

Lunch

Aperitivos

EMPANADAS DE CARNE O POLLO <i>Two delicious pastry shells filled with your choice of chicken or beef</i>	5	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>	4	CHICHARRITAS <i>Crispy plantain chips served with mojo</i>	3
PAPA RELLENAS <i>Two mash potato balls stuffed with Cuban style ground beef "Picadillo" breaded and fried golden Brown</i>	5	YUCA RELLENA <i>Mashed Casaba Root, filled with pork fricassee</i>	5

Sopas y Ensaladas

SOPA DE POLLO <i>Delicious chicken noodle soup</i>	4	ABANICO DE AGUACATES <i>Baby Greens salad with avocado slices</i>	6
POTAJE DE FRIJOLE NEGROS <i>Cream of Black Beans</i>	4	ENSALADA ESTEFANI <i>House special, grilled chicken breast, mixed lettuce, nuts, apples, strawberries, Parmesan cheese, served with our special maple syrup</i>	10
ENSALADA TRADICIONAL <i>Traditional Cuban salad, romaine lettuce, sliced tomato, cucumber, served with Cuban style dressing</i>	3		

Sándwiches

SÁNDWICH CUBANO <i>Ham, roasted pork, Swiss Cheese, mayonnaise, mustard, and pickles served on Cuban bread served with French Fries</i>	8	SÁNDWICH DE PECHUGA DE POLLO <i>Grilled chicken breast sandwich with tomatoes and lettuce on toasted Cuban bread served with French Fries</i>	8
PAN CON LECHÓN <i>Hand-carved oven roasted pork with tomatoes and lettuce on toasted Cuban bread served with Yuca Frita</i>	8	PAN CON BISTEC <i>Prime sirloin steak on the flat grill with caramelized onions on toasted Cuban bread served with French Fries</i>	8
SÁNDWICH DE ROPA VIEJA <i>Shredded beef sandwich on toasted Cuban bread served with French Fries</i>	8		

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>	14	ROPA VIEJA <i>Shredded beef in a light tomato sauce with onions and peppers</i>	12
VACA FRITA <i>Shredded Flank steak sautéed in olive oil with citrus juices and onions</i>	12	PICADILLO <i>Cuban style ground beef cooked with Spanish olives and vegetables</i>	10
RABO ENCENDIDO <i>Tender Ox tail stew</i>	15	BISTEC EMPANIZADO <i>Lighty breaded prime sirloin steak</i>	14
CHURRASCO <i>Skirt Steak marinated with "Mojo Criollo" and grilled to temperature</i>	16	BISTEC DE FILET <i>Fillet Mignon Served with steamed vegetables and grilled to temperature</i>	18

Carne de Puerco

FILETE DE PUERCO A LA PLANCHA <i>Grilled pork fillet</i>	10	CHULETAS A LA PLANCHA <i>Marinated pork chops, grilled to perfection garnished with sautéed onions</i>	10
MASITAS DE CERDO <i>Pork Chunks marinated with mojo</i>	12	PERNIL ASADO <i>Hand carved Oven Roasted pork leg</i>	12
LOMO DE CERDO ASADO <i>Roasted Pork Loin garnished with sautéed onions</i>	10		

Pescado y Mariscos

FILETE DE PESCADO <i>Seasonal Fresh fish fillet marinated in herbs and citrus juice served with steamed vegetables</i>	12	CAMARÓN AL AJILLO <i>Mouth watering prawns sautéed in garlic and olive sauce</i>	16
ENCHILADO DE CAMARÓN <i>Shrimp stewed in light tomato sauce with white wine</i>	17	MINUTA DE PESCADO <i>Seasonal Fresh fillet of fish breaded and sautéed served with steamed vegetables</i>	12

Pollo

POLLO ASADO <i>Seasoned and marinated roasted chicken</i>	11	FRICASE DE POLLO <i>Chicken and potatoes simmered in a tomato sauce with olives, white wine, and Cuban spices</i>	12
PECHUGA DE POLLO A LA PLANCHA <i>Grilled chicken breast marinated in Cuban herbs</i>	11	ARROZ CON POLLO A LA CHORRERA <i>A Cuban Classic, chicken and rice slowly cooked in chicken broth with white wine</i>	12
PECHUGA DE POLLO EMPANIZADA <i>Lightly breaded chicken breast</i>	12	<i>Please allow 25 minute preparation time.</i>	
		POLLO AL AJILLO <i>Half chicken marinated in "Mojo Criollo" deep fried</i>	12

Vegetariano

BERENJENA EN SALSA <i>Breaded Eggplant steamed with cabbage, potatoes and green beans served on a bed of vegetarian Salsa</i>	8	PISTO MANCHEGO <i>A vegetarian delight, cucumbers, eggplant, green, red, and yellow peppers sautéed in an olive oil sauce garnished with rosemary</i>	8
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Postres

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

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

Tea

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 & Mineral</i>	
Small Bottle	2
Large Bottle	4

Buen Provecho, Chef Rolando Gonzalez