

CUBANEO

HOUSE SPECIALTY

CUBAN MARRIAGE 6.00
Assorted empanadas, croquettes, pico de gallo, cilantro sauce, topped with micro cilantro.

TROPICAL CEVICHE 12.50
Catch of the day cured in lime, mangoes, diced onions, tomato, cilantro.

PAPA RELLENA 5.50
Fried crispy mashed potato filled with seasoned picadillo, topped with cilantro aioli.

ZUCHINI CAKES 11.50
Grilled zucchini cakes, served with lemon, and cilantro aioli.

ROASTED CAULIFLOWER 12.00
Toasted Almonds, currants, serrano chilli, bacon, honey, breadcrumbs.

YUCCA FRIES 6.50
Deep-fried yucca served with lime, cilantro sauce.

PLANTAIN CHIPS 6.00
Deep-fried thinly sliced green plantain

SIDES

TOSTONES
4.00

CONGRI RICE
3.50

SWEET PLANTAINS
4.00

PICON SAUCE
1.50

FRENCH FRIES
3.00

CILANTRO SAUCE
1.50

SOUP & SALADS

SOPA DE ALMEJAS 9.00
A delicious, creamy clam chowder soup slow-cooked with yukon potato, bacon, and thyme.

SUMMER CITRUS SALAD 14.00
Wild Arugula, red endives, mixed citrus, toasted almonds, poached pears, baguette croutons, shaved parmesan cheese, fig vinaigrette.

SANDWICHES

CUBANO 14.00
Slow roasted 24 hr pork, sweet ham, swiss cheese, pickles, cuban dressing, served on cuban roll, and plantain chips.

MEDIA NOCHE 12.00
Sweet and smoked hams, swiss cheese, pickles, cuban dressing, served on sweet cuban roll.

ENTREES

ROPA VIEJA 19.00
Cuban-style stewed beef served with white rice, and sweet plantains.

CHURRASCO 24.00
Grilled Skirt Steak, served with polenta cake, sweet plantains, and chimichurri sauce.

MOJO CHICKEN 18.00
Marinated grilled chicken topped with caramelised onions, white rice, tostones, and mojo sauce.

PAELLA VALENCIANA 18.00
Saffron rice, roasted chicken, mussels, shrimps, piquillo pepper, green beans, sofrito sauce, chicken stock.

DESSERTS

FLAN 4.50

RICE PUDDING 4.50

CREMA CATALANA 5.50

PASTELITO DE GUAYABA 3.50

FRESH ORANGE JUICE

\$5

SMOOTHIES

STRAWBERRY BANANA

MANGO

GUAVA

\$6

COFFEE

CAFE CON LECHE 3.75

ICED CAFE CON LECHE 3.75

CORTADITO 2.50

HOT CHOCOLATE 3.00

HOT TEA 3.00