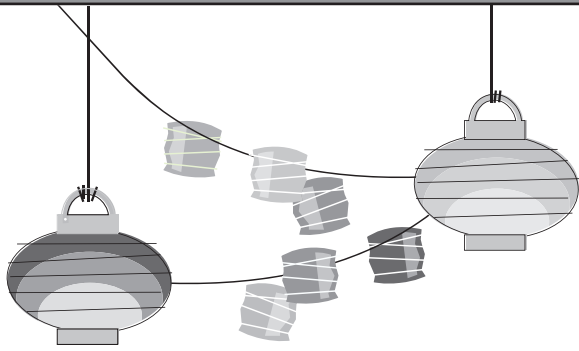


Side Orders • Acompañantes

Soups • Sopas



Plantain Chips • 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

French Fries • Papas Fritas

\$6.00 • Afl. 10.50

Coleslaw

\$4.00 • Afl. 7.00

Funchi

A cornmeal cake, Aruban-style.

\$3.50 • Afl. 6.10

Pan Bati

Homemade Aruban bread.

\$3.50 • Afl. 6.10

Pumpkin Soup

Small \$5.00 • Afl. 8.75

Large \$7.00 • Afl. 12.25

Creamy Tomato Soup

Small \$5.00 • Afl. 8.75

Large \$7.00 • Afl. 12.25

Chicken Soup

Small \$6.00 • Afl. 10.50

Large \$8.00 • Afl. 14.00

Chicken Soup with Matzah Balls

Small \$8.00 • Afl. 14.00

Large \$10.00 • Afl. 17.50

Fish Soup

Small \$6.00 • Afl. 10.50

Large \$8.00 • Afl. 14.00

Black Bean Soup

With a dollop of sour cream
& 'pico de gallo' sauce.

\$6.00 • Afl. 10.50



Grilled Romaine Lettuce Salad

With our own fresh & fabulous Cuban Caesar dressing.

\$10.00 • Afl. 17.50

Or combine with your choice of
fish (add \$5.00 • Afl. 8.75)
shrimp (add \$6.00 • Afl. 10.50)
chicken (add \$6.00 • Afl. 10.50)

Salad Niçoise with French Fries

Tender, steamed green beans, potatoes,
sliced hard-boiled eggs, tuna, capers and red pimentos
served on a bed of lettuce with a vinaigrette dressing.

\$16.00 • Afl. 28.00

Coconut Shrimp & Fresh Papaya Salad

Shrimps deep-fried in coconut batter
served with fresh-cut ripened papaya
and seasonal vegetables.

\$17.50 • Afl. 30.62

Sandwiches

3 Little Pigs

NEW Los 3 Puerquitos

A triple-decker sandwich of bacon, ham, roast pork,
topped with American cheese and a fried egg, smothered in gravy
and caramelized onions, finished with lettuce and tomatoes.

\$15.50 • Afl. 27.00

The Cuban Sandwich Medianoche

By far Cuba's most popular sandwich.
A satisfying combination of ham, pork,
pickles and cheese on a roll.

\$10.50 • Afl. 18.37

Yuca with Mojo

Cuban comfort food. A great side dish or appetizer.
Our lemon-garlic *mojo* with divine salsa... cha, cha, cha!

\$8.00 • Afl. 14.00

Black Beans • Frijoles Negros

Everyone's mother makes the best *frijoles negros*.
We hate to argue with a Cuban mamá
but ours are pretty darn good!

\$6.00 • Afl. 10.50

White Rice • Arroz Blanco

\$4.00 • Afl. 7.00

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

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



Entrées

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 and tastes they apply to make their picadillo the best.

But they've never eaten at Cuba's Cookin'!

Served with fried plantains, black beans & white rice.

\$17.50 • Afl. 30.62

Braised Skirt Steak *Ropa Vieja*

The Spanish name of this popular Cuban dish literally means "old clothes". The meat is boiled then shredded and cooked in garlic, onions, green peppers and tomatoes, then sautéed in a *sofrito* sauce.

Served with fried plantains, black beans & white rice.

\$17.50 • Afl. 30.62

Chicken 'n' Olives *Pollo con Aceitunas*

One of the tastiest dishes we sampled in a small home we stayed at in the hills of Viñales. 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.

\$17.50 • Afl. 30.62

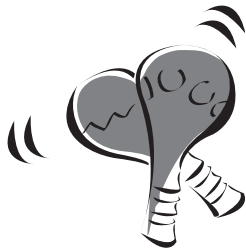
BBQ Cuban Ribs *Costillas en Salsa BBQ*

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.

\$18.00 • Afl. 31.50



Sandwiches

Fish Sandwich *Sandwich de Pescado*

The catch-of-the-day served with lettuce and tomato.

\$10.50 • Afl. 18.37

Vegetarian • *Vegetariano*

This is the most unusual sandwich in Cuba, mainly because it has no meat. This combination is from the Hotel Melia Cohiba on the Malecon in central Havana. It consists of a fried egg, asparagus, lettuce and tomato, sprinkled with our lemon and oil dressing.

\$10.00 • Afl. 17.50

Steak Sandwich • *Pan con Bistec*

Our best palomilla steak, with onion and parsley salsa on Cuban-style French bread.

\$13.75 • Afl. 24.06

It's a Wrap

Your choice of grilled chicken or fish wrapped in a Cuban tortilla, with our very own avocado, garlic & mayonnaise dressing on the side.

\$11.50 • Afl. 20.12

Alaskan Wrap

Smoked salmon, cream cheese, avocado, capers and lettuce in our special lemon Asian sauce.

\$12.50 • Afl. 21.87

All sandwiches are served with French fries and our traditional Cuban garnishes.





NEW Cuban Lunch Basket

Mouth-watering fried chicken, baby back short ribs, French fries & cole slaw served in a basket.

\$14.50 • Afl. 24.50

Calamari Fritti

Deep-fried golden brown, soft on the inside, crunchy on the outside. Comes with N.Y. marinara sauce and a wedge of lemon.

\$12.50 • Afl. 21.87

El Commandante

Our super-duper, over-the-top Cuban Perro Caliente Hot Dog. This all-beef hot dog is topped with everything and served with our super-tasty, crunchy, fresh French fries.

\$10.00 • Afl. 17.50

La Hamburguesa

Our homemade all-beef hamburger topped with cheese... extremely tasty, moist and yummy. Served with our fresh French fries.

\$12.50 • Afl. 21.87

Garlic Pork Bites *Masitas de Puerco*

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

\$12.50 • Afl. 21.87



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

NEW Macaroni & Cheese

Hombresito special... done to perfection from an ancient family recipe. Kids love it – from age 2 to 102!

\$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.

\$8.00 • Afl. 14.00

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.

\$11.50 • Afl. 20.12

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

