

★ LUNCH ★

APERITIVOS (APPETIZERS)

TROPICAL CHIPS AND A TRIO OF DIPS 9.25

Plantain and malanga chips
Black bean hummus, roasted cauliflower hummus
with curried onions, and Cuba Libre salsa

PINEAPPLE GUACAMOLE CUBANO 7 / 11

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice,
extra virgin olive oil. Crisp plantain chips

CRAB GUACAMOLE 17

Blue crabmeat, avocado, grilled golden pineapple, roasted jalapeños,
fresh lime juice, extra virgin olive oil. Crisp plantain chips

SOPAS Y ENSALADAS (SOUPS AND SALADS)

LEVANTA MUERTO SEAFOOD SOUP 13.75

Seafood soup to "raise the dead," with shrimp, bay scallops,
crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Truffle oil

BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

"COBBANO" SALAD 15

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado,
bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.
Light mustard vinaigrette. *Vegetarian option available*

POLLO FRITO "CHICHARRONES" SALAD 12.5

Crisp, fried boneless chicken, Napa cabbage, romaine lettuce, organic grape tomatoes,
red onion and homemade Persian pickles. Goat cheese ranch dressing

NAKED BURGER SALAD 13

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade,
cheddar cheese. Watercress, baby spinach, romaine, tomato, Kalamata olives,
red onions. Red wine vinaigrette and boniato chips

RÁPIDO LUNCH

A THREE-COURSE LUNCH, ALL SERVED AT ONCE!

★PIO PIO PIO★

(CHICKEN)
15.5

CHICKEN CROQUETAS SALAD

Abuela's creamy roasted chicken croquettes, romaine,
grape tomatoes, red onion, seedless cucumber.
Roasted cachucha pepper allioli

MAMÁ AMELIA'S EMPANADA

Hand-chopped chicken, corn, Jack cheese.
Aji-sour cream dipping sauce

CHICKEN A LA PLANCHA

Cuban marinated boneless chicken breast "a la plancha."
White rice and mango-passion fruit sweet and sour sauce

★VEGETARIANO★

(VEGETARIAN)
13.75

BLACK BEAN SOUP

Traditional Cuban black bean soup
with rich authentic flavors

JARDÍN SALAD

Watercress, baby spinach, romaine, grape tomato,
Kalamata olives, red onions.
Red wine vinaigrette and boniato chips

SPANISH COCA FLATBREAD

Crispy flatbread, grilled zucchini, portobello mushrooms,
onions, roasted Piquillo peppers, eggplant, tomato.
Tetilla cheese

★DEL MAR★

(SEAFOOD)
17.75

LEVANTA MUERTO SEAFOOD SOUP

Seafood soup to "raise the dead," with shrimp, bay
scallops, crabmeat and mussels. Coconut milk fortified
"Chino-Cubano" broth. Truffle oil

SHRIMP CÓCTEL

Cuban-style shrimp cocktail.
Latino cóctel sauce and avocado

PARGO A LA PLANCHA

Olive oil griddled Florida red snapper.
Coconut basmati rice and candied cashews.
Mango salsa and red curry sauce

FAVORITOS (FAVORITES)

★SANDWICHES★

EL CUBANO 14.75

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin,
Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish.
Tropical chips and Cuba Libre salsa

VISIT TO HAVANA 14

Half of our El Cubano sandwich with black bean soup,
jardín salad and tropical chips

CHURRASCO BURGER 14.5

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese,
lettuce and tomato on a King's Hawaiian ® roll. Boniato chips and Cuba Libre steak sauce
Add fried egg or bacon 1.00

MIAMI FRITA 14

Ground beef, pork and Spanish chorizo burger on a King's Hawaiian ® roll. Lettuce, tomato,
Frita sauce, mustard and shoestring fries

★ENTRÉES★

VACIO STEAK ARGENTINO 19

Grilled Argentine-cut bavette steak, Moros y Cristianos and tostones. Argentinean chimichurri

PARGO A LA PLANCHA 18

Olive oil griddled Florida red snapper. Coconut basmati rice and candied cashews.
Mango salsa and red curry sauce

MAMÁ AMELIA'S EMPANADAS 12.25 or 16.25

Choose two or three

House salad and aji-sour cream dipping sauce

★ Del Campo: Pulled pork, roasted poblano, charred tomatoes

★ Picadillo: Ground beef, Manzanilla olives, raisins

★ De la Casa: Hand-chopped chicken, corn, Jack cheese

ARROZ CON POLLO 15

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg.
Asparagus, Palacios chorizo, roasted piquillo pepper salad

ROPA VIEJA 19.25

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine.
Maduros and steamed white rice

BEBIDAS (BEVERAGES)

NO-JITO 4.5 / 22.5

Hand-crafted, non-alcoholic mojitos with guarapo,
fresh lime juice, mint and a splash of soda
FLAVORS: Classic, mango, watermelon, passion fruit,
pineapple, pomegranate or raspberry

LIMONADA ROSA 3.5

Fresh-squeezed lemonade
with berries and guarapo

★TEA AND COFFEE★

CAFÉ CUBA LIBRE 5

Cuban coffee with steamed coconut milk and whole milk
Add a shot of spiced rum, +3

HOUSE-BLENDED TEA (AVAILABLE HOT OR ICED) 3.5

Black tea from Sri Lanka, blended with passion fruit,
mango, coconut and chocolate

CHAMOMILE 3.5

GREEN TEA 3.5

CAFÉ AMERICANO 3

Fresh brewed coffee

CAFÉ CON LECHE 4

Cuban coffee and steamed milk

CAFÉ MOCHA 4

Cuban coffee fused with traditional Mexican chocolate,
topped with whipped cream

See reverse side for mojitos, sangria, tropical cocktails y más!