

APPETIZERS ~ APERITIVOS

Plantain Chips with Salsa ~ Mariquitas con Salsa

Deliciously thin, fried plantain chips, made-to-order, accompanied by two salsas from Tita Marisol's delightful old Varadero family recipe.

\$6.50 • Afl. 11.37

Confusion Empanadas

A sample platter of three Cuban pastechis: flaky little pastry pies filled with savory beef, chicken or fish. Or in any combination you want.

\$10.00 • Afl. 17.50

Chips with Guacamole ~ Chicharritas con Guacamole

Deep-fried plantains with our guacamole dip made with chunky chopped onions, tomatoes and avocados.

\$11.50 • Afl. 20.12

Ceviche of the Day ~ Ceviche del Dia

Fresh local white fish in a lemon marinade, served in a Martini glass with a touch of our Caribbean seasonings.

\$13.00 • Afl. 22.75

Garlic Pork Bites ~ Masitas de Puerco

Crisp, garlicky morsels of pork – a true staple of Cuban cookery.

\$14.00 • Afl. 24.50

Ceviche Frito

Lime-marinated fish balls breaded, fried and dressed with a cilantro-lime mayonnaise. Very Latino and very tasty – a great way to warm up your appetite.

\$12.50 • Afl. 21.87

Fried Calamari ~ Calamari Frito **NEW!**

Crispy outside and tender inside. A classic.

\$16.00 • Afl. 28.00

SOUPS ~ SOPAS

Chicken Soup with Matzo Ball **Sopa de Pollo con Bolitas Cubanas**

Cuban chutzpa soul soup! It will delight your taste buds, go straight to your soul and add more passion to your blood.

We guarantee it!

Small \$10.00 • Afl. 17.50

Large \$12.50 • Afl. 21.87

Cuban Chicken Soup **Sopa de Pollo**

Our famous traditional Caribbean soup, just like the above but with more seasonings.

Small \$8.00 • Afl. 14.00

Large \$10.50 • Afl. 18.37

Black Bean Soup **Sopa de Frijoles Negros**

From the heart of Old Havana – creamy and chunky with a dash of sour cream and a tomato onion relish (pico de gayo).

\$7.00 • Afl. 12.25

Gazpacho

One of Spain's gifts to Cuba – a refreshing reprieve from the hot weather.

\$7.00 • Afl. 12.25

Zarzuela de Mariscos

A hearty seafood dish with a side of rice. It's a cross between bouillabaisse and paella and just loaded with all kinds of good things – sure to cure all your ills, now and in the future!

\$20.00 • Afl. 35.00

Side order of rice

\$3.50 • Afl. 6.12

SALADS ~ ENSALADAS

Mixed Green Salad **Ensalada Mixta**

So what if Cubans don't eat raw vegetables – they are still good for you!

Try our Cuban balsamic vinaigrette or your choice of dressing.

Small \$5.50 • Afl. 9.62

Large \$8.50 • Afl. 14.87

Avocado Salad **Ensalada de Aguacates**

Nutty avocado and red onion with a tangy lemon vinaigrette – a Cuban classic. In season only.

\$11.00 • Afl. 19.25

Coconut Shrimp & Papaya Salad **Camarones Rebozados con Coco y Papaya**

Served with a combination of seasonal vegetables.

\$19.00 • Afl. 33.25

Chicken Salad **Ensalada de Pollo**

Freshly sliced and grilled chicken breast on a bed of lettuce, cucumber, tomatoes, green olives and green peppers with our specially prepared Thousand Island dressing on the side.

\$18.00 • Afl. 31.50

ENTRÉES

Chicken 'n' Olives ~ Pollo con Aceitunas

A marinade of green olives, crushed garlic, a pinch of brown sugar, mustard powder and soy sauce. In Spanish we say it's ¡Espectacular!
Served with fried plantains, black beans & white rice.

\$24.75 • Afl. 43.31

Chicken Pastor ~ Pollo al Pastor

Grilled chicken with grilled pineapple or papaya, freshly made plantain chips and feather-light guacamole. Served with fried sweet plantains, black beans & white or yellow rice or mashed potatoes.

\$26.50 • Afl. 46.37

Grilled Chicken Mofongo ~ Pechuga con Mofongo

Roasted, then lightly grilled chicken breast stuffed with sweet mashed plantains, onion and mushroom pâté. Drizzled in a light brown bean gravy with mashed potatoes or white rice.

\$27.50 • Afl. 48.12

Catch of the Day ~ Pescado del Dia

We meet the fishermen at sunrise every morning to guarantee the freshest grilled fish in Aruba. Served with our sauce of the day, fried plantains, black beans & white rice.

\$28.00 • Afl. 49.00

Habanera Shrimp Enchilada ~ Camarones Enchilada

Tender shrimp cooked in a thick simmering broth of onions, garlic, peppers and a light touch of cayenne and white wine. Served with fried plantains, black beans & white rice.

\$30.00 • Afl. 52.50

Garlic Shrimp ~ Camarones al Ajillo

A well-loved traditional dish in Cuba, Latin America and Brooklyn. Served with fried plantains, black beans & white rice.

\$30.00 • Afl. 52.50

Seared Jumbo Scallops in Garlic Sauce ~ Vieiras al Ajillo **NEW!**

Preserving the natural taste of the scallops, our chef pan-sears them to absolute perfection. Not too rare inside, yet perfectly seared outside. Served with fresh pasta Alfredo and parmesan cheese. Between us, Cubans would die for such a dish!

\$31.00 • Afl. 55.00

Seafood Boat ~ Parrilla de Mariscos

A seafood lover's dream! Sautéed shrimp, fish, mussels and calamari sautéed in a Creole sauce of orange juice, green peppers, onions and tomatoes. Served on a bed of lettuce with French fries.

\$32.50 • Afl. 56.87

Blackened Sea Bass ~ Sason de Pimientas **NEW!**

A beautiful cut of tender yet firm white fish pan fried in Chef Aldo's homemade rub – cayenne, cumin, pepper, his Cuban herbs – topped off with his special saffron sauce. Served with saffron rice, black beans and sautéed vegetables.

\$42.00 • Afl. 73.50

Lobster of the Day ~ Langosta del Dia

10 oz grilled lobster tail prepared by our inspired chef who creates a different recipe every day. Served with mashed potatoes or white rice & salsa.

\$43.00 • Afl. 75.25

BBQ Cuban Ribs ~ Costillas en Salsa BBQ

Nobody does pork ribs better than the Cubans. It is one of the most popular and accessible dishes in their country today! Our exceptional BBQ salsa was specially smuggled off the big island through Panama and brought here by our good friend, chef Melissa De León. These ribs will not disappoint. Served with fried plantains, black beans & white rice.

\$24.50 • Afl. 42.87

Roast Pork ~ Lechón Criollo Asado

Roast pork is the center of attention for just about any Cuban happening or fiesta. It is the national anthem in traditional Cuban cooking. Roasted the night before then pan simmered slowly in Chef Aldo's lemon and glaze sauce. Served with mashed potatoes & gravy.

\$29.00 • Afl. 50.75

Cuba's Cookin' Stuffed Pork ~ Cerdo Relleno al lo Cubano

Like Christmas all over again! We select the best combination of capers, green peppers, olives, garlic and onions. Prepared in the morning, stuffed with ground sirloin then oven roasted in a deep brown sauce. Served with fried plantains, black beans & white rice.

\$31.00 • Afl. 55.00

Chopped Sirloin Picadillo ~ Picadillo de Res

In all the different provinces, from Holguín and Camagüey in the east, to Matanzas and Pinar del Río in the west, the women rave about the personal touches (capers, onions, garlic, green peppers, olives, tomatoes, raisins) and special tastes they apply to make their picadillo the best. But they have never eaten at Cuba's Cookin'! Served with fried plantains, black beans & white rice.

\$24.50 • Afl. 42.87

Ropa Vieja ~ Braised Skirt Steak

The Spanish name of this popular Cuban dish literally means “old clothes”. The meat is boiled then pulled, shredded and cooked in garlic, onions, green peppers and tomatoes, then sautéed in a sofrito sauce. Served with fried plantains, black beans & white rice.

\$24.50 • Afl. 42.87

Palomilla Steak ~ Bistec Palomilla

The ultimate Cuban dish, a 10 oz cut of top round, lightly marinated then sautéed and covered with a zesty combination of white onions garlic and parsley. Served with fried plantains, black beans & white rice.

\$29.50 • Afl. 51.62

Grilled Filet Mignon ~ Filete de Res

Grilled to order and comes with your choice of grilled papaya or grilled pineapple, under a sauce of fresh sliced mushrooms. Served with black beans & rice or mashed potatoes.

\$33.00 • Afl. 57.75

El Cadillac Cubano

A tribute to Cuban cookery – Ropa Vieja, Picadillo, Roast Pork (lechon asado) – our very own 1959 Cadillac Shark Fin Eldorado and sure to satisfy everyone’s Cuban soul. Served with fried plantains, black beans & white rice.

\$33.00 • Afl. 57.75

Grilled T-Bone Steak 14 oz ~ Bistec T Chuleta de Res **NEW!**

Our chef Aldo Becerra, famous for being a “master griller”, has come to Cuba’s Cookin’ from Camagüey Cuba. His particular skills combined with this particular cut of meat are a marriage made in heaven. Grilled to perfection in Aldo’s secret peppercorn sauce, and served with mashed potatoes, gravy & fresh sautéed vegetables of the day.

\$36.50 • Afl. 64.35

Rack of Lamb Chops 16 oz ~ Costillas de Cordero **NEW!**

One of the fanciest foods to eat and we prepare our lamb chops with Cuban style presentation and taste. Marinated, cut and grilled to tender perfection. It’s our chef’s favorite dish. Served with sweet green peas, mashed potatoes, asparagus and grilled red pepper.

\$43.00 • Afl. 75.25

Surf & Turf **NEW!**

Filet mignon grilled to order with your choice of scallops or shrimp. Served with black beans & rice or mashed potatoes.

\$43.00 • Afl. 75.25

Grilled Vegetable Platter ~ Vegetales a la Parilla

Marinated in our own delicious Cuban sauce. Healthy and full of flavor from the grill. Served with fried plantains, black beans & white rice.

\$22.00 • Afl. 38.50

SIDE ORDERS ~ ACOMPAÑANTES

Garlic Bread	\$3.50 • Afl.6.15
White Rice ~ Arroz Blanco A simple rice dish, perfectly prepared. Essential to the frijoles negros.	\$4.00 • Afl. 7.00
Black Beans ~ Frijoles Negros Everyone's mother makes the best frijoles negros. We hate to argue with a Cuban mama but ours are pretty darn good!	\$6.00 • Afl. 10.50
French Fries ~ Papas Fritas	\$6.00 • Afl. 10.50
Sweet Plantains ~ Platanos Maduros Plantains are a relative of the banana, but they are treated more like vegetables and must be cooked before eating. Ours are sautéed until dark brown. This dish is a cultural tradition that goes well with all Cuban foods.	\$6.00 • Afl. 10.50
Plantain pancakes ~ Tostones Green plantains sautéed and flattened to resemble small discs. Ours are crunchy and tasty. Over-salting them a little is encouraged.	\$7.00 • Afl. 12.25
Moors and Christians ~ Moros y Cristianos Cubans have a great sense of humor. The name of this dish dates back to the time when Spain was ruled by the Moors.	\$7.00 • Afl. 12.25
Yuca with Mojo Cuban comfort food. A great side dish or appetizer. Our caramelized onion-garlic mojo divine salsa... cha, cha, cha!	\$8.00 • Afl. 14.00

**IF YOU FEEL THAT UNDENIABLE URGE
TO INDULGE YOUR SWEET TOOTH,
JUST ASK TO SEE OUR MENU OF HOMEMADE DESSERTS!**