

Bar Specials

Ginger/Apple Sidecar 10

Brandy, ginger liqueur, our house-made sour mix, and apple juice, w/a ginger/sugar rim.

Spiced Pear Old Fashioned 11

Bulleit Rye, St. George Spiced Pear Liqueur, and Golden Falernum with muddled orange and cherry.

Chef Specials

TAPAS

Plátanos en Tentación 7

Sweet plantains in a bacon, balsamic & basil glaze, topped with farmhouse cheese.

FUERTES

New York Strip a la Plancha 25

16oz plancha seared Certified Angus NY Strip Steak w/hand-cut 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

Guayaba Y Queso Guava & Cheese

Croquetas Caseras 7

Homemade ham croquettes

Tamal Cubano 8

Homemade Cuban pork tamale topped w/pork chunks & garlic mojo

Chicharron 7

Cuban crispy pork belly served w/tropical slaw

Chorizo Johnny 8

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

Alitas de Pollo 8

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

Guacamole Cubano 12

Guacamole topped with Maryland crabmeat & fresh mango served with cuban chips

Ceviche de Camarones 10

Lime marinated shrimp w/onion cilantro & Thai chili sauce

Fritas Cubana 7

3 beef & chorizo sliders topped w/tomato jam, crispy potato sticks & julienne onions

Camarones al Ajillo 10

Shrimp in creamy garlic sauce

Camarones al Coco 10

Homemade coconut shrimp served over avocado salsa

Calamares a la Parrilla 10

Grilled calamari in smoked chimichurri served with grilled Cuban bread

Yuca Frita 6

Crispy yucca fries served w/our garlic & cilantro aioli

Dátiles Rellenos 7

Bacon wrapped dates stuffed w/Chevre Frais

Pulpo A La Parilla Con Tostones 12

Grilled octopus w/twice fried plantains

Ensaladas

Ensalada Cubana Tropical 7

Fresh romaine hearts, red onion & tomato with red wine vinegar & extra virgin olive oil

Ensalada Casera 7

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

Ensalada de Aguacate Tropical 8

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

Caldo Gallego 7

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

Sopa de Pollo de la Abuelita 6

Traditional Cuban style chicken soup

Potaje de Frijoles Negros 6

Classic cumin scented black bean pottage

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

Milanesa Casual Habana 18

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

Milanesa de Pollo 16

Crispy chicken cutlet w/garlic & sour orange mojo

Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

Bistek de Pollo Encebollado 16

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

Arroz con Pollo de la Abuelita 16

Shredded chicken & saffron rice casserole w/olives & peas

Lechon Asado 16

Classic Cuban pulled roast pork topped w/our sour orange mojo

Lechon a la Patria 17

Our classic slow cooked pork roast, shredded and pan seared with onions & lime juice

Masitas de Cerdo 16

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

Costillas de Cerdo a la Guayaba 17

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 18

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

Salmon Varadero 18

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

Pescado Frito 26

Whole fried Red Snapper served with mojo isleño

Tilapia en Guayabera de Platano 19

Plantain crusted tilapia with mojo isleño

Mofongo de Doña Antonia

Garlicky mashed green plantain topped w/your choice of:

Chicharron Crispy Pork 16

Pollo Chicken 16 | **Camarones** Shrimp 18

Ropa Vieja Braised Flank Steak 17

Mariscos Seafood Stew 19

Arroz Frito Con Aguacate (Vegan) 12*

Cuban style fried rice with avocado, pineapple & coconut

***Add: Churrasco** Skirt Steak 8

Pollo Chicken 6

Camarones Shrimp 7

SIDES NOT INCLUDED

Ceviche Casual Habana 25

Lime, mango & cilantro marinated caribbean snapper, shrimp, PEI mussels, and clams

Paella Caribeña 31

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

Camarones Al Ajillo 17

Jumbo shrimp in creamy garlic sauce

Camarones Enchilados 17

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

Cazuela de Mariscos con Harina 28

Sautéed prawns, clams, mussels & calamari in enchilado sauce over creamy polenta

Ropa Vieja 16

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

Vaca Frita 17

Crispy twice cooked shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 17

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

Rabo Encendido 19

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/homemade garlic fries

Picadillo Santiaguero 16

Saucy ground beef w/potatoes, olives, and raisins

Pastel de Picadillo y Plantano 16

Savory ground beef, layered w/ripe plantains and smothered w/melted cheese

Parrillada al Patron para dos 36

Grand mixed grill for two

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 Rojo** Red Beans

Frijoles Negro Black Beans | **Maduros** Sweet Plantains | **Ensalada Casera** House salad | **Papitas Fritas** French Fries

Yuca Con Mojo Steamed Yuca | **Vegetales a la Parrilla** Add \$3 Grilled vegetables with an ancho & passion fruit glaze

Tostones Crispy plantains Add \$2 | **Pure Caribeño** Yuca, Butternut Squash, Potato & Garlic Mash Add \$3