauvignon</b> Joseph Phelps   Napa		115
<b>Cabernet Sauvignon</b> Caymus 1 liter   Napa		149
<b>Syrah-Shiraz</b> Coppola   Carneros	8	32
<b>Rosso Semi-Sweet</b> Stella Rosa   Italy	7	25

## Beer

### On Draft 7

Blue Moon  
Dos XX Lager  
Karl Strauss Red Trolley Ale  
Lagunitas IPA

### Bottled 7

Bud Light  
Coors Light  
Corona  
Heineken  
Modelo Especial  
Negra Modelo  
O'Doul's

## Non-Alcoholic

### Piña Colada Mocktail 6

frozen blended, Coco Lopez, pineapple juice.

### Passion Fruit Mocktail 6

Passion Fruit | sugar cane juice | muddled mint leaves

### Hot Tea 3

### Fountain Drinks (refills included) 3

Coke  
Diet Coke  
Sprite  
MM lemonade  
Raspberry Iced Tea  
Unsweetened Iced Tea

### Specialty Drinks 3

Malta Hatuey  
Materva  
Iron Beer (non alcoholic)  
Inca Kola  
Jupiña

### Bottled Spring Water 1L Acqua Panna 5

### Bottled Sparkling Water 1L Pellegrino 5

### Juices 5

Orange  
Grapefruit  
Cranberry  
Pineapple

*We would like to see you make it home safely.*

*If you do not have a designated driver, we would be happy to help make arrangements.*