

Bar Specials	Chef Specials
Caribe Azul 10 Mezcal, Ancho Reyes Verde poblano liqueur, blue curaçao, and lime juice w/a szechuan peppercorn rim. Mulata 10 Bacardi Grapefruit Rum, our house-made sour mix, and a malbec float.	TAPAS Buffalo Chicken Empanadas 8 Served with blue cheese dressing. FUERTES Mero con Chimichurri Ahumado 25 Cast iron seared grouper with smoked chimichurri.

Tapas

- Empanadas (3 of the same kind per order) 7**
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 7**
Homemade ham croquettes
- Alitas de Pollo 8**
Crispy chicken wings. Your choice of:
spicy mango habanero or cilantro lime mojo
- Dátiles Rellenos 7**
Bacon wrapped dates stuffed w/Chevre Frais
- Chicharron 8**
Cuban crispy pork belly served w/tropical slaw
- Yuca Frita 6**
Crispy yucca fries served w/our garlic & cilantro aioli

- Guacamole Cubano 12**
Guacamole topped with Maryland crabmeat & fresh mango served with cuban chips
- Ceviche de Dorado 10**
Lime marinated Florida Dorado w/Thai chilis, onion, & avocado
- Camarones al Ajillo 10**
Shrimp in creamy garlic sauce
- Camarones al Coco 10**
Homemade coconut shrimp served over avocado salsa
- Calamares a la Parrilla 11**
Grilled calamari in smoked chimichurri served with grilled Cuban bread
- Chorizo Salteado 9**
Artisanal Spanish sausage sautéed w/onion, garlic & white wine
- Pulpo A La Parilla Con Tostones 12**
Grilled octopus w/twice fried plantains
- Papitas Rellenas 8**
Mini potato balls stuffed with saucy ground beef

Ensaladas

- Ensalada Casera 7**
Fresh field greens, goat cheese, dry papaya & shaved onion in our own passion fruit vinaigrette
- Ensalada de Aguacate 8 con Mango y Cebolla**
Fresh romaine hearts, avocado, mango & shaved red onion
- Add to any salad:**
Churrasco Skirt steak **10** | **Pollo** Chicken **8** | **Salmon** Salmon **10** | **Camarones** Shrimp **9** | **Aguacate** Avocado **4**

Sopas

- Potaje de Frijoles Negros 8**
Classic cumin scented black bean pottage
- Caldo Gallego 9**
Galician style pottage, white beans, pork, chorizo & kale
- Sopa de Pollo de la Abuelita 8**
Traditional Cuban style chicken soup
- Levanta Muerto 17**
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
We do not split checks | Prices subject to change

Platos Fuertes

All entrees served w/your choice of 2 sides | Additional sides \$4

Pollo Casual Habana 18

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

Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

Pechuga a la Plancha 16

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

Lechon Asado 16

Cuban pulled roast pork topped w/garlic & lime mojo

Lechon a la Patria 18

Cuban pulled pork, pan seared with onions & lime juice

Masitas de Santiago 17

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

Costillas de Cerdo a la Guayaba 18

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

Baby Pernil 18

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

Mahi Mahi Tropical 19

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

Salmon Varadero 19

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 31

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

Arroz Frito Con Aguacate (Vegan) 12*

Cuban style fried rice with avocado, pineapple & coconut

Add: Churrasco Skirt Steak 10

Pollo Chicken 6

Camarones Shrimp 8

*SIDES NOT INCLUDED

Camarones Al Ajillo 19

Shrimp in creamy garlic sauce

Cazuela de Mariscos con Harina 26

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

Camarones Enchilados 19

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

Ropa Vieja 17

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

Vaca Frita 18

Crispy shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 18

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

Rabo Encendido 20

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri 27

Fire grilled Omaha skirt steak served w/hand cut chimichurri

Bistec de Palomilla con Papitas 18

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

Acompañantes

All entrees served w/your choice of 2 sides | Additional sides \$4

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

Tostones Crispy plantains **Add \$3** | **Pure Caribeño** Yucca, butternut squash, potato & garlic mash **Add \$3**

Vegetales a la Parrilla Grilled vegetables w/an ancho & passion fruit glaze **Add \$3**

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

We do not split checks | Prices subject to change