Small Plates

Sopa de Gallina

Cuban style chicken soup bowl \$3.50 cup \$2.50

Gazpacho

An array of fresh vegetables scented with cilantro and garlic, pureed and served chilled bowl \$3.50 cup \$2.50

Garden Salad

Baby greens tossed with balsamic vinaigrette and garnished with grape tomatoes, mango, slivered avocado and red onion. \$4.50

Black Bean Hummus

Served with warm pita triangles \$3.95

Albondigas

Spanish meatballs in a garlic, sherry broth with grilled bread for dipping \$3.25

Mariquitas

Fried plantains chips with warm salsa mojito \$3.75

Make a Meal Choose two for \$7.95

Bountiful Salads

Grilled Chicken and Greens

Seasoned grilled chicken breast served on Baby greens tossed in balsamic vinaigrette, garnished with grape tomatoes, mango, slivered avocado and red onion \$7.50

Pan Seared Salmon

Served on a bed of fresh spinach with diced avocado, tomato and red onion, dressed with honey lime oregano vinaigrette. \$8.95

Fresh Fruit Plate

Fresh seasonal fruit
With honey walnut yogurt \$6.95

All Day Breakfast Huevos Cubano

Eggs any style served with rice, black beans, plantains and sliced avocado \$7.25

Eggs? Jimbo

Eggs any style on a bed of sautéed spinach and mushrooms, served with skillet fries and Ezekial toast

\$6.95

Classic Sandwiches

Sandwich Cubano

Thinly sliced roast pork with ham, sliced dill pickle, Swiss cheese, grill-pressed on a garlic Portuguese roll, served with sautéed plantains. \$4.95

Fritas Cubanas

Mini Cuban style burgers seasoned with onions and herbs, served on a mini roll with a smear of ketchup, a slice of dill pickle topped with shoestring potatoes. \$1.95 ea

Empanadas

Fried pastry pockets with a choice of fillings: meat or black bean and plantain. \$2.50 ea

Grilled Chicken Club

Grilled chicken breast on a toasted Portuguese roll with tomato, bacon and avocado with mayonnaise \$4.50

Add any side dish to any sandwich

Latin Platter
(rice, black beans and plantains)
Shoestring Potatoes,
Small side Salad,
Plantains
\$3.00

Large Plates

Cuban Fried Chicken

2 pieces of marinated fried chicken served with rice, beans and plantains \$7.95

Pan seared Salmon Filet

Served with scallion mashed potatoes, vegetable of the day, finished with salsa mojito \$8.95

Picadillo

Ground beef sautéed with olives, capers, raisins, bell peppers and tomato, served with rice, beans and plantains. \$7.25

Lechon Asado

Sliced roast pork served with scallion mashed potatoes and a garlic citrus jus and vegetable of the day. \$7.50

