

# Sandwiches

**Cuban Sandwich (Sandwich Cubano)**.....

*Ham, roasted pork, swiss cheese, mustard, mayonnaise, and pickles on toasted cuban bread*

**Media Noche**.....

*Ham, roasted pork, swiss cheese, mustard, mayonnaise, and pickles on semi-sweet roll*

**Pan Con Bistec (Steak Sandwich)**.....

*Thinly sliced top sirloin with grilled onions on a bed of french fries and cuban bread*

**Pan Con Lechon (Roasted Pork Sandwich)**.....

*Roasted pork topped with grilled onions and mojo sauce on cuban bread*

**Hamburger & Fries**.....

*Thousand island dressing, mayonnaise, pickles, lettuce, tomato, and onion; \*add cheese 1.00*

# Steaks and Chops / Carnes Y Cerdo

**Bistec De Palomilla (Top Sirloin Steak)**.....

*Nicely seared top sirloin steak topped with grilled onions and served with rice, black beans, and fried plantains*

**Bistec Empanizado (Breaded Top Sirloin)**.....

*Breaded and fried top sirloin steak served with rice, black beans, and fried plantains*

**New York Strip Steak**.....

*Hand cut 10oz. Well seasoned and cooked to your taste. Served with fried plantains*

**Pork Chop (Chuleta)**.....

*10oz. Charbroiled well seasoned chop served with rice and black beans*

**Costillas (Baby Back Ribs)**.....

*8 hour oven roasted and fork tender. Basted in BBQ sauce. Served with fried plantains*

**Lechon (Roasted Pork)**.....

*Slow roasted pork topped with grilled onions. Served with rice and black beans*

**Liver & Onions (Higado Con Cebollas)**.....

*Pan fried, covered with grilled onions. Served with rice and black beans*

# Chicken / Pollo

**Pollo Al Horno (Oven Roasted ¼ Chicken)**.....

*Slow oven roasted, seasoned with garlic and citrus juices. Served with rice and black beans*

**Pechuga De Pollo (Chicken Breast)**.....

*Your choice of flame broiled or sauteed, marinated in citrus juices and garlic. Served with rice and black beans*

**Jerk Chicken**.....

*Marinated in Jamaican spices, seared and finished in oven, a local favorite, SPICY! Served with rice and black beans*

## Fish / Pescado

### **Bacalao Al Viscaina (Cod)**.....

*Cod sauteed with a tomato, garlic, wine, and butter sauce. Served with rice and black beans*

### **Salmon**.....

*8oz. Well seasoned, pan seared, and oven finished. Served with rice and black beans*

### **Tilapia (White Fish)**.....

*Pan seared. Topped with a fresh tomato, garlic, wine, and butter sauce. Served with rice and black beans*

### **Al Mojo De Ajo (Tiger Shrimp)**.....

*Delicious large tiger shrimp sauteed in butter and garlic sauce. Served with rice and black beans*

## Salads / Ensaladas

**Dressing:** Blue Cheese, Ranch, Thousand Island, Balsamic Vinegar, Honey Mustard, Oil and Vinegar

### **House Mixed Salad (Ensalada Mixta)**.....

*Mixed greens, tomato, onions, and choice of dressing; \*add chicken \$6.95 add salmon \$9.95*

### **Special Mixed Green Salad**.....

*Mixed greens, sliced apples, olive oil, salt and pepper, reduced balsamic, topped with goat cheese and candied pecans; \*add chicken add salmon \$9.95*

### **Avocado Salad**.....

*Served on a bed of lettuce with onions and mojo de ajo; \*add tomato \$1.00*

## Traditional Favorites

*The original and the best. Often imitated, never duplicated.. Mom's recipe since 1969*

### **Arroz Con Pollo (Chicken and Rice)\*Until It's Gone\***.....**Mon thru fri....Lunch....**

*Served with small salad and fried plantains. No substitutions*

**All day sat and sun.....Dinner....**

### **Picadillo (Ground Beef)**.....

*Seasoned in cuban spices. Braised in tomato sauce. Served with rice and black beans*

### **Ropa Vieja (Shredded Beef)**.....

*Translation: Old Clothes. Shredded beef slowly braised in traditional cuban seasoning and tomato sauce. Served with rice and black beans*

### **Carne Con Papas (Beef And Potato Stew)**.....

*Slowly braised chunks of tender beef in cuban seasoning, potatos, and tomato sauce. Served with rice and black beans*

### **Boliche (Braised Eye of Round)**.....

*Slowly braised tender eye of round in traditional cuban seasoning and tomato sauce. Served with rice and black beans*

### **Rabo (Oxtail)**.....

*6 hour braised, fork tender, oxtail with a hint of cayenne and typical cuban seasoning, tomato sauce. Served with rice and black beans*

# Drinks

*Ask About Our Beer And Wine*

- Sodas.....
- Ironbeer, Materva, Jupina.....
- Malta.....
- Iced Tea.....
- Kerns Juice.....
- Coffee.....
- Espresso.....
- Cortadito (*Espresso Stained With Dollop Of Frothed Milk*).....
- Café Con Leche (*Espresso With Steamed Milk*).....
- Bottled Water.....
- Milk.....
- Batidos De Fruta (*Guanabana, Mamey, Guava*).....
- Lemonade.....
- Sparkling Water (*San Pellegrino*).....

## A La Carte

- Beans and Rice.....
- Pork Tamale With Mojo.....
- Beans (*Black, Red, Garbanzo*).....
- White Rice.....
- Fried Plantains- Sweet (*Platanos Maduros*).....
- Fried Plantains- Green (*Tostones*).....
- Yucca/Yucca Frita.....
- French Fries.....
- 2 Empanadas (*Meat or Cheese*).....
- Marikitas.....
- Buttered Bread.....

## Desserts / Postres

- Homemade Flan.....
- Tres Leches Cake with Homemade Tres Leches.....
- Homemade Rice Pudding (*Arroz Con Leche*).....
- Chocolate Cake.....
- Guava Shells With Cream Cheese.....
- Vanilla Ice Cream.....

*We serve to serve again. If you're not satisfied, we're not. Please let us know.*

*-Alex Albert*