



# DINNER MENU

BABALOO BAR & GRILL



## APPETIZERS

**CEVICHE** ..... \$13.95  
*Pieces of red snapper and jumbo shrimp cooked in lime juice, cilantro, avocado and purple onion*

**COCKTAIL DE CAMARONES** ..... \$12.95  
*Classic Mexican shrimp cocktail with tomatoes, jicama, mild sauce, celery, onion, cucumbers and avocados*

**FRIED CALAMARI** ..... \$10.95  
*3 to 5 inch seasoned tender shrimp fried to perfection*

**COCONUT SHRIMP** ..... \$12.95  
*6 pieces Deep-fried shrimp covered in a homemade light tempura-like batter flavored with the taste of coconut*

**EMPANADAS** ..... (2) \$7.95  
*Choice of ground beef, chopped chicken, ham & cheese, ropa vieja, coco and guayaba*

**PAPA RELLENA** ..... \$7.95  
*2 pieces hand-breaded mashed potato stuffed with authentic Cuban criollo ground beef; vegetarian option available upon request*

**TAPA GALLEGA** ..... \$9.95  
*Spanish chorizo , jamon serrano, queso parmesano, green olives*

**TEQUENO VENEZOLANO** ..... \$7.95  
*Fried breaded cheese stick or a spear of bread dough with queso blanco or guayaba in the center*

**CHILE CON QUESO** ..... \$8.95  
*Melted cheese, poblano, onions, tomato, cilantro and seasoned ground beef*

**NACHOS** ..... \$7.95  
*Tortilla chips topped with cheese, refried beans , pico de gallo , guacamole and sour cream*

## SOUPS & SALADS

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

**AJIACO CUBANO** ..... \$12.95  
*Cuban style beef and vegetable soup*

**CALDO DE RES** ..... \$10.95  
*Beef soup made with beef chunks, cabbage, zucchini, green beans, sweet corn, carrots, red potatoes in a rich robust broth*

**POTATO SOUP** ..... \$7.95  
*Homemade hearty cream of potato soup*

**ENSALADA MIXTA** ..... \$7.95  
*Mix greens, carrots, tomatoes, purple onion, oil, lemon and a touch of salt*

**ENSALADA CAESAR** ..... \$10.95  
*Traditional chopped romaine tossed in caesar dressing topped with parmesan cheese and croutons*

**ENSALADA CAPRESE** ..... \$13.95  
*Served on a bed of lettuce with fresh mozzarella cheese, fresh basil and prosciutto*

**ENSALADA DE ARRUGULA** ..... \$10.95  
*Served with tomato, caramelized almonds and mandarin*

**CUBAN STYLE AGUACATE SALAD** ..... \$12.95  
*Avocado served on a bed of lettuce with onions, olive oil, vinegar and a touch of salt*



## TACOS & FAJITAS

**ENCHILADA** ..... \$12.95  
*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*

**TACOS DE CARNITAS** ..... \$9.95  
*3 pieces, slow cooked pork until tender*

**TACOS AL PASTOR DE POLLO** ..... \$10.95  
*3 pieces, marinated chicken grilled to perfection*

**TACOS AL PASTOR DE PUERCO** ..... \$9.95  
*3 pieces, marinated pork cooked with a citrus based sauce*

**TACOS AL CARBON** ..... \$12.95  
*3 pieces, grilled marinated fajita steak*

**CHICKEN FAJITA AL CARBON** ..... \$16.95  
*Chicken fajitas served with fresh flour tortillas, rice frijoles a la charra, pico de gallo & guacamole*

**BEEF FAJITA AL CARBON** ..... \$21.95  
*Outside skirt steak fajita served with fresh flour tortillas, rice frijoles a la charra, pico de gallo & guacamole*

**FAJITA AL CARBON MIXTA** ..... \$19.95  
*Fajita mix with steak and chicken served with fresh flour tortillas, rice frijoles a la charra, pico de gallo & guacamole*

## SIDES

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
If you have any type of food allergy please let us know so we can better accommodate you.

# INTERNATIONAL MENU

**ROPA 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 cuttlet 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

## PASTAS

**ANGEL HAIR PASTA** ..... \$11.95

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

**FETTUCINI 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

## SEAFOOD

**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 COHIBA** ..... MP

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

## FROM THE GRILL

STEAK ENTREES ARE SERVED WITH A SMALL HOUSE SALAD AND YOUR CHOICE OF A SIDE.

**NY STRIP (12oz)** ..... \$22.95

**RIBEYE (12oz)** ..... \$24.95

**FILET MIGNON (8oz)** ..... \$28.95

Served with asparagus and mashed potatoes

**CHURRASCO (12oz)** ..... \$20.95

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

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

**1/2 RACK BABY BACK RIBS** ..... \$15.95

**FULL RACK BABY BACK RIBS** ..... \$20.95

## KIDS MENU

**KIDS CHEESEBURGER** ..... \$4.95

Served with french fries or mashed potatoes

**KIDS CROQUETTE** ..... \$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



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

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

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

