


LUNCH MENU



APPETIZERS

CEVICHE\$13.95 <i>Pieces of red snapper and jumbo shrimp cooked in lime juice, cilantro, avocado and purple onion</i>	PAPA RELLENA\$7.95 <i>2 pieces hand-breaded mashed potato stuffed with authentic Cuban criollo ground beef; vegetarian option available upon request</i>
COCKTAIL DE CAMARONES \$12.95 <i>Classic Mexican shrimp cocktail with tomatoes, jicama, mild sauce, celery, onion, cucumbers and avocados</i>	TAPA GALLEGA\$9.95 <i>Spanish chorizo , jamon cerrano, queso parmesano, green olives</i>
FRIED CALAMARI \$10.95 <i>3 to 5 inch seasoned tender shrimp fried to perfection</i>	TEQUENO VENEZOLANO\$7.95 <i>Fried breaded cheese stick or a spear of bread dough with queso blanco or guayaba in the center</i>
COCONUT SHRIMP \$12.95 <i>6 pieces Deep-fried shrimp covered in a homemade light tempura-like batter flavored with the taste of coconut</i>	CHILE CON QUESO \$8.95 <i>Melted cheese, poblano, onions, tomato, cilantro and seasoned ground beef</i>
EMPANADAS(2) \$7.95 <i>Choice of ground beef, chopped chicken, ham & cheese, ropa vieja, coco and guayaba</i>	NACHOS\$7.95 <i>Tortilla chips topped with cheese, refried beans , pico de gallo , guacamole and sour cream</i>

SOUPS & SALADS

ALL SALADS COME WITH YOUR CHOICE OF OUR HOUSE DRESSING, RANCH, CAESAR, BLUE CHEESE OR BALSAMIC VINEGAR

AJIACO CUBANO\$12.95 <i>Cuban style beef and vegetable soup</i>	ENSALADA MIXTA\$7.95 <i>Mix greens, carrots, tomatoes, purple onion, oil, lemon and a touch of salt</i>
CALDO DE RES\$10.95 <i>Beef soup made with beef chunks, cabbage, zucchini, green beans, sweet corn, carrots, red potatoes in a rich robust broth</i>	ENSALADA CAESAR\$10.95 <i>Traditional chopped romaine tossed in caesar dressing topped with parmesan cheese and croutons</i>
POTATO SOUP\$7.95 <i>Homemade hearty cream of potato soup</i>	ENSALADA CAPRESE\$13.95 <i>Served on a bed of lettuce with fresh mozzarella cheese, fresh basil and prosciutto</i>
	ENSALADA DE ARRUGULA\$10.95 <i>Served with tomato, caramelized almonds and mandarin</i>
	CUBAN STYLE AGUACATE SALAD \$12.95 <i>Avocado served on a bed of lettuce with onions, olive oil, vinegar and a touch of salt</i>



SANDWICHES

CUBAN SANDWICH\$11.95 <i>A well-known Cuban classic made with smoked ham, roast pork, cheese, pickles and mustard, served in a french roll</i>	GRILLED CHICKEN SANDWICH\$11.95 <i>Grilled chicken breast served on french bread with lettuce and tomato</i>
CHURRASCO SANDWICH\$14.95 <i>Grilled outside skirt steak accompanied with lettuce, tomato, red onion , banana peppers & chimichurri sauce</i>	BABALOO SANDWICH\$11.95 <i>Croissant with ropa vieja</i>
PAN CON BISTEC\$11.95 <i>Traditional Cuban Grilled thin steak topped with caramelized white spanish onion, potato sticks over fresh tomatoes on toasted Cuban bread</i>	CROISSANT SANDWICH\$9.95 <i>Croissant with ham and cheese</i>

TACOS & FAJITAS

ENCHILADA\$12.95 <i>Chicken, beef or spinach, served with charro or refried beans, Mexican rice, pico de gallo & sour cream with your choice of beef sauce, tomatillo sauce or queso</i>	TACOS AL CARBON\$12.95 <i>3 pieces, grilled marinated fajita steak</i>
TACOS DE CARNITAS\$9.95 <i>3 pieces, slow cooked pork until tender</i>	CHICKEN FAJITA AL CARBON\$16.95 <i>Chicken fajitas served with fresh flour tortillas, rice frijoles a la charra, pico de gallo & guacamole</i>
TACOS AL PASTOR DE POLLO\$10.95 <i>3 pieces, marinated chicken grilled to perfection</i>	BEEF FAJITA AL CARBON\$21.95 <i>Outside skirt steak fajita served with fresh flour tortillas, rice frijoles a la charra, pico de gallo & guacamole</i>
TACOS AL PASTOR DE PUERCO\$9.95 <i>3 pieces, marinated pork cooked with a citrus based sauce</i>	FAJITA AL CARBON MIXTA\$19.95 <i>Fajita mix with steak and chicken served with fresh flour tortillas, rice frijoles a la charra, pico de gallo & guacamole</i>

INTERNATIONAL

ROP A VIEJA.....\$16.95

Shredded beef slowly cooked in our homemade criollo sauce with onions and peppers, served with white rice and black beans

VACA FRITA \$16.95

Shredded pan-fried skirt steak flavored with garlic mojo creole sauce and onions, served with rice, black beans and your choice of tostones or maduros

LECHON ASADO.....\$15.95

Cuban slow roasted pork. Traditional cuban style marinated roasted pork topped with grilled onions and garlic lime mojo, served with white rice and black beans

BISTEC PALOMILLA\$18.95

Traditional Cuban style steak marinated with parsley, garlic, lemon, salt and pepper, cooked on the grill and topped with chopped sautéed onions, served with rice and black beans

BISTEC EMPANIZADO\$17.95

The famous Cuban breaded palomilla steak, served with white rice and black beans

MILANESA NAPOLITANA\$18.95

Breaded veal cutlet covered with pomodoro sauce, ham, mozzarella cheese, tomato slices and oregano, served with mashed potatoes

CHICKEN CORDON BLEU\$19.95

Stuffed chicken with ham, cheese and spinach wrapped in bacon, then grilled, topped with salsa rosa, served with grilled vegetables and rosemary potatoes

ASADO NEGRO.....\$28.95

Eye-round steak slow cooked in a red wine papelon sauce, served with mashed potatoes and grilled vegetables

ARROZ FRITO A LA HABANERA (1) 18.95 (2) 29.95

Cuban style fried rice. Comes with ham, chicken, pork, shrimp

PAELLA VALENCIANA MIXTA..... (2) 35.95 (4) 70.95

(requires additional cook time) Saffron rice with lobster, shrimp, scallops, clams, mussels, chorizo, chicken, ham and crispy pork bites, garnished sweet peas and roasted peppers

PARRILLADA MIXTA..... (2) 40.95 (4) 85.95

Outside skirt, chicken breast, half chicken, chorizo and BBQ baby back ribs

PASTA & SEAFOOD

ANGEL HAIR PASTA\$11.95

Served with your choice of pomodoro, alfredo, bolognesa or tuco

FETTUCCINI ALFREDO \$13.95

*Option with chicken..... \$16.95
Served with your choice of pomodoro, alfredo, bolognesa or tuco*

RAVIOLES..... \$17.95

Pasta pillows filled with spinach & gorgonzola or mushroom, served with your choice of pomodoro, alfredo, bolognesa or tuco

CANELONES\$16.95

Homemade pasta sheets rolled with spinach & ricotta cheese or ground beef, served with your choice of pomodoro, alfredo, bolognesa or tuco

TEXAS STYLE TILAPIA.....\$12.95

Breaded fried tilapia comes with white rice and pico de gallo, served with white rice and pico de gallo

TEXAS STYLE SHRIMP\$16.95

Sauteed shrimp, served with white rice and pico de gallo

SALMON KODIAK\$21.95

Peppered salmon served with a citrus cream sauce, steam vegetables and a mix of sweet mashed potatoes and regular mashed potatoes

PARGO COHIBAMP

Cuban style red snapper filet sautéed with olive oil & lemon juice, topped with jumbo lump crab meat, shrimp, basil and a citrus beurre blanc and homemade mashed potatoes

KIDS MENU

KIDS CHEESEBURGER.....\$4.95

Served with french fries or mashed potatoes

KIDS CROQUETTES\$4.95

Filled with ham and cheese, served with french fries or mashed potatoes

KIDS CHICKEN FINGERS\$4.95

Served with french fries or mashed potatoes

KIDS PENNE PASTA.....\$4.95

Served with your choice of pomodoro, alfredo or bolognesa

KIDS PIZZA\$4.95

Served with french fries or mashed potatoes

KIDS CHEESE QUESADILLAS\$4.95

Served with french fries or mashed potatoes

SIDES

**WHITE RICE · MORO RICE · YELLOW RICE · BLACK BEANS · REFRIED BEANS · YUCA CON MOJO O FRITA
TOSTONES · MADUROS · CHICHARRITAS · MASHED POTATOES · POTATO SALAD
FRENCH FRIES OR VEGETABLES**



Please inform our wait staff of any food allergies you may have.

20% gratuity will be included in parties of 6 or more.

Items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

