



Serving authentic Cuban Cuisine for lunch and dinner since 1995

TAPAS DE LA MADRE PATRIA

DEL MAR

Gambas Catalan al Ajillo

Classic shrimp tapas cooked in garlic infused extra virgin olive oil, seasoned with lime, black pepper and dried red chili flakes 10.

Croquetas de Bacalao Ole`

Lightly battered Atlantic cod fritters 8.

Camarones Empanizado

Breaded garlic infused jumbo shrimp 21.

Brochetas de Gambas y Tocino

Manchego filled shrimp wrapped in Bacon 16.

Mejillones Salteados

Shelled mussels in garlic, saffron and white wine sauce 12.

LAS CARNES

Chicharrón de Pollo

Deep fried lime marinated chicken pieces on the bone 8.

Filete al Pincho

Skewered and grilled Black Angus filet mignon bathed in a spicy guava and fruit sauce 25.

Empanadas de Carne

Two lean ground beef filled turnovers 6.

Masitas de Puerco fritas

Our famous deep fried pork morsels 15.

Chorizo al Jerez

Our specially made chorizo, pan roasted with onions and peppers and kissed with Spanish brandy 10.

Croquetas de Jamón o Pollo

Spanish ham or chicken croquettes with dipping sauce 10.

"EL CUBANO GRANDE"

Our celebrated pressed sandwich of roasted pork, sweet ham, swiss cheese, thinly sliced Kosher pickles and mayo that beat Bobby Flay in Food Networks Throwdown 11.95

LA ESTANCIA

Yuca Frita

Savory cassava fries served with our culantro dipping sauce 5.

Maduros a La Tentación

We take sweet plantains and wrap them in bacon, then we deep fry them. Do we need to say anything else but YUM! 9.

Tamal en Hoja

Corn tamale cooked with pieces of pork and onions served in a corn husk 6.

Mariquitas de Platanos Verde

Fried plantain chips served with our cilantro and mojo dipping sauce 6.

Guacamole Cubano

Spicy Cuban style guacamole served with plantain chips 10.

Tipicos Antojos Cubano

When in doubt, our chef selected 3 plate tower of Cuban tapas is the one for you! 27.

COMPLEMENTOS

Tostones con Mojo Criollo

Twice fried green Macho plantains served with a garlic sauce 6.

Platanos Maduros

Sweet fried plantains 4.

Yuca con Mojo

Boiled cassava served with our garlic infused olive oil and onions 4.

Frijoles Negros Tropical

My moms special black bean soup 6.

Moros y Cristianos

A Cuban specialty of rice cooked with black beans and bacon 5.

Papitas "Cha Cha Cha"

Sea salt and pepper spiced Cuban fries 5.

Arroz Cubano a La Antigua

Cuban white rice made the old fashioned way 4.

Vegetales Casanova

Seasonal vegetables sautéed in garlic butter 7.

18% gratuity added to tables of six or more

All Entrees come with your choice of rice or house salad

ENSALADAS

Ensalada Azucar

Bell peppers, garbanzos, red onion, cherry tomatoes and olives served on a bed of mesclun 9.

Ensalada de Pollo a la Parilla

Strips of marinated grilled chicken breast served over baby greens 12.

La Mixta Cubana

Traditional iceberg with sliced avocados 8.

La Ensalada de Popeye Tropical

Spinach salad with grilled queso blanco tropical 10.

La Torre de Tomate y Cebolla

A tower of ripe tomatoes and red onions 8.

Ensalada Varadero

Mango salsa covered crabmeat on a bed of fresh greens 15.

POLLO CLÁSICO

Bistec de Pollo al Grill

Grilled marinated boneless breast smothered in onions and garlic peppers 18.

Masitas de Pollo Frita

Boneless Chicken pieces, seasoned, lightly floured and deep fried 14.

"El Pio Pio"

Garlic and lime marinated chicken pieces on the bone 11.

Pechugitas de Pollo al Ajillo

Grilled chopped boneless breasts cooked in white wine, garlic and saffron 17.

Bistec de Pechuga Empanizado

Marinated boneless breast that is pounded, breaded and deep fried 19.

Pollo Picante con Vegetales

Spicy chopped boneless chicken breast sautéed in garlic vegetables 18.

CARNES DE LA FINCA

Havana Ribeye

Certified 16 oz Black Angus Ribeye marinated for 24 hrs in garlic and herbs then grilled 34.

Abuelas Pierna Asada Cubana

Slow cooked roasted pork served with yuca 18.

Ropa Vieja

Peppers, onions and shredded flank steak cooked in a savory beef and tomato based stew 19.

Picadillo a La Habanera

Lean ground sirloin cooked with raisins, potatoes, olives and plum tomatoes. 12.

La Completa

The complete Cuban experience of lime and garlic marinated deep fried pork chunks served with sweet plantains 19.

Las Chuletas "Sancti Spiritus"

Two massive marinated pork chops on the bone, grilled to perfection 34.

El Nacional

Grilled Black Angus certified filet mignon wrapped with strips of bacon, originally served in the Nacional Hotel in Havana 33.

Bistec Empanizado Campestre

Pounded breaded and then deep fried, lime marinated sirloin steak we famously call "EL Grande" 22.

Lylas Bistec de Palomilla

Pan seared top sirloin that is pounded thin and served with sautéed butter onions 19.

El Encendido Cienfuegos

Strips of sirloin cooked with onions in a hot peppery beef sauce. Tell us how much heat you want! 21.

Filete de Res Tropical

Medallions of pan seared filet mignon cooked with tropical fruits and nuts in a sweet sauce 28.

PESCADO DEL MAR

Gambas al Ajillo

A true Cuban favorite made with jumbo shrimp, white wine and lots of garlic 26.

Enchilado de Cangrejo

Delicious jumbo crab meat cooked in a tomato based creole sauce 31.

Camarones a La Plancha

Skewered grilled shrimp seasoned with lime, fresh herbs and black pepper 23.

Camarones Enchilados

Jumbo shrimp cooked in our spicy creole sauce 27.

Consumer Advisory:

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Ask your server if you have special dietary requirements or allergies.