

# Dinner

## Aperitivos

EMSPANADAS DE CARNE O POLLO <i>Three delicious pastry shells filled with your choice of chicken or beef</i>	8	CROQUETAS DE JAMON <i>Four delicious Ham Croquettes</i>	4
TAMAL CUBANO <i>Tender tamale wrapped in corn husks, stuffed with your choice of chicken or pork</i>	6	CHICHARRITAS <i>Crispy plantain chips served with mojo</i>	5
PAPA RELLENAS <i>Three mash potato balls stuffed with Cuban style ground beef "Picadillo" breaded and fried golden Brown</i>	6	YUCA RELLENA <i>Four mashed Casaba Roots, filled with pork fricassee</i>	5

## Sopas y Ensaladas

SOPA DE POLLO <i>Delicious chicken noodle soup</i>	6	ABANICO DE AGUACATES <i>Baby Greens salad with avocado slices</i>	9
POTAJE DE FRIJOLE NEGROS <i>Cream of Black Beans</i>	6	ENSALADA ESTEFANI <i>House special, grilled chicken breast, mixed lettuce, nuts, apples, strawberries, Parmesan cheese, served with our special maple syrup</i>	14
ENSALADA TRADICIONAL <i>Traditional Cuban salad, romaine lettuce, sliced tomato, cucumber, served with Cuban style dressing</i>	6		

## Platos Principales

All Entrees served with your choice of White Rice & Black Beans or Congris Rice. As well as your choice of Platanos, Yuca, or French Fries.  
Platanos "Plantains" : Tostones, Chicharritas, Madoros Yuca "Casava Root" : Steamed or Fried French Fries "Papas Fritas"

## Carne de Res

BISTEC ENCEBOLLADO <i>Prime sirloin steak on the flat grill with caramelized onions</i>	18	ROPA VIEJA <i>Shredded beef in a light tomato sauce with onions and peppers</i>	16
VACA FRITA <i>Shredded Flank steak sautéed in olive oil with citrus juices and onions</i>	16	PICADILLO <i>Cuban style ground beef cooked with Spanish olives and vegetables</i>	14
RABO ENCENDIDO <i>Tender Ox tail stew</i>	20	BISTEC EMPANIZADO <i>Lighty breaded prime sirloin steak</i>	18
CHURRASCO <i>Skirt Steak marinated with "Mojo Criollo" and grilled to temperature</i>	22	BISTEC DE FILET <i>Fillet Mignon Served with steamed vegetables and grilled to temperature</i>	26

## Carne de Puerco

FILETE DE PUERCO A LA PLANCHA <i>Grilled pork fillet</i>	12	CHULETAS A LA PLANCHA <i>Marinated pork chops, grilled to perfection garnished with sautéed onions</i>	14
MASITAS DE CERDO <i>Pork Chunks marinated with mojo</i>	14	PERNIL ASADO <i>Hand carved Oven Roasted pork leg</i>	14
LOMO DE CERDO ASADO <i>Roasted Pork Loin garnished with sautéed onions</i>	14		

# Pescado y Mariscos

FILETE DE PESCADO	27	CAMARÓN AL AJILLO	18
<i>Seasonal Fresh fish fillet marinated in herbs and citrus juice served with steamed vegetables</i>		<i>Mouth watering prawns sautéed in garlic and olive sauce</i>	
ENCHILADO DE CAMARÓN	18	MINUTA DE PESCADO	15
<i>Shrimp stewed in light tomato sauce with white wine</i>		<i>Seasonal Fresh fillet of fish breaded and sautéed served with steamed vegetables</i>	
EL VOLCAN	19		
<i>Shrimp in a light tomato sauce served over traditional Cuban fufu (mashed green plantain) shaped like a volcano - spicy upon request</i>			

## Pollo

POLLO ASADO	15	FRICASE DE POLLO	14
<i>Seasoned and marinated roasted chicken</i>		<i>Chicken and potatoes simmered in a tomato sauce with olives, white wine, and Cuban spices</i>	
PECHUGA DE POLLO A LA PLANCHA	16	ARROZ CON POLLO A LA CHORRERA	18
<i>Grilled chicken breast marinated in Cuban herbs</i>		<i>A Cuban Classic, chicken and rice slowly cooked in chicken broth with white wine</i>	
PECHUGA DE POLLO EMPANIZADA	16	<i>Please allow 25 minute preparation time.</i>	
<i>Lightly breaded chicken breast</i>		POLLO AL AJILLO	16
		<i>Half chicken marinated in "Mojo Criollo" deep fried</i>	

## Vegetariano

BERENJENA EN SALSA	12	PISTO MANCHEGO	12
<i>Breaded Eggplant steamed with cabbage, potatoes and green beans served on a bed of vegetarian Salsa</i>		<i>A vegetarian delight, cucumbers, eggplant, green, red, and yellow peppers sautéed in an olive oil sauce garnished with rosemary</i>	

## Postres

FLAN CUBANO	5	PUDIN DE PAN	5
<i>Cuban flan topped with caramel &amp; strawberries</i>		<i>Cuban style bread pudding &amp; raisins</i>	
NATILLA	4	ARROZ CON LECHE	5
<i>Spanish custard</i>		<i>Rice pudding with sprinkled cinnamon</i>	
TRES LECHE	6	CASCO DE GUAYABA CON QUESO	5
<i>Sponge cake soaked in three milk combinations a touch of Bacardi Rum and Merang cream</i>		<i>Guava shells &amp; cheese</i>	
		EMPANADAS DE GUAYABA	4
		<i>Cuban Pastries filled with Guava &amp; creamcheese</i>	

### Coffe

CAFE CUBANO	3
<i>Espresso Sweetened wile brewed</i>	
ESPRESSO	3
CORTADITO	3
<i>Espresson with steamed milk</i>	
CAFE CON LECHE	4
<i>Coffe with Milk</i>	
CAPPUCCINO	4
CAFE AMERICANO	3

### Cuban Shakes

MAMEY	4
PAPAYA	4
MANGO	4
<u>Tea</u>	
ICE TEA	3
ASSORTED HOT TEA	3

### Soft Drinks

TRADITIONAL CUBAN SODAS	3
<i>Materva, Jupina, Malta, Iron Beer</i>	
SODAS	2
<i>Coke, Diet Coke, Sprite, Lemonaid</i>	
BOTTLED WATER	
<i>Sparkling &amp; Mineral</i>	
Small Bottle	2
Large Bottle	4

*Buen Provecho, Chef Rolando Gonzalez*