



## TAPAS DE LA MADRE PATRIA

### *Del Mar*

#### GAMBAS CATALAN

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 croquettes 8.

#### BROCHETAS DE GAMBAS Y TOCINO

Mancheño 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.

#### EMPANADAS DE CARNE

Two turnovers filled with lean ground sirloin, potatoes, onions and raisins 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 Bobbly Flay in Food Networks Throwdown 11.95

#### IVETTE'S SANDWICH DE POLLO

Marinated boneless grilled chicken breast layered between lettuce, tomatoes, buttered onions, mayo and lime potato sticks 10.95

#### PAN CON LECHON

Chopped Creole pork sandwich with lots of garlic and onions 9.50

### *La Estancia*

#### YUCA FRITA

Savory cassava fries served with our culantro dipping sauce 5.

#### MADUROS A LA TENTACIÓN

We take sweet plantain 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

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 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.

#### FRIJOLE 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.

\* 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 Chopped iceberg 8.

### LA TORRE DE TOMATE Y CEBOLLA

A tower of ripe tomatoes and red onions 8.

## *Pescado del Mar*

### PESCADO A LA HEMINGWAY

Catch of the day prepared the way Papa would be proud of M/P

### CAMARONES BLANCO AL AJILLO

A true Cuban favorite made with jumbo Panamanian 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.

## *Pollo Clásico*

### BISTEC DE POLLO AL GRILL

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

### "EL PIO PIO"

Garlic and lime marinated chicken pieces on the bone 11.

### MASITAS DE POLLO FRITA

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

### PECHUGITAS DE POLLO AL AJILLO

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

### POLLO PICANTE CON VEGETALES

Spicy chopped boneless chicken breast sautéed in garlic vegetables 18.

### BISTEC DE PECHUGA EMPANIZADO

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

## *Carnes de La Finca*

### HAVANA RIBEYE

Certified 16 oz Black Angus Ribeye marinated for 24 hrs in garlic and herbs 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 deep fried lime and garlic marinated pork chunks served with sweet plantains 19.

### LAS CHULETAS "SANCTI SPIRITUS"

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

### BISTEC EMPANIZADO CAMPESTRE

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

### EL NACIONAL

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

### LYLIAS 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.



Consumer Advisory:

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.

Alert your server if you have special dietary requirements or allergies .