



THE
CUBAN *Cafe*
AUTHENTIC CUBAN CUISINE



www.CubanCafe.com

SOUPS

CUP/BOWL

Frijoles Negros

Black Bean Soup

\$4.50/\$5.50

Frijoles Colorados

Red Bean Soup

\$4.50/\$5.50

Caldo Gallego

White Bean Stew

\$4.50/\$5.50

Sopa De Pollo

Chicken Soup

\$4.50/\$5.50

APPETIZERS

Aperitivo Para Dos

Chefs Appetizer For Two: Empanadas, Croquettes, Tamal & Mariquitas

\$17.95

Tamal Preparado

Tamal, Bolo Ham, Imported Cheese, Roasted Pork

\$15.95

Croqueta Preparada

Croquettes, Bolo Ham, Imported Cheese, Roasted Pork

\$13.95

Tostones Con Mojito

Green Plantains With Mojito Sauce

\$7.95

Yuca Con Mojito

Yuca With Mojito

\$6.95

Chorizo Espanol

Spanish Sausage With Peppers & Onions

\$13.95

Empanada

Meat Pie

\$3.05

Tamal Cubano

Corn Meal With Pork

\$3.95

Yuca Frita

Fried Yuca Wedges

\$8.95

Mariquitas

Plantain Chips

\$6.95

Croquetas

Ham Croquettes

\$2.50

CUBAN CAFE SAMPLES

Tipico

Ham croquette, Tamal, Moros Rice, Shredded Roasted Pork, Boiled Yucca, Sweet Plantains & Plantain Chips

\$26.95

Padron

Ham Croquette, Tamal, Saffron Rice, Pork Chinks, Shredded Beef in Creole Sauce, Sweet Plantains & Plantain Chips

\$26.95

VEGETARIAN LUNCH/DINNER

Vegetariano

Mixed Vegetables, White rice, Sweet Plantains & Black Beans

\$13.95/\$15.95

SANDWICHES

Cubano

Ham Shredded Pork, Cheese & Plantain Chips

\$11.95

Pan Con Bistec

Steak Sandwich & French Fries

\$13.95

Pan Con Pechuga

Chicken Breast Sandwich & French Fries

\$13.95

Pan Con Lechon

Shredded Pork Sandwich & French Fries

\$12.95

Pan Con Chorizo

Spanish Sausage Sandwich & French Fries

\$13.95



SALADS

Ensalada De Cena \$9.95

Lettuce, Onions, Tomatoes,
Carrots & Red Cabbage

Ensalada De Pescado \$18.95

Grilled Fish Fillet Salad

Ensalada De Pechuga \$17.95

Grilled Chicken Breast Salad

BEEF

Lunch/Dinner

Picadillo Habana \$14.95/\$16.95

Freshly Ground Sirloin Cooked With
Olives In A Delicate Tomato Sauce

Ropa Vieja \$16.95/ \$20.95

Skirt Steak Shredded & Braised In
Fresh Tomato Paste
Spices, With Home-Made Gravy

Bistec De Palomilla \$15.95/ \$19.95

"The Cuban Traditional" Juicy Tender
Top Round Marinated In A Tangy
Citrus Sauce

Bistec Empanizado \$17.95/ \$20.95

Marinated Top Round Steak Breaded
In A Mixture Of Herbs & Spices

Bistec Milanesa \$23.95

Breaded Steak Topped With Bolo
Ham & Melted Imported Chese In
A Creole Sauce

Churrasco \$17.95/ \$22.95

Skirt Steak Marinated In Spices &
Olive Oli Chargilled & Served With
Chimichurri Sauce

Lamb In Red Wine Sauce \$19.95/ \$22.95

Lame Shank Cooked In Red Wine
Sauce & Herbs

Yaca Frita \$16.95/ \$20.95

Shredded Skirt Steak, Seasoned With
Mojito Sauce Grilled To Prefection,
Topped With Onions

SEAFOOD

LUNCH/DINNER

Camarones Al Ajillo \$19.95

Sautéed Shrimp In A Spanish White
Wine & Garlic Sauce

Camarones Enchilados \$19.95

Sautéed Shrimp In A Delicate Red
Creole Sauce

Filete De Pescado \$15.95/ \$19.95

Boneless Fish Fillet Seasoned &
Grilled To Perfection

Filete De Pescado Al Ajillo \$15.95/ \$19.95

Boneless Fish Fillet In Garlic Sauce

Pescado A La Cubano \$15.95/ \$21.95

Fish Fillet Season With Cuban Light
Breeding & Fried To Perfection

Frutos Del Mar \$23.95

A Melange Of Scallops, Snapper,
Shrimp, Calamari In Cuban Seafood
Garlic Sauce

Mariscado Al Ajillo \$26.95

A Melange Of Lobster, Shrimp,
Calamari, Scallops & Fish In Garlic Sauce

Zarzuela De Mariscos \$26.95

A Sea Bounty Of Lobster, Shrimp,
Scallops, Calamari & Fish In Creole Sauce

Arroz Marinero \$27.95

Saffron Rice Mixed With A Sea
Bounty Of Lobster, Shrimp, Scallops,
Calamari & Fish



PORK

LUNCH/DINNER

Bistec De Puerco

\$13.95/ \$16.95

Pork Steak Marinated In Mojito Sauce, Garnished With Shaved Onions

Masas De Puerco

\$13.95/\$17.95

Large, Juicy Pork Chunks Garnish With Onions & Mojito Sauce

Lechon Asado

\$13.95/\$16.95

Holiday Fare From Cuba: Tender Roast Pork Marinated In A Citrus & Garlic Sauce

CHICKEN

LUNCH/DINNER

Arroz Con Pollo

\$12.95/\$15.95

Famous Cuban "Chicken & Yellow Rice" Dark Meat

Fricassee De Pollo

\$12.95/\$14.95

Chicken Fricasseed In Red Sauce With A Blend Of Herbs & Spices Dark Meat

Pollo Milanesa

\$23.95

Breaded Chicken Breast Topped With Bolo Ham, Imported Cheese In A Delicate Red Creole Sauce

Pechuga A La Plancha

\$16.95/\$20.95

Tender Marinated Boneless Breast Of Chicken Grilled To Perfection, Topped With Sautéed Onions

Pechuga Empanizada

\$17.95/\$20.95

Marinated Chicken Breast Lightly Breaded In A Mixture Of Herbs & Spices

Chicharron De Pollo

\$14.95/\$18.95

Juicy Marinated Chicken Breast Chunks, Deep Fried, Topped With Sautéed Onions

Pechuga Cien Fuegos

\$18.95/\$20.95

Grilled Chicken Breast Topped With Fresh Bell Peppers, Onions & Melted Cheese

SIDE ORDERS

White Rice

\$4.50

Moros Rice

\$4.95

Yollow Rice

\$4.95

Sweet Plantains

\$6.00

1/2 Sweet Plantains

\$3.00

Mixed Vegetables

\$7.95

French Fries

\$4.95

Sautéed Onions

\$2.00

Chimichurri

\$1.00



DESSERTS

Tres Leches

\$6.95

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.

SPARKLING WINES

GLASS/CARAFE

Bisol Jeio Prosecco Super DOCG Split / Italy

12

Charles De Fere, Brut. Blanc de Blancs Split / France

13

WHITE ZINFANDEL

Felzer / California / White Zinfandel

6

24

WHITE WINES

Ecco Domani / Italy / Pinot Grigio

7

27

Chateau Souverain / California / Chardonnay

7

27

Villa Sandi / Italy / Pinot Grigio

8

28

Harken / California / Chardonnay

9

32

Mohua / New Zeland / Sauvignon Blanc

38

RED WINES

Tintonegro / Argentina / Malbec

7

27

Santa Ema / Chile / Merlot

7

27

"The Kinker" Cabernet Sauvignon / California

8

28

Storypoint / California / Pinot Noir

9

32

La Posta / Argentina / Malbec

38

Marqués De Cáceres

34

Robert Hall / Cabernet Sauvignon / California

34

HOUSE WINES

Homemade Sangria — Red or White

Half Carafe \$18.00

Full Carafe \$18.00

BEER

Imported \$6.25

Domestic \$6.00

XX Amber

Negra Modelo

Presidente

XX Lager

Corona

Bud light

Heineken

Corona Light

Samuel Adams

Victoria

Havana

Modelo Especial

Budweiser

BEVERAGES

Fountain Drink \$3.05

Materva \$2.50

Jupiña \$2.50

Iron Beer \$2.50

Malta \$3.50

Iced Tea \$3.05

Milk \$2.50

Lemonade \$3.05

Orange Juice \$3.50

Hot Tea \$2.95

Perrier \$3.50

Spring Water \$2.00

COFFEES

Cubanito \$2.00

Cortadito \$2.50

Colada \$2.50

Café Con Leche \$3.50

Cappuccino \$4.50

Iced Coffee \$3.00

Iced Café Con Leche \$3.50

Successfully Serving for 29 Years

Lunch Special 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