

Appetizers

- *Pan con Mantequilla o' ajo.....\$2.00
Sliced bread toasted with butter or garlic sauce.
- *Croquetas de Jamon..... \$4.50
4 Ham Croquettes
- *Papa Rellena..... \$3.75
Stuffed potato with beef lightly breaded (1).
- *Empanada.....\$2.35
Beef, Chicken, or Cheese Turnover (1)
- *Combinación..... \$7.50
A sampler platter of roasted pork, croquettes, fried Yuca.
- Tostones Relleno.....\$7.50
Stuffed Fried Green plantains (3) with ground beef or shredded beef.
- Camarones al Ajillo.....\$7.75
Shrimp (5) in garlic sauce.

Main Entrees

Most main entrees are served with a choice of White Rice and Black Beans (Substitute Red beans for \$0.95) or Moros y Cristianos and with a choice of maduros or tostones unless otherwise indicated.

**note- Black beans (available vegetarian) and Moros y Cristianos are cooked with pork.

***** Lunch served Tues-Fri 11:30-3pm *****

	<u>Lunch</u>	<u>Dinner</u>
Bistec Palomilla.....	\$9.75	\$15.25
Marinated Cuban Style Steak, thinly sliced, sautéed with onions.		
*Bistec Empanizado.....	\$9.75	\$15.25
Seasoned Breaded Top Sirloin Steak, thinly sliced and fried.		
Ropa Vieja.....	\$8.75	\$14.25
A delicious typical Cuban entrée. Shredded Beef in a Cuban tomato based sauce with garlic, onions, red and green peppers.		
Vaca Frita.....	\$8.75	\$14.25
Flank steak, shredded, then pan fried with onions, garlic and lemon.		
Carne con Papa.....	\$8.75	\$14.25
Beef Stew Meat with Potatoes slowly cooked in our own spices Cuban style.		

Boliche	\$8.75	\$13.99
Slowly roasted and tender eye round, draped in a savory gravy of its own sauce of tomatoes, onions, and garlic.		
Picadillo	\$8.75	\$13.25
Cuban Style Seasoned Ground Beef cooked with green olives, raisins, potatoes, and (non-spicy) spices.		
Masitas de Puerco Fritas	\$8.75	\$14.25
Fried Marinated morsels of pork.		
Pernil	\$8.75	\$14.25
Traditional Cuban roasted Pork, Marinated with bitter orange juice, lemon juice, garlic and pepper, dressed with onions.		
Lechon Asado	\$8.75	\$14.25
Cuban roasted Pork Marinated in "mojo criollo" (citrus marinade) dressed with onions.		
Chuletas De Puerco		\$14.99
Marinated Pork Chops with sautéed onions.		
Arroz Con Pollo (Dark Meat)	\$8.75	\$13.25
Yellow Rice and Chicken served on its bone with a choice of plantains.		
Fricase de Pollo (Dark Meat)	\$8.75	\$13.25
Skinless chicken on its bone cooked with potatoes, white wine, herbs, and green olives.		
Pollo a la Plancha	\$8.95	\$ 13.25
Grilled boneless chicken breast specially seasoned.		
*Pollo Empanizado	\$8.95	\$13.25
Fried breaded boneless chicken breast specially seasoned.		
*Pargo Frito	\$11.75	\$15.99
Red Snapper fish fillet seasoned the lightly breaded and fried.		
Trucha		\$16.99
Seasoned Rainbow Trout cooked on the grill with red and green peppers and onions.		
Camarones al Ajillo	\$11.75	\$16.25
Shrimp in Garlic Sauce served with white rice, side salad, and a choice of plantains.		
**Vegetarian Platter	\$7.75	\$12.25
White rice served with black beans, yuca con mojo and maduros.		

18% gratuity will be added to parties of six or more

Soups/Salads

Sopa de pollo.....	\$8.15
Homemade Chicken Soup (Bowl)	
House Salad.....	\$6
Lettuce, tomatoes, cucumbers, onions, radish, green and red peppers.	
Grilled Chicken Salad.....	\$8.25
Lettuce, tomatoes, cucumbers, onions, radish, green & red peppers and grilled chicken.	

Side Orders

Yuca Frita - Fried Yuca.....	\$3.75
Fríjoles Negros - Black Beans (available vegetarian).....	\$2.50
Fríjoles Rojos- Red Beans.....	\$3.25
Platanos Maduros - Fried Sweet Plantains.....	\$3.45
Moros Y Cristianos -Mixed and Seasoned Rice and Black Beans.....	\$3.50
Arroz Blanco - White Rice.....	\$2.50
Yuca con Mojo Criollo -Yuca with Garlic Sauce.....	\$3.75
Tostones - Fried Green Plantains.....	\$3.50
Papas Fritas -French Fries.....	\$2.75
Side of Mojo.....	\$0.75

Sandwiches

*Sandwich Cubano.....	\$7.75
Cuban Sandwich Hot pressed (baguette) with roast pork, baked ham, Swiss cheese, mustard and thin sliced pickle.	
*Pan con Bistec.....	\$8.00
Thinly sliced marinated steak, grilled with onions served on Baguette. \$0.35 extra w/cheese and \$0.35 extra with lettuce and tomatoes.	
*Pan Con Lechon Asado.....	\$7.25
Marinated roasted pork grilled with onions, served on Baguette.	
*Pan con Croquetas.....	\$7.25
Our smooth ham croquettes served on a baguette	

* indicates item Contains Gluten

- *Pan con Ropa Vieja.....\$7.25
Shredded flank steak beef cooked in a tomato sauce on Baguette.
- *Pan con Pollo Asado.....\$7.25
Grilled Chicken with lettuce, tomatoes, and mayonnaise served on Baguette.

Kids Menu

- *Hamburger- served with French fries (w/cheese .25 cents)..... \$5.50
- Boneless chicken breast pieces- fried served with French fries\$5.50

Desserts

- Flan-A favorite Cuban dessert-caramel vanilla custard.....\$4.25
- *Tres Leches -Moistly enriched Sponge cake topped with merengue.....\$4.75
- *Cuban Rum Cake -sponge cake mix with Bacardi rum glaze.....\$4.95
- *Cheesecake.....\$3.50
- *Guava topped Cheesecake.....\$4.25
- Guava shells with white cheese.....\$3.75
- *Chocolate Fudge Cake.....\$3.95

Beverages

- Soft Drinks - Coke, D. Coke, Sprite, Lemonade, Sweet Iced Tea, Orange.. \$2.35
- Brewed Ice Tea (unsweetened) -\$2.35
- Malta, Materva, Jupina (pineapple soda)..... \$2.35
- Juices- Apple juice, Cranberry juice, Pineapple juice, Orange, Coconut.....\$2.65
- Natural Fruit Juice - Mango, Guava, Strawberry/Banana,\$2.95
- Natural Bottled Spring Water.....\$1.75
- Regular Coffee, Hot Tea..... \$2.00
- Espresso- Cuban Coffee (served unsweetened).....\$2.25
- Café con Leche - Hot Milk served with Cuban Coffee.....\$2.75
- Cortadito-Espresso served with steamed milk on side.....\$2.65
- Cuban Iced Coffee-Double Espresso shot over condensed milk, topped with
whipped cream and a chocolate drizzle.....\$4.95
- Milk.....\$1.70
- Chocolate Milk\$1.85

Beer, Wine, and Liquor

<u>MOJITO</u> *Our Signature Cuban drink* mint leaves, Bacardi Light Rum, Club soda, sugar, and a twist of lime.....	\$8.25
<u>Flavored Mojito</u> -Mango, Guava, Strawberry, or Pineapple.....	\$8.50
<u>FROZEN MOJITO</u> (available only at Cuba de Ayer).....	\$10.95
<u>CUBA LIBRE</u> - Bacardi Dark Rum, coca-cola and a twist of. lime	\$6.50
<u>Margarita</u>	\$5.95
<u>Tropical Margarita</u> -Sauza Gold Tequila, Triple Sec, Orange juice and Sour mix.....	\$7.50
<u>Mango Bomb</u> -Smirnoff Vodka, Triple Sec, Bombay Sapphire Gin, Bacardi Rum, Sour Mix, Mango Juice.....	\$9.25
<u>Cuban Passion</u> -X-Rated Fusion Liquor, Smirnoff Vodka, Tropical Juices....	\$7.50
<u>Guapa Martini</u> -Papaya Liquor, Malibu Pineapple, Malibu Mango, Guava juice and Mango juice.....	\$7.25
<u>Mango Martini</u> -Melon Skyy Vodka, Triple Sec, Mango Juice.....	\$7.25
<u>Domestic Beer</u>	\$3.95
Budweiser, Miller Lite Samuel Adam	
<u>Imported Beer</u>	\$4.50
Corona, Heineken, Presidente, Dos Equis XX Amber, Negra Modelo	

White Wines

	<u>Glass</u>	<u>Bottle</u>
Pinot Grigio- Ecco Domani.....	\$4.75	\$23.00
Chardonnay- Casillero Del Diablo.....	\$4.25	\$21.00
Reisling- Chateau Ste Michelle.....	\$4.25	\$21.00
White Zinfandel- Beringer.....	\$4.25	\$21.00

Red Wines

Cabernet Sauvignon- Catena.....	\$35.00
Cabernet Sauvignon- Casillero Del Diablo.....	\$4.25 \$21.00
" <u>NEW</u> " Pinot Noir - Rio Seco Reserva.....	\$23.00
Merlot- Casillero Del Diablo.....	\$4.25 \$21.00
Shiraz- Columbia Crest.....	\$4.25 \$21.00
Malbec- Alamos.....	\$4.50 \$22.00
Sangria.....	\$4.99 \$26.50

Other cocktails available, please ask your server

Carry Out and Delivery menu

Now available for carry out and delivery

Minimum order for delivery is \$125 within our delivery area.
All deliveries include a 15% delivery fee from total of food and Beverage
Please call for delivery radius

Appetizer Platters

Serves 15 to 20 people

<u>Croquetas</u>	Ham croquettes	\$37.00
<u>Papa Rellenas</u>	Breaded mini potato balls, stuffed with ground beef	\$49.50
<u>Empanadas</u>	Beef or Chicken mini turnovers	\$39.90

Sandwich Platter

Serves 15 to 20 people

Assorted sandwiches	Cubano, Pan con Lechon Pan Con Pollo	\$70.00
Assorted Sandwiches with a salad and sodas for 20 people		\$100.00

Main Entrees

Half Platter serves 8-10 ppl Full Platter serves 15-20 ppl

Ropa Vieja	\$ 60.00 HP \$98.95 FP
Boliche	\$ 57.00 HP \$96.00 FP
Picadillo	\$55.50 HP \$95.00 FP
Carne con Papa	\$ 55.50 HP \$95.00 FP
Lechon Asado	\$50.00 HP \$90.00 FP
Pernil	\$50.00 HP \$90.00 FP
Pollo a la Plancha	\$55.00 HP \$95.00 FP
Quisado de Pollo	\$52.00 HP \$95.00 FP
Arroz con Pollo	\$52.00 HP \$93.00 FP
Camarones al Ajillo	\$72.50 HP \$140.00 FP
Bistec Palomilla	\$85.50 HP \$161.50 FP
20 # Pernil Leg	\$125.00 \$ 135 cut

Side Orders

Half Platter serves 8-10 ppl Full Platter serves 15-20 ppl

Yuca en Mojo: Boiled yuca topped with olive oil and garlic.	\$29.50 HP \$55.00 FP
Arroz Blanco: White Rice	\$ 18.00 HP \$36.00 FP
Frijoles Negros: Black Beans also available Vegetarian	\$ 19.50 HP \$39.00 FP
Moros y Christianos: Rice cooked with Black Beans	\$ 29.50 HP \$ 59.00 FP
Maduros: Fried Sweet Plantains.	\$ 26.50 HP \$ 53.00 FP
Side Salad: Lettuce, tomato, cucumber and red onions	\$17.50 HP \$ 33.50 FP

Desserts

Whole Tres Leches	\$ 57.00
Whole Flan	\$ 54.00
Whole Rum Cake	\$ 60.00
Whole Fudge cake	\$45.95
Whole Cheesecake	\$42.95