

# The Cuban Cafe



[www.CubanCafe.com](http://www.CubanCafe.com)



## SOUPS

|                                     | Cup / Bowl      |
|-------------------------------------|-----------------|
| Frijoles Negros<br>Black Bean Soup  | \$3.50 / \$4.25 |
| Frijoles Colorados<br>Red Bean Soup | \$3.50 / \$4.25 |
| Caldo Gallego<br>White Bean Stew    | \$3.50 / \$4.25 |
| Sopa De Pollo<br>Chicken Soup       | \$3.50 / \$4.25 |

## APPETIZERS

|   |         |
|---|---------|
| Aperitivo Para Dos<br>Chef's Appetizer For Two: Empanadas, Croquettes,<br>Tamal and Mariquitas. | \$13.95 |
| Tamal Preparado<br>Tamal, Bolo Ham, Imported Cheese, Roast Pork.                                | \$8.95  |
| Croqueta Preparada<br>Croquettes, Bolo Ham, Imported Cheese, Roast Pork.                        | \$8.95  |
| Tostones Con Mojito<br>Green Plantains with Mojito Sauce.                                       | \$4.95  |
| Yuca Con Mojito<br>Yuca with Mojito Sauce.  | \$5.25  |
| Chorizo Espanol<br>Spanish Sausage with Peppers & Onions.                                       | \$6.95  |
| Empanada<br>Meat Pie.   | \$2.50  |
| Tamal Cubano<br>Corn Meal with Pork.  | \$3.95  |
| Yuca Frita<br>Fried Yuca Wedges.  | \$5.25  |
| Mariquitas<br>Plantain Chips.   | \$4.95  |
| Croquetas<br>Ham Croquettes.  | \$1.95  |

## CUBAN CAFE SAMPLERS

|   |         |
|---|---------|
| Tipico  | \$18.95 |
| Ham Croquette, Tamal, Moros Rice, Shredded Roast Pork,<br>Boiled Yucca, Sweet Plantains and Plantain Chips.               |         |
| Padron  | \$18.95 |
| Ham Croquette, Tamal, Saffron Rice, Pork Chunks,<br>Shredded Beef in Creole Sauce, Sweet Plantains<br>and Plantain Chips. |         |

## VEGETARIAN

Lunch/Dinner

|   |                  |
|---|------------------|
| Vegetariano   | \$9.95 / \$11.95 |
| Mixed Vegetables, White Rice, Sweet Plantains and<br>Black Beans. |                  |

## SANDWICHES

Lunch/Dinner

|  |                 |
|--|-----------------|
| Cubano                                       | \$8.95 / \$9.95 |
| Ham, Shredded Pork, Cheese & Plantain Chips. |                 |
| Pan Con Bistec                               | \$8.95 / \$9.95 |
| Steak Sandwich & French Fries.               |                 |
| Pan Con Pechuga                              | \$8.95 / \$9.95 |
| Chicken Breast Sandwich & French Fries.      |                 |
| Pan Con Lechon                               | \$8.95 / \$9.95 |
| Shredded Pork Sandwich & French Fries.       |                 |
| Pan Con Chorizo                              | \$8.95 / \$9.95 |
| Spanish Sausage Sandwich & French Fries.     |                 |





## SALADS

- Ensalada De Cena \$4.95  
Lettuce, Onions, Tomatoes, Carrots & Red Cabbage.
- Ensalada De Pescado \$16.95  
Grilled Fish Filet Salad.
- Ensalada De Pechuga \$13.95  
Grilled Chicken Breast Salad.

## BEEF

Lunch/Dinner

- Picadillo Habana \$9.95 / \$12.95  
Freshly Ground Sirloin Cooked with Olives in a Delicate Tomato Sauce.
- Ropa Vieja \$10.95 / \$14.95  
Skirt Steak Shredded and Braised in Fresh Tomato Paste.
- Bolicho \$11.95 / \$15.95  
Pot Roast Cuban Style - Slowly Roasted in a Blend of Herbs and Spices, with Home-Made Gravy.
- Bistec De Palomilla \$10.95 / \$14.95  
"The Cuban Traditional" Juicy, Tender Top Round Marinated in a Tangy Citrus Sauce.
- Bistec Empanizado \$11.95 / \$15.95  
Marinated Top Round Steak Breaded in a Mixture of Herbs and Spices.
- Bistec Milanese [DINNER ONLY] \$17.95  
Breaded Steak Topped with Bolo Ham and Melted Imported Cheese in Creole Sauce.
- Churrasco \$12.95 / \$17.95  
Skirt Steak Marinated in Spices and Olive Oil. Chargrilled and Served with Chimichurri Sauce.
- Lamb in Red Wine Sauce \$11.95 / \$18.95  
Lamb shank cooked in Red Wine Sauce & Herbs.
- Vaca Frita \$10.95 / \$14.95  
Shredded Skirt Steak, Seasoned with Mojito Sauce Grilled to Perfection, Topped With Onions.

## SEAFOOD

Lunch/Dinner

- Camarones Al Ajillo \$16.95  
Sautéed Shrimp in a Spanish White Wine and Garlic Sauce.
- Camarones Enchilados \$16.95  
Sautéed Shrimp in a Delicate Red Creole Sauce.
- Filete De Pescado \$10.95 / \$16.95  
Boneless Fish Filet Seasoned and Grilled to Perfection.
- Filete De Pescado Al Ajillo \$10.95 / \$16.95  
Boneless Fish Fillet in Garlic Sauce.
- Pescado A La Cubana \$10.95 / \$16.95  
Fish Filet Seasoned with Cuban Light Breading and Fried to Perfection.
- Frutos Del Mar \$18.95  
A Melange of Scallops, Snapper, Shrimp, Calamari in Cuban Seafood Garlic Sauce.
- Mariscada Al Ajillo \$23.95  
A Melange of Lobster, Shrimp, Calamari, Scallops and Fish in Garlic Sauce.
- Zarzuela De Mariscos \$23.95  
A Sea Bounty of Lobster, Shrimp, Scallops, Calamari and Fish in Creole Sauce.
- Arroz Marinero \$23.95  
Saffron Rice Mixed With a Sea Bounty of Lobster, Shrimp, Scallops, Calamari, and Fish.





## PORK

Lunch/Dinner

Bistec De Puerco \$9.95 / \$14.95  
Pork Steak Marinated in Mojito Sauce,  
Garnished With Shaved Onions.

Masas De Puerco \$9.95 / \$14.95  
Large, Juicy Pork Chunks Garnished with Onions  
and Mojito Sauce.

Lechon Asado \$9.95 / \$14.95  
Holiday Fare From Cuba: Tender Roast Pork  
Marinated in a Citrus and Garlic Sauce.

## CHICKEN

Lunch/Dinner

Arroz Con Pollo \$8.95 / \$11.95  
Famous Cuban "Chicken & Yellow Rice" Dark Meal.

Fricassee De Pollo \$8.95 / \$11.95  
Chicken Fricasseed in Red Sauce with Blend of  
Herbs and Spices Dark Meal.

Pollo Milanese (DINNER ONLY) \$17.95  
Breaded Chicken Breast Topped with Bolo Ham,  
Imported Cheese in a Delicate Red Creole Sauce.

Pechuga A La Plancha \$10.95 / \$14.95  
Tender Marinated Boneless Breast of Chicken,  
Grilled to Perfection, Topped with Sautéed Onions.

Pechuga Empanizada \$11.95 / \$15.95  
Marinated Chicken Breast, Lightly Breaded  
in a Mixture of Herbs and Spices.

Chicharron De Pollo \$10.95 / \$14.95  
Juicy, Marinated Chicken Breast Chunks, Deep  
Fried, Topped with Sautéed Onions.

Pechuga Cien Fuegos \$11.95 / \$14.95  
Grilled Chicken Breast Topped with Fresh Bell  
Peppers, Onions and Melted Cheese.

## SIDE ORDERS

White Rice \$3.50

Moros Rice \$3.95

Yellow Rice \$3.95

Sweet Plantains \$4.50

Mixed Vegetables \$4.50

French Fries \$3.95



## DESSERTS

Tres Leches \$4.95  
Three Milks Cake

Flan \$3.95  
Egg Custard

Flan Con Coco Rallado \$3.95  
Egg Custard with Shaved Coconut

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorder, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk consult a Physician. There is a risk associated with consuming raw or undercooked animal food. If unsure of your own risk, consult a Physician. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# RED WINE

- Marques De Carceres, Rioja, Spain 31  
Brilliant, dark ruby color. Attractive, complex bouquet with pleasant combination of fruit and oak. An elegant wine with character.
- Sea Ridge Merlot, California 18  
Fragrance of black cherries and plums. Deep flavor and velvet finish.
- Santa Ema / Merlot / Chile 18  
Well- balanced aromas that recall red fruits such plums and dried cherries, accompanied by a light touch of toast.
- Montes / Pinot Noir / Chile 28  
Intense flavor of strawberries and cranberries with floral notes, smooth & complex, well balanced. Fresh but not light.
- Bodega Norton Privada, Argentina 38  
Superb blend of Cabernet, Merlot and Malbec. A smooth and stylish wine, displaying ripe currant, cherry and spicy aromas and flavors balanced with round tannins.
- Montes Classic Series / Cabernet Sauvignon / Chile 25  
Sweet oak and toast are the lead aromas, you will find regular cassis and berry notes. A spicy, full-flavored wine, with good body, fruit and firm tannins.
- Santa Ema, Cabernet Sauvignon, Chile 18  
Intense ruby-red, with red and black fruits such as plums, blackberries, and raspberries. Well-rounded with very good balance and persistence.
- Errazuriz, Carmenere, Chile 18  
An exotic and spicy full bodied style with damson and blackberry fruit.
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# WHITE WINE

- Ecco Domani, Pinot Grigio, Italy 24  
Light and Refreshing. Great with salads and lighter dishes.
- Calina Chardonnay, Chile 22  
Rich, full bodied, mature tropical fruit. Outstanding!
- Martin Codax, Albarino, Spain 25  
Aromatic and full-bodied with flavors of pear, melon and lemon zest. Ideal complement to any seafood dish.
- Alamos, Torrontes, Argentina 18  
Medium-bodied with layers of peach, flowers, acidity and a crisp finish.
- Cono Sur / Sauvignon Blanc / Chile 25  
Refreshingly crisp and elegant. Full of citrus aromas and flavors of gooseberry and lime.



# WHITE ZINFANDEL

Fetzer / White Zinfandel / California

18

Coral pink color to aromas of strawberries & cherries, refreshing as an aperitif that can be enjoyed any time.

## HOUSE WINE BY THE GLASS

Home Made Sangria Red or White

6

Refreshing, served with bits of real fruit.

Che Gaucho / Cabernet Sauvignon / Argentina

6

Ruby red, medium body, silky finish distinctive black currant flavors with wild cherries.

Che Gaucho / Chardonnay / Argentina

6

Very brilliant yellow green, fruit-bearing. Very delicate aromas of green apples, pineapple & mango.

Santa Ema / Merlot / Chile

6

Well balanced aromas that recall red fruits such as plums & dried cherries. Accompanied by a light touch of toast.

Montes / Pinot Noir / Chile

6.5

Intense flavor of strawberries and cranberries with floral notes, smooth and complex, well balanced. Fresh, but not light.

Fetzer / White Zinfandel / California

6.5

Coral pink color to aromas of strawberries and cherries, refreshing as an aperitif that can be enjoyed any time.

Sangria

Half Carafe 14 | Full Carafe 20

House Wine / Che Gaucho

Half Carafe 14 | Full Carafe 20

Beer

Domestic 3.45 | Imported 3.95

## BEVERAGES

Fountain Soft Drinks

\$2.20

Malerva

\$1.95

Jupiña

\$1.95

Iron Beer

\$1.95

Malta

\$1.95

Iced Tea

\$2.20

Milk

\$1.95

Lemonade

\$2.20

Orange Juice

\$2.20

Hot Tea

\$2.05

Regular Coffee

\$1.50

Cuban Coffee

\$1.75

Colada

\$2.50

Cortadito

\$2.00

Cafe Con Leche

\$3.00

Cappuccino

\$3.50

Perrier

\$2.55

Spring Water

\$1.95

Successfully Serving For 19 Years

Lunch Specials Until 4pm | Early Bird Specials 4pm-6pm

Prices Subject To Change Without Notice | We Reserve The Right To Add a Sharing Charge

Hall For Social Celebrations and Corporate Events Reservations and Take-Out Available

You Don't Have To Go To Miami To Get The Best Cuban Food