

APPETIZERS

TROPICAL CEVICHE:

Catch of the day, tossed with mangos, cilantro, pico de gallo, avocado, plantain chips 13

YUCCA FRIES:

Deep-fried yucca served with lime, and garlic aioli 8

PLANTAIN CHIPS:

Thinly cut fried plantains, served with mojo sauce 7

PATATAS BRAVAS:

Fried diced Yukon potatoes topped with brava, aioli sauce, and paprika 9

EMPANADAS (2):

Choose from Chicken or Spinach 8

ALL DAY BREAKFAST

OMELETE SANDWICH:

Omelete stuffed with ham and cheese, topped with aioli sauce 10

BREAKFAST WRAP:

Scrambled eggs, sweet plantains, avocado, cheese, cilantro rice, and spicy aioli sauce 13

FRENCH TOAST:

Topped with caramelized bananas, blueberries, whipped cream, and maple syrup 15

SANDWICHES

CUBANO:

Slow roasted 24 hr pork, ham, Swiss cheese, pickles, Cuban dressing 15

CUBAN WRAP:

Slow roasted pork, black bean rice, sweet plantain, Swiss cheese, and cilantro aioli 15

PAN CON BISTEC:

Thinly-cut steak, grilled onions, Swiss cheese, aioli, potato sticks 15

CUBANEO BURGER:

Beef patty, provolone, Cubaneo sauce, guacamole. *Contains mushrooms 15

SALAD

CITRUS BEET SALAD:

Beets, cucumber, citrus, apple slices, sunflower seeds, and balsamic dressing 13

Add: Chicken 4

Add: Shrimp 5

MAIN COURSES

MOJO CHICKEN:

Grilled free-range chicken breast, cherry tomatoes, cilantro rice, avocado slices, and sweet plantains 20

ROPA VIEJA:

Cuban-style stewed beef, served with white rice, avocado, and sweet plantains 20

MANGO SHRIMP:

Cuban-styled shrimps cooked in mango sauce, white rice, and tostones 22

VEGGIE PAELLA:

Saffron rice, mixed veggies, sofrito, green peas, vegetable stock, and sweet plantains 18

GAMBAS AL AJILLO:

Brandy-flamed shrimp sautéed in garlic, butter, parsley, served with grilled bread 20

CHURRASCO:

Grilled skirt steak, topped with chimichurri sauce, and fingerling mashed potatoes 27

ARROZ CON POLLO: Saffron rice, roasted chicken, sofrito, green peas, chicken stock, and sweet plantains 20

+25m.

SIDES

TOSTONES:

Fried smashed plantains, garlic, and lime 6

SWEET PLANTAINS:

Fried sweet plantains 6

GARLIC FRIES:

Fries tossed in garlic and parsley, served with aioli 6

BLACK BEAN RICE:

Cuban-style black beans, smoked pork, white rice 6

HAPPY HOUR

DAILY 3 - 6 PM

DESSERTS

TRES LECHEs:

Sponge cake soaked in tres leches sauce, and strawberries 7

CHEESE PASTELITO:

Traditional puff pastry filled with sweet cream cheese 3

GUAVA PASTELITO:

Traditional puff pastry filled with guava paste 3

Dessert selection subject to availability.

DRINKS

COFFEE

CAFE CON LECHE	5
ICED CAFE CON LECHE	5
ICED DULCE LECHE LATTE	5
CAPPUCCINO	5
CORTADITO	3
COLADA	3
AMERICANO	4
HOT/ICED TEA	3
+ ADD DULCE LECHE	1

SMOOTHIES 8

MANGO PARADISE

Diced mangos, pineapple, ginger, banana, coconut milk, mango glaze, coconut cream.

DULCE LECHE BANANA

Homemade dulce leche, banana, oat milk, espresso shot.

STRAWBERRY BANANA

Almond milk, fresh strawberries, banana, strawberry glaze, coconut cream.

CREAMY GREEN BLEND

Whole avocado, spinach, banana, honey, almond milk.

COCKTAILS 14

CLASSIC MOJITO

Rum, muddled limes, mints, brown sugar, and club soda.

SPICY MANGO MOJITO

Spicy Mango Rum, muddled limes, mints, brown sugar, mangos, and club soda.

COCONUT MOJITO

Coconut Rum, muddled limes, mints, brown sugar, creamy coconut, and club soda.

SPICED CUBA LIBRE

Spiced Rum, glass coke bottle, and lime.

LAVENDER MARGARITA

Tequila, triple sec, lavender, lime juice.

ICED CARAJILLO

Licor 43, espresso shot, and brown sugar.

OLD FASHION

Bourbon Whisky, orange bitter, brown sugar, orange peel, and luxardo cherry.

MIMOSA

Freshly squeezed orange juice, and champagne.



CATERING & RESERVATIONS

+1 (773) 799-8808