

APPETIZERS APERITIVOS



GUACAMOLE & PLANTAIN CHIPS | 10
Our most famous appetizer! ▼

Chips only: 5
Guacamole only: small 3 • large 7



EMPANADAS | 4 each
Cuban turnovers with your choice of filling:

- Picadillo con Queso - ground beef with cheese
- Espinaca con Queso - spinach with cheese ▼
- Pollo - chicken with raisins and olives
- Camarón con Queso - shrimp with cream cheese, red pepper and cilantro

CROQUETAS DE JAMÓN | 7.5
Ham Croquettes (5) served with red pepper aioli.

PLANTAIN PLATTER WITH GUACAMOLE | 10
Can't decide between our crunchy plantain chips, tasty tostones (slices of plantains, fried, flattened and fried again) or delicious sweet plantains? Enjoy all three with a side of mojo sauce and guacamole. ▼

CUBANITAS CHICKEN TENDERS | 12
Plantain encrusted chicken tenders served with our guava BBQ sauce. Served with French fries.

CUBAN WINGS | 13
Seasoned chicken wings served with freshly made chili-mayo sauce. Served with French fries.

SALADS & SOUP

ENSALADAS Y SOPA

ENSALADA DE CASA | 5
House salad made with mixed greens, tomatoes, cucumbers and avocados with a citrus dressing. ▼ ♦

Chicken	+ 6 ♦
Shrimp (5)	+ 11 ♦
Steak	+ 9 ♦
Salmon	+ 11
Pork	+ 6 ♦
Naked Cuban	+ 8 ♦

SOPA DE FRIJOLAS NEGROS | 5
Black bean soup served with a side of sour cream and onions. ▼ ♦




ENTRÉES

PLATOS PRINCIPALES

Served with your choice of rice and beans, (unless noted).
white rice • yellow rice • black beans • red beans
Substitute rice or beans for sautéed vegetables + 2

LECHON ASADO | 15
Roasted pork served with a side of mojo sauce. ♦

ROPA VIEJA | 17
Shredded flank steak with tomato sauce, onions, red and green bell peppers. ♦




POLLO TROPICAL | 15.5
Grilled chicken breasts marinated in tropical juices and garlic with fresh pineapple and mandarin oranges. Served with a side of mojo sauce. ♦

BISTEC PALOMILLA | 16
Marinated sirloin steak pounded thin, seared and topped with sautéed onions. ♦

BISTEC EMPANIZADO | 17.5
Breaded marinated sirloin steak pounded thin and served with lime wedges.

TILAPIA | 16.5
Lightly floured tilapia, fried and served with a side of red pepper tartar sauce. Blackened + .75



CAMARONES | 17
Shrimp in a garlic-white wine butter sauce.
Served with yellow rice and sautéed vegetables. ♦

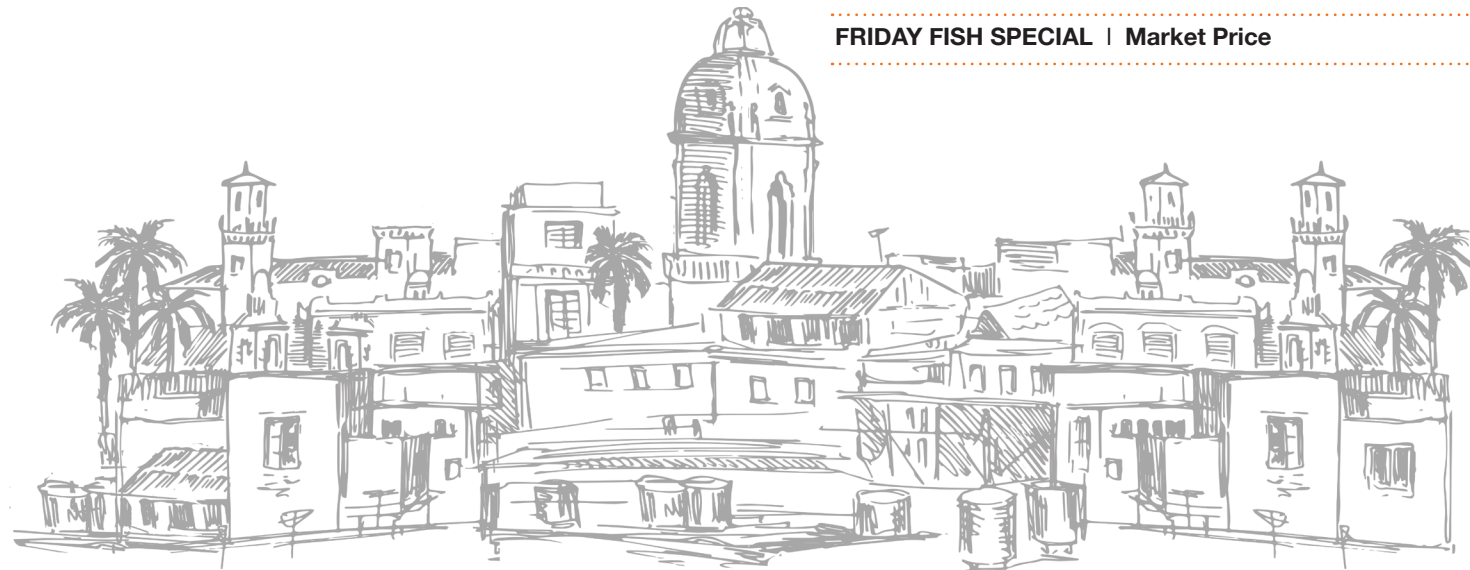
SALMON | 19
Plantain encrusted and pan seared, topped with a black bean pineapple salsa with mango lime dressing.

ARROZ CON POLLO | 15.5
A Cuban classic. Seasoned yellow rice, chicken, fresh peas and red pepper. ♦

COSTILLITAS | Half rack 16 • Full rack 25
Cuban baby back ribs with our homemade guava BBQ sauce and served with a choice of one side: white rice • yellow rice • red beans • black beans • French fries or substitute sautéed vegetables + 2

CARNE CON PAPAS | 16.5
Braised beef and potatoes in a red sauce served with white rice. ♦

FRIDAY FISH SPECIAL | Market Price



▼ Vegetarian
♦ Gluten Free
option available - please advise.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please tell your server of any and all food related allergies. Not a certified gluten free kitchen. Gratuity may be added for tables of six or more.

SANDWICHES SANDWICHES

All pressed on our signature Cuban bread.
Add lettuce and tomatoes to any sandwich for .50 (unless noted).



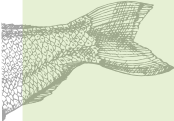
SANDWICH CUBANO “THE CUBAN” | 11
Roasted pork, Virginia ham, Swiss cheese, pickles and mustard aioli. Change it and it’s not a Cuban sandwich!

PAN CON BISTEC | 13
Thinly sliced sirloin steak with grilled onions and French fries on it!
Served with our special steak sauce.
Add Swiss cheese + .50

JAMON Y QUESO | 9
Layers of thinly sliced Virginia ham and Swiss cheese, plus your choice of spread: mustard aioli, pepper aioli, yellow mustard or mayonnaise.

SANDWICH DE POLLO | 11
Marinated chicken breast, red pepper aioli, lettuce and tomatoes.
Add Manchego cheese + .75 Breaded + 2

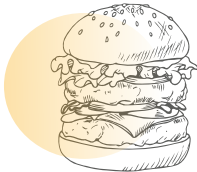
PAN CON LECHON | 10
Roasted pork and raw onions, served with a side of mojo sauce.



PAN CON TILAPIA | 11
Lightly floured and fried Tilapia fish, served with lettuce, tomatoes and red pepper tartar sauce.
Blackened + .75

SANDWICH DE QUESO | Manchego 8 • Swiss 7
Cheese sandwich pressed with your choice of Manchego or Swiss cheese.

“ELENA RUZ” SANDWICH DE PAVO | 10
Oven roasted turkey breast, Swiss cheese and strawberry jam.



MIAMI BURGER | 15
Black angus beef topped with fried lechon, bacon, sautéed onions, guacamole spread, sweet plantain and Manchego cheese - all atop a brioche bun. Served with French fries and a side of our special steak sauce.



HAVANA BOWLS

COCO LOCO | 14
Coconut shrimp, tostones, black bean pineapple salsa, mango lime dressing and guacamole with white rice.

VEGGIE BOWL | 11
Sweet plantains, black bean pineapple salsa, red and green bell peppers, onions, cilantro, guacamole and sour cream with yellow rice and red beans.

POLLO ASADO | 14
Shredded chicken in a chipotle red sauce with caramelized onions, plantain chips, cilantro, sour cream and guacamole with white rice.

VACA FRITA | 14.5
Crispy shredded flank steak, sweet plantains onions, red and green bell peppers with white rice and black beans.

MACITA BOWL | 13
Crispy pork, sweet plantains, and guacamole with white rice and black beans.



SIDE ORDERS

ORDENES INDIVIDUALES

All of our sides are vegetarian.
Enjoy as an appetizer or with an entrée.

MADUROS | 5
Sweet plantains.

TOSTONES | 5
Fried green plantains. Slices of plantains, fried, flattened and fried again.

PAPAS FRITAS | Half 3 • Full 5
French fries.

YUCA CON MOJO | 6
Boiled cassava with mojo sauce.

YUCA FRITA | 5
Fried cassava served with a side of mojo sauce and ketchup.



ARROZ | 3
Blanco - white rice
Amarillo - yellow rice

FRIJOLES | 3
Negros - black beans
Colorados - red beans

SLICED AVOCADOS | Half 3 • Whole 5.5

SAUTÉED VEGETABLES | 5
Hand-cut fresh vegetables. Red and green bell peppers, onion, zucchini, carrots, yellow squash in olive oil and butter.

PAN TOSTADO CON MANTEQUILLA | 3
Cuban bread sliced and toasted, served with butter.

Mojo [mō,hō] NOUN
In Cuban cooking, mojo is a sauce that is made with garlic, onion, olive oil and citrus juices.
At Cubanitas we make our mojo fresh daily!
Ask your server for a complimentary side.



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Gluten Free
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