

A La Carta - House Specialties

Chuletas Fritas (2 Fried Pork Chops)	\$10.25
Bistec Con Cebollas (Grilled Steak & Onions)	\$10.25
Bistec Empanizado Breaded Steak (Breaded Steak)	\$11.25
Bistec De Pechuga De Pollo con Cebollas (Grilled Chicken Breast with Onions)	\$10.25
Bistec De Pollo Empanizado (Breaded Chicken Breast)	\$11.25
Chicaron De Pollo con weso (Crunchy Cracklin Chicken Bone In)	\$ 8.50
Chicaron De Pollo sin weso (Crunchy Cracklin Chicken Boneless)	\$10.95
Picadillo (Ground Beef Cuban Style)	\$12.95
Ropa Vieja (Shredded Beef in Tomato Sauce)	\$12.95
Rabo Encendido (Oxtail Stew)	\$12.95
Filete De Pescado (Frito o Salsa de Tomate) Tilapia Filet (Fried or Tomato Sauce)	\$12.95
Pargo Entero (Frito o Salsa de Tomate) Whole Red Snapper (Fried or Tomato Sauce)	\$17.95
Camarones (6) (Frito, al Aguillo o Salsa de Tomate) Shrimp (6)(Fried, Garlic Sauce or Tomato Sauce)	\$16.95

A La Carta - House Specialties

Include One Rice Choice

(White, Yellow, or Our Typical Cuban Black Bean Rice)

And One Side Dish of Your Choice

(Black Beans, Pinto Beans, Fried Sweet Plantains, Green plantains, Boiled Yuca, Fried Yuca or Tossed Salad)

Specialty Item

Mofongo (Fried Green Plantains Mashed with Pork Rhine) Served with a (Garlic or Tomato Sauce) \$ 8.50
Con Pollo (Chicken) \$12.00
Con Pernil (Roast Pork) \$13.50
Con Picadillo (Ground Beef Cuban Style) \$13.50
Ensalada De Pechuga de Pollo a La Plancha (Grilled Chicken Breast Salad) \$9.25
Tortilla de Platanos Maduros con Cebollitas (Typical Cuban Omelette with Fried Sweet Plantains w/Diced onions) \$7.95
Arroz Blanco con (2) Huevos Fritos (White Rice with (2) Fried Eggs) \$5.95
½ Pollo Asado con Arroz, Frijoles, y Maduros (½ Rotisserie Chicken with Rice, Beans, & Fried Sweet Plantains) \$12.95

These Dishes are Served Alone

Rotisserie Chicken

¼ Muslo de Pollo (¼ Dark Meat)	\$3.50
¼ Pechuga de Pollo (¼ White Meat)	\$4.00
½ Pollo (½ Pollo)	\$6.00

These Dishes are Served Alone

Sandwiches

Cubano (Cuban) (Pork, Ham, Swiss Cheese, Pickles, Mustard, Toasted and Glazed with Garlic)	\$5.50
Media Noche (Mid Night) Sweet Bread (Pork, Ham, Swiss Cheese, Pickles, Mustard, Toasted and Glazed with Garlic)	\$5.50
Lechon (Roast Pork)	\$5.50
Bistec Con Cebollas (Steak with Onions & Potato Sticks inside)	\$5.95
Pechuga De Pollo Con Cebollas (Grilled Chicken with Onions & Potato Sticks inside)	\$5.95
Pollo BBQ (Rotisserie Chicken, Lettuce, Tomato, BBQ Sauce, Potato Sticks inside)	\$6.50
Croquetas Preparadas (Ham Croquettes, Ham, Swiss Cheese, Tomato)	\$5.95
Queso (Grilled Cheese) Swiss or American with Tomato	\$3.95
Tocina, Lechuga y Tomate (BLT)	\$4.95
Hamburguesa Cubana (Cuban Burger Special Seasoning) Lettuce, Tomato, Potato Stix Inside (Add Swiss or American Cheese \$1 Extra) (Add Bacon \$1 Extra) (Add Grilled Onions \$1 Extra)	\$5.50
Filete De Pescado (Fried Tilapia Fish Sandwich) (Lettuce, Tomato, Potato Stix Inside)	\$6.95
Ropa Vieja (Shredded Beef in Tomato Sauce) Lettuce, Tomato, Potato Stix Inside)	\$6.95
Picadillo (Ground Beef Cuban Style) Lettuce, Tomato, Potato Stix Inside)	\$6.95
Vegetariano (Veggie Sandwich) (Lettuce, Tomato, Avacado, Shredded Carrot, Cucumber, Balsamic Dressing)	\$ 6.95

Sopas (Soups)

Pechuga de Pollo (Chicken Breast Chunks, Carrots, Diced Onions, Peppers, Celery)	\$3.50
Soup of the Day <i><u>Varies Just Ask</u></i> (Lentil, Garbanzo, Yellow Split Pea, Green Plantain, Mixed Sea Food)	\$3.95

Ordenes Individuales (Side Orders)

Tamales Casseros (Home Made Corn Tamal)	\$3.95
Arroz Blanco (White Rice)	\$ 3.00
Arroz Amarillo o Congri (Moro) (Yellow or Typical Black Bean Rice)	\$ 3.95
Frijoles Rojos o Negros (Black or Pinto Beans)	\$ 3.50
Maduros (Fried Sweet Plantains)	\$3.50
Tostones (Fried Green Plantains with Garlic Sauce)	\$3.50
Papas Fritas (French Fries)	\$3.50
Yuca (Cassava) (Boiled or Fried)	\$3.50
Croquetas (3)	\$3.50
Empanadas de Carne (Picadillo) (BEEF)	\$2.00
Empanadas de Pollo (CHICKEN)	\$2.00
Empanadas de Queso Crema (CREAM CHEESE)	\$2.00
Empanadas de Guayaba con Queso Crema (GUAVA & CREAM CHEESE)	\$2.00
Papas Rellena (Breaded Potato Ball with Ground Beef & Pork Filling)	\$2.00
Yuca Rellena (Breaded Yuca Ball with Ground Beef & Pork Filling)	\$2.00
Ensalada De Aguacate (Avacado Salad)	\$7.95
Ensalada Mixta (Tossed Mixed Green Salad)	\$3.00
Perro Caliente con Masa de Maiz (Corn Dogs)	\$2.00

Bebidas / Beverages \$1.95

Coca Cola , Diet Coke, Sprite, Nestea Ice Tea, Fanta Orange

Materva Typical Cuban Soda from the Herb Mate

Iron Beer Typical Cuban Soda Cola Champagne

Jupina Typical Cuban Soda Pineapple

Malta India

Colombiana Cola Champagne

Manzana (Apple)

Inca Cola Peruvian Cola Champagne

Agua de Coco

Country Club (Dominican) Frambuesa, Merengue, Naranja, Uva

Jarritos (Mexican) Varied Flavors

Café / Coffee \$1.95

Espresso

Café Con Leche / Latte

Cortadito

Teas Variety of Flavors

Batidos Tropicales / Tropical Shakes \$3.95 Mixed Flavor Add \$1 extra

Mamey

Banana

Papaya

Mango

Fresa / Strawberry

Guanabana / Sour Sop

Parcha / Passion Fruit

Tamarindo / Tamarin

Trigo / Wheat

Lulo

Pina / Pineapple

Mescla de Fresas / Mixed Berries \$4.95

Morir Sonando / Orange Cream \$4.95

Postres / Desserts \$3.95

Flan / Egg Custard

Arroz con Leche / Rice Pudding

Majarete / Corn Pudding

Pudin de Pan Cubano / Cuban Bread Pudding

Dulce De Leche Cortado / Curdled Milk \$4.95

Cascos De Guayaba con Queso Crema / Guava Shell in Syrup with Cream Cheese

CoCo Rallado con Queso Crema / Shredded Coconut with Cream Cheese

Papaya con Queso Crema / Papaya Chunks in Syrup with Cream Cheese

Lascas De Guayaba con Queso Crema / Guava Paste with Cream Cheese