










SMALLS



**PAPAS RELLENAS 5**  
two crispy stuffed potato balls with picadillo filling (+1 *vegan* )


**CROQUETAS 5**  
two Cuban fritters with ham and cheese or spinach and cheese 



**EMPANADAS 7**  
choice of two picadillo (+2 *vegan* ) , spinach and cheese ,  
or Cuban sandwich

**YUCA FRITA 6**    
yuca (*cassava*) fries served with cilantro dipping sauce  
(*vegan upon request* )

**YUCA CON MOJO 6**    
boiled yuca (*cassava*) with mojo sauce

**TOSTONES 6**    
fried green plantains served with mojo dipping sauce

**MOJITO SHRIMP CEVICHE 15**   
citrus rum shrimp, red onion, avocado, mint, and cilantro,  
served with plantain chips (*with or without diced jalapeños*)

**PINEAPPLE GUACAMOLE 11**    
served with house made plantain chips


**PLATO MIXTO 16**  
sampler of smalls including; papas rellenas, croquetas,  
and empanadas (*two of each*)



**SOPA DEL DIA 6**  
soup of the day

ENSALADAS

*add chicken 5, steak 6, or shrimp 6*

**KALE CAESAR 12**  
kale romaine blend, house made Caesar, garlic croutons,  
topped with shredded parmesan

**MANGO MIXTO 12**   
spring mix, mango pieces, cucumber, radish, bell pepper,  
tomato, and topped with crispy onions

**HOUSE SALAD 11**    
chopped romaine, tomato, avocado, radish, red onion,  
and oregano vinaigrette

SANDWICHES

*all served with shoestring potato fries*

**CUBANO 12**  
ham, slow roasted pork, Swiss cheese, pickles,  
and mustard

**PAN CON LECHÓN 12**  
slow roasted pork and sautéed onions


**PAN CON BISTEC 15**  
thinly sliced steak, sautéed onion, with cilantro aioli


**MOJO CHICKEN 13**  
mojo marinated braised chicken, Swiss cheese,  
tomato, lettuce, with cilantro aioli


**CUBAN FRITA BURGER 12**  
ground beef and ham patty topped with sautéed onions  
and angel hair potato fries


PLATES


**TASTE OF HAVANA 24**   
sample of Ropa Vieja, Mojo Chicken, and Lechón Asado  
served with white rice, black beans, and maduros



**ROPA VIEJA 17**   
shredded beef slow cooked in tomato sauce with onions  
and bell peppers served with white rice, black beans, and maduros


**MOJO CHICKEN 17**   
slow roasted Mojo marinated 1/2 chicken with sautéed onions  
served with white rice, black beans, and maduros

**LECHÓN ASADO 17**   
slow roasted pork topped with sautéed onions and lime  
served with white rice, black beans, and maduros

**BISTEC DE PALOMILLA 22**   
marinated, grilled sirloin, thinly sliced, topped with crispy onions,  
and served with plantain fufú and black beans

**VACA FRITA 19**   
steak marinated with garlic, house adobo, and fresh lime juice,  
served shredded and crispy, finished with sautéed red onion  
served with white rice, black beans, and maduros



**PICADILLO 15**   
seasoned ground beef slow cooked with olives and bell peppers  
served with white rice, black beans, and maduros (*vegan ground beef +4* )

**CAMARONES ENCHILADOS 19**   
sautéed shrimp with garlic, onions, bell peppers, wine,  
and tomato creole sauce served with white rice and side salad

**ARROZ CON POLLO 12**  
hearty mix of seasoned rice with slow cooked chicken, peas,  
and bell peppers



SIDES



**WHITE RICE 3.5**  

**BLACK BEANS 3.5**    
slow simmered black beans with  
house adobo seasoning



**CONGRI 4**    
black beans and rice cooked together

**MADUROS 4**    
fried sweet plantains

**PLANTAIN CHIPS 4**    
house made lightly salted and seasoned

**SMALL SIDE SALAD 6**    
chopped romaine with tomato, red onion, radish,  
and oregano vinaigrette

**FUFÚ DE PLÁTANO 6**   
mashed plantains with bacon

**ENSALADA DE FRUTAS TROPICALES 5**    
refreshing mix of mango, orange, and pineapple  
in fresh squeezed citrus juice

**HOUSE MADE SAUCE 1.5**  
mojo sauce    
cilantro avocado sauce    
cilantro aioli  



A barriga llena,  
carazón contento

DESSERTS

**PASTELITOS 4**   
*choice of two:* guava, guava and cheese, or chocolate cinnamon

**ARROZ CON LECHE 5**    
Cuban style rice pudding topped with cinnamon and mint

**FLAN 5**    
sweet custard with caramel sauce

**MANGO TRES LECHEs CAKE 6**   
mango tres leches cake with a hint of orange blossom  
topped with whipped cream and orange zest

**GUAVA CHEESECAKE 7**   
guava whipped cheesecake with “Marie Cookie” crust

DRINKS

Coffee

**CAFECITO (CUBAN COFFEE) 3**  
two shots of specially sweetened espresso

**CORTADITO 4**  
Cuban coffee with a small amount of steamed milk

**CAFÉ CON LECHE 4.5**  
Cuban coffee and steamed milk

**COLADA 9**  
4 servings of Cuban coffee to share served with small cups

**DRIP COFFEE (REGULAR OR DECAF) 3**

**COLD BREW 4**

Batidos – Cuban Milkshakes – 6

*Make any shake vegan with oatmilk +.75* 

**GUAVA**  

**MANGO**  

**TRIGO** – *puffed wheat*  add Cuban Coffee +2

Soda, Tea, and Lemonade – 3

Bottles and Cans – 3.50

Mexican Coke, Materva, Jupiña, Malta, Iron Beer, and Water *(flat or sparkling)*