



CUBA DE AYER

RESTAURANT

"Authentic Cuban Cuisine"

15446 Old Columbia Pike
Burtonsville, MD 20866
(301) 476-9622

Appetizers

*Pan con Mantequilla o' Ajo Sliced bread toasted with butter or garlic sauce	\$2.75
*Croquetas de Jamon (4) Ham croquettes	\$5.99
*Papa Rellena (1) Stuffed potato with beef lightly breaded.	\$4.99
*Empanadas (3) Beef, chicken, guava & cheese, or cheese turnover	\$10.99
*Combinacion A sampler platter of roasted pork, croquettes, fried yuca	\$9.99
Tostones Relleno (3) Stuffed fried green plantains with ground beef	\$10.99
Ropa Vieja	\$11.50
Tostones Rellenos with Camarones	\$13.99
Camarones al Ajillo (5) Shrimp in lemon garlic sauce	\$11.99
Camarones en Aguacate (6) Large shrimp sautéed in our very own lemon garlic sauce drizzled over fresh avocado	\$15.99

Soups/Salads

*Sopa de Pollo Homemade chicken soup (bowl)	\$11.99
*Sopa de Res Traditional Cuban style beef soup slow cooked with yuca, plantains, corn and potatoes	\$12.99
House Salad Lettuce, tomatoes, cucumbers, onions, radish, green and red peppers	\$9.99
Grilled Chicken Salad Lettuce, tomatoes, cucumbers, onions, radish, green peppers, red peppers, and grilled marinated chicken	\$14.99
Spinach Avocado Salad Organic baby spinach tossed in our very own garlic vinaigrette dressing mixed with avocado, sliced red onions, cherry tomatoes, red and green peppers	\$11.99

Add: Chicken \$5, Palomilla \$7, Pork Morsels \$6, Shrimp or Salmon \$8, Red Snapper \$11

Main Entrees

Most main entrees are served with a choice of white rice and black beans (substitute red beans for \$1.25) or Moros y Cristianos and with a choice of maduros or tostones unless otherwise indicated. ****note: Black beans (available vegetarian) red beans and Moros y Cristianos are cooked with pork.**

Meat

Bistec Palomilla Marinated Cuban style steak, thinly sliced, sautéed with onions	\$18.99
*Bistec Empanizado Seasoned breaded top sirloin steak, thinly sliced and fried	\$18.99
Bistec Salteado Thinly sliced pieces of marinated steak, cooked with sautéed onions, green peppers & red pepper	\$19.99
Churrasco Cubano Charbroiled flap steak marinated in apple cider, parsley, fresh garlic, and cuban seasonings	\$24.99
Ropa Vieja A delicious typical Cuban entree. Shredded beef in a Cuban tomato based sauce with garlic, onions, red and green peppers	\$18.99
Vaca Frita Shredded flank steak, pan fried with onions, garlic and lemon	\$17.99
Bolicho Tender eye round, slowly roasted, draped in a savory gravy of it's own sauce of tomatoes, onions, and garlic	\$17.99
Picadillo Cuban style seasoned ground beef cooked with green olives, raisins, potatoes, and (non-spicy) spices	\$16.99
Rabo Encendido Our delicious oxtail cooked in our tomato based creole sauce with burgundy wine and a hint of spice	\$22.99

Pork

Masitas de Puerco Fritas Fried marinated morsels of pork	\$17.99
Pernil Traditional Cuban roasted pork, marinated with bitter orange juice, lemon juice, garlic and pepper, dressed with onions	\$17.99
Lechon Asado Cuban roasted pork marinated in "mojo criollo" (citrus marinade) dressed with onions	\$17.99
Chuletas De Puerco Marinated pork chops with sautéed onions	\$17.99

Chicken

Arroz Con Pollo (Dark Meat) Yellow rice and chicken served on it's bone with a choice of plantains	\$16.99
Fricase de Pollo (Dark Meat) Skinless chicken on it's bone cooked with potatoes, white wine, herbs, and green olives	\$16.99
Pollo a la Plancha Grilled boneless chicken breast specially seasoned	\$16.99
*Pollo Empanizado Fried breaded boneless chicken breast specially seasoned	\$16.99
Pollo Salteado Slices of chicken breast, cooked with sautéed onions, green peppers & red pepper	\$17.99

Seafood

*Pargo Frito Red snapper fish fillet seasoned then lightly breaded and quick fried to a crisp	\$23.99
Trucha Seasoned rainbow trout cooked on the grill with red and green peppers and onions	\$20.99
Camarones al Ajillo Shrimp in garlic sauce with white rice, side salad, and a choice of plantains	\$21.99
Caribbean Salmon Salmon fillet dressed with a sauce made of mango chunks, scallions, cilantro, red peppers, and a sweet & spicy sauce	\$22.99
*Avocado Salmon Salmon fillet dressed with a creamy chipotle sauce topped with a pico of avocado, scallions, cilantro, tomatoes and corn	\$22.99
Arroz con Mariscos Savory saffron flavored yellow rice cooked with fish, scallops and shrimp	\$25.99
**Vegetarian Platter White rice served with black beans, yuca con mojo and maduros	\$14.99

Sandwiches

*Sandwich Cubano Cuban sandwich hot pressed (baguette) with roasted pork, baked ham, swiss cheese, mustard and thin sliced pickle	\$10.99
*Pan con Bistec Thinly sliced marinated steak, grilled with onions served on baguette. \$.50 extra with cheese \$.75 extra with lettuce and tomatoes	\$10.99
*Pan con Lechon Asado Marinated roasted pork grilled with onions, served on baguette	\$10.50
*Pan con Pollo Asado Grilled chicken with lettuce, tomatoes, and mayonnaise served on baguette	\$10.50
*Chicken Avocado Sandwich Breaded chicken breast with onions and avocado slices served on a baguette	\$10.50

Kids Menu

For Kids 12 and under only

*Hamburger - Served with french fries. Add Cheese \$0.50	\$7.99
Boneless Chicken Breast Pieces - Fried - Served with french fries	\$7.99
Mini Palomilla Served with white rice or french fries	\$9.99
Mini Pollo a la Plancha Served with White rice or french fries	\$8.99
Bolicho Bowl Our tender eye round pieces served with rice, maduro and little beans	\$7.49

Side Orders

Yuca Frita - Fried yuca	\$4.99
Frijoles Negros Black beans (available vegetarian)	\$3.50
Frijoles Rojos - Red beans	\$4.25
Platanos Maduros - Fried sweet plantains	\$4.99
Moros Y Cristianos - Mixed and seasoned rice and black beans	\$5.99
Arroz Blanco - White rice	\$3.99
Yuca con Mojo Criollo -Yuca with garlic sauce	\$4.99
Tostones - Fried green plantains	\$4.99
Papas Fritas - French fries	\$3.99
House Sauces: Hot sauce, Chimichurri, Mojo, Avocado pico, Caribbean Mango	Sm \$0.95
Side Salad - Lettuce, tomatoes, cucumber, and radish	\$3.95
Fresh Asparagus - Sautéed with extra virgin olive oil, salt, black pepper, red onions and red peppers	\$6.95
Side of Steamed Broccoli	\$5.99
Side of Avocado	\$3.99
Hot Sauce Bottle	\$5.50

Beverages

Soft Drinks Coke, Diet Coke, Sprite, Lemonade, Sweet Iced Tea	\$2.89
Brewed Iced Tea (unsweetened)	\$2.89
Materva, Jupia (pineapple soda), *Malta	\$3.25
Juices Apple, cranberry, pineapple, orange	\$3.50
Tropical Fruit Juice Mango, guava, strawberry/banana, coconut	\$3.99
Batido de Mamey Our traditional Cuban shake made of tropical mamey fruit, milk and sugar	\$5.50
Batido de Mango Our traditional Cuban shake made of mango fruit, milk and sugar	\$5.50
Acqua Panna Water Italian natural spring water	sm \$3.00 ltr \$6.00
St Pellegrino Italian Sparkling natural mineral water	sm \$3.00 ltr \$6.00
Regular Coffee, Hot Tea	\$2.75
Espresso - Cuban coffee (served unsweetened)	\$3.25
Cafecito Cubano - Cuban espresso (sweetened)	\$3.25
Double Cafecito Cubano	\$4.99
Café con Leche Cuban espresso served with hot milk	\$3.99
Cortadito Espresso served with steamed milk on side	\$3.25
Cuban Iced Coffee Double espresso shot over condensed milk, topped with whipped cream and a chocolate drizzle	\$5.25
Milk / Chocolate Milk	\$2.89

Desserts

Flan Caramel vanilla custard	\$6.99
*Tres Leches Moistly enriched sponge cake topped with merengue, whipped cream and a cherry	\$6.99
*Cuban Rum Cake Sponge cake with Bacardi Rum glaze	\$6.99
*Cheesecake	\$5.99
*Guava Topped Cheesecake	\$6.50
Guava shells with white cheese	\$5.99
*Chocolate Fudge Cake	\$6.99

* indicates item Contains Gluten

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

Notice consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, please consider this notice if you have certain medical conditions.

Prices may change without notice.