



STARTERS

Pastelito de Carne — Puffed pastry filled with ground beef, capers, raisins, green olives and spices.

Sweet and savory 5

Croquetas — Four ham or chicken croquetas served on cilantro-lime crema. 10

Salsa de Piña con Camarones—Fresh pineapple salsa with sauteed diced shrimp. Served with your choice of plantain chips or toasted cuban bread. 16

Seasonal Salad – 8

ENTREES

All entrees served with choice of Cuban black beans or Dominican red beans

Lechón - Mojo marinated slow-roasted pork shoulder. Fresh citrus, garlic, cumin. Served with rice, house-made pineapple salsa. Garnished with pickled red onion. 24

Ropa Vieja – Cuba’s “national dish” – Tender shredded steak simmered in a savory tomato and white wine sauce. Mild peppers, garlic, olives and capers. Rice. 26

Roasted Veggies – Roasted red bell pepper, sweet potato and sweet onions tossed in olive oil, seasonings, avocado and cilantro-lime crema. Rice. 24

Vaca Frita – Tender seasoned shredded beef pan-fried in olive oil, onions, garlic and lime. Rice. 25

Camarones con Coco – Shrimp in a tomato coconut sauce. Red bell pepper, onion. Rice. 28

Mojo Grilled Chicken – Citrus-marinated grilled chicken topped with pineapple salsa. Cilantro-lime crema on side. Rice. 25

Picadillo – Savory ground beef cooked in white wine and tomatoes. Green olives, capers, raisins, cuban spices. Rice. 24

Grilled Chicken Salad – Seasonal salad topped with mojo grilled chicken 18

Add-ons: avocado +2 | cilantro-lime crema +0.75 | salsa de piña +0.75

SANDWICHES

Classic Cuban — Cuban roasted pork, smoked ham, swiss cheese, mustard/mayo and pickles on toasted Cuban bread 22 *Spicy pickles available on request

Pan Con Lechon — Cuban pulled pork on toasted Cuban bread, sauteed onions, mojo, cilantro-lime crema 22

Ropa Vieja con Queso — Our classic ropa vieja on toasted Cuban bread with Swiss cheese, mayo and cilantro-lime crema 23



SIDES

Frijoles Negros — Cuban black beans. Our traditional family recipe: cumin, oregano, red wine. Served over white rice. 8

Habichuelas Rojas — Dominican red beans. Sofrito, cilantro and tomato. Served over white rice 8

Maduros — Fried ripe plantains 4

Tostones* — Fried green plantains 3

*when available

Toasted Cuban Bread — 3.5

BEVERAGES

Guava Lemonade 6

Mocktail Mojito 8

Coca Cola Glass Bottle 4

Club Soda 3.5

Can Soda 3.5 (Coke, Coke Zero, Diet Coke, Sprite)

Organic Guava or Mango juice 6

Organic Lemonade 5

Unsweetened Iced Tea 5

Guava or Mango Iced Tea 6

SPECIALITY DRINKS/BEER/WINE

Albariño Mojito 12

Calle Ocho 10

Mi Luna Spritzer 12

Albariño white wine. Lime juice. Agave. Mint. Club soda.

Red wine. Coke. Orange. Cinnamon.

Red wine. Lime juice. Agave. Mint. Sprite.

BEER

Alaska Amber 7

Reuben's Crushable Hazy IPA 7

Fort George City of Dreams Hazy Pale Ale 7

N/A Best Day Brewing Hazy IPA 7

*Ask what rotating beer we have on draft.

Red Wine

Luigi Bosca Malbec 2023 — Argentina

Luzon Verde Jumilla 2024 — Spain

El Coto Rioja Tempranillo 2021 — Rioja, Spain

glass 13 | bottle 39

glass 8 | bottle 24

glass 10 | bottle 30

White Wine

O Fillo Albariño 2022 — Rías Baixas, Spain

Idilico Albariño 2023 — Yakima Valley

La Yunta Torrontes 2024 — Argentina

Sierra Cantabria Rosado 2024 — Rioja, Spain

glass 10 | bottle 30

glass 10 | bottle 30

glass 10 | bottle 30

glass 10 | bottle 30