



ALL FOOD

MENU

Soul de Cuba Cafe



APPETIZER

- CROQUETAS DE ESPINACAS S \$12
spinach croquettes: spinach, onion, parmesan and garlicy mojo fried until crispy (6pc)
- EMPANADAS* V \$18
crispy turnovers filled with seasoned beef, chicken and sauteed veggies (select 3)
- CRISPY PORKBELLY \$15
- CEVICHE S GF \$17
shrimp and bay scallops cured in citrus juice with chopped mango, red onion, tomato and cilantro
- SOUL SAMPLER \$20
a variety of delicious appetizers on one plate: tostones, papa rellena and spinach croquette (serves 1-2)



SNACKS

- TOSTONES* V GF \$10
mashed green plantains & mojo. served 8 pieces
- PAPA RELLENA* \$8
mashed potato croquette stuffed with seasoned ground beef
- YUCA FRITA V \$13
crispy fried cassava with tomato aioli dipping sauce (add chili +3)
- PAPAS FRITAS \$7
- PLATANO MADURO* \$10
sweet plantains fried to crispy perfection
- SPICY JOSE SLIDERS \$12
The traditional shredded beef simmered in spices, peppers, and tomato sauce with a spicy habenero chili kick served on sweet Hawaiian buns

DESSERT



- FLAN AMBIENTE \$8
traditional Spanish style custard served with caramelized butter rum plantain bananas, whipped cream
- FLAN SOUL DE CUBA* \$6
traditional Spanish style custard served a la carte under a rich caramel sauce
- FLAN DE CHOCOLATE \$6
- FLAN DE COCO \$6
- EMPANADAS DE GUAYABA \$8
lightly fried pastry shell filled with your choice of guava preserve and cream cheese
- TRES LECHES \$6
delicious white cake soaked in three types of milk and topped with whipped cream
- TRES LECHES CON FRESAS \$8

SOUPS AND SALADS

- SOPA DE FRIJOLAS NEGROS* V GF \$5/8
abuela's famous recipe! black bean soup made with tropical and mediterranean spices! available in a bowl or cup size
- BLACK BEAN CHILI GF \$5/8
our famous black bean soup infused with chili powder, spices and ground beef available in a bowl or cup size 12 oz
- ENSALADA DE POLLON GF \$18
mojo marinated pan seared chicken, mixed greens, bell peppers, onions and candied walnuts with mojito vinaigrette dressing
- SOUL SALAD N V GF \$14
organic romaine, tomatoes, red onion, bell peppers, candied walnuts, spanish olives with honey balsamic vinaigrette (5 extra to add pork, chicken, shrimp)

- N prepared with nuts
 - S this item contains seafood or shellfish
 - V vegetarian
 - GF this item does not contain whey gluten
- [Not prepared in a gluten free certified kitchen]* traditional Cuban fare

SANDWICHES



- choice of salad, chips or soup served on pressed cuban bread
- CUBANO \$14
the classic! baked ham, salami, roast pork, swiss cheese, mustard/mayo
- PAN CON LECHON \$14
the midnight snack! Cuban roast pork, onions, swiss cheese & pickles on Cuban bread with mayo
- PAN CON BISTEC \$14
shredded steak simmered in mojo, served with caramelized onions with Cuban bread
- LA RANCHERA \$15
Fried eggplant with Lettuce and Tomato and Mayo served on pressed Cuban Bread
- POLLO EMPANIZADO \$14
(eggplant can be substituted) V marinated breaded chicken breast with lettuce, tomato and mayo

Before placing your order, please inform your server if a person in your party has a food allergy

HARVEST MOON BAR
MUSIC BY
COOTIE WILLIAMS ORCHESTRA
Sponsored By 20th CENTURY FOX

ENTREES

(all entrees served with white rice, black beans and plantain unless otherwise stated.)

CHICKEN

FRICASE DE POLLO* GF \$23

a staff favorite. marinated chicken thigh sauteed with onion, sofrito, spanish olives and a combination of tropical and mediterranean spices

POLLO DE AJO Y NARANJA* GF \$23

pan seared chicken breast topped with onions & mojo served with arroz, frijoles negros and platano maduro



SEAFOOD

SALMON EN MOJO Y MIEL S GF \$27

fresh salmon filet seared then simmered in honey, and citrus mojo served with garlic and achiote mashed potatoes and spicymojo green beans

BEEF & PORK



LECHON ASADO* GF \$23

traditional celebration dish! mojo marinated pork roasted until tender then hand pulled and topped with caramelized onions

BEEF & PORK

NY STRIP PALOMILLA* GF \$27

mojo marinated, pan seared, steak with caramelized onion and citrus

ROPA VIEJA* GF \$23

a favorite among visitors to Cuba! shredded beef simmered with onion, bell peppers and garlic in a light tomato sauce

VEGGIES



MOTOFU \$18

[mojo marinated fried tofu] V GF tofu fried and served with mixed veggies, rice and plantain drizzled in balsamic reduction

SPECIALS ENTREES

MONDAY

DAILY SPECIAL \$MP

TUESDAY

EGGPLANT STEAK V \$22

mojo marinated eggplant breaded and fried, topped with marinara sauce and parmesan

FRIDAY

PARGO A LA CUBANA*S GF \$MP

tender red snapper filet lightly simmered with cilantro, onion, tomato, white wine and garlic

PESCADO BARACOESA \$MP

Fried tilapia, topped with a crab meat, coconut cream sauce splashed with aged rum. Served with white rice & black beans.

WEDNESDAY

POLLO FRITO EN MOJO Y MIEL \$22

tender fried chicken breast topped with honey mojo and caramelized onions served with arroz moro and ripe plantains

MILANESA DE POLLO \$23

tender fried chicken breast topped with smoked ham, marinara sauce and grated parmesan

SATURDAY

CANGREJO Y CAMARONES \$MP

spicy lump crab meat and tender shrimp in a sweet and spicy tomato and garlic sauce over angel hair pasta white rice can be substituted to make this dish gluten free

PASTA DE MALECON \$24

Salmon belly & PEI mussels, in a spicy crab tomato sauce over rigatoni

THURSDAY

PLATANO RELLENO GF \$22

layered then baked like a lasagna: sweet plantains, seasoned ground beef and swiss cheese

SUNDAY

RABO ENCENDIDO* GF \$27

select lean oxtails seasoned and slow cooked in a spicy red wine reduction M.P.

PASTA DE MALECON \$24

Salmon belly & PEI mussels, in a spicy crab tomato sauce over rigatoni

KIDS MEAL

(comes with french fries and a soda, water, or pineapple juice)

CHICKEN TENDER \$8

kids meal 100% white meat chicken tenders tossed in garlic, citrus, and honey mojo. We will be happy to serve the sauce on the side!

EMPANADAS CRISPY \$8

choice of chicken, ground beef, or sweet plantain with tomato aioli dipping sauce.

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DRINKS

HAPPY HOUR (HH): MON - THURS 4 PM - 6 PM / FRI 2 PM - 6 PM

SIGNATURE DRINKS

SOUL MOJITO \$12

our famous mojito! Traditional or Blended. Lime, mint, white rum and lemon-lime soda 14oz
Flavors: Passion, Mango, Guava

JESUS' SOUL SANGRIA HH \$10

the Puerto family recipe, a refreshingly sweet blend of red wine and fruit.

MOJITO LOVE POTION 4+5 \$12

soul mojito with a floater of Jesus' soul sangria. The perfect blend of two signature drinks!

CAIPIRINHA \$12

Traditional Brazillian Cocktail made with Fresh Lime Juice, Fermented Sugar Cane Juice and Simple Syrup

SOUL DE CUBA LOVE \$13

CA DONINI PINOT GRIGIO GL \$13

H3 CABERNET SAUVIGNON GL \$11



SIGNATURE DRINKS

SOUL MARGARITA HH \$12

Hand made from scratch with fresh lime, 100% Agave tequila, & Gran Marnier served on the rocks.

RUM PUNCH \$13

Our Signature Caribbean Rum Punch is made with Coconut, Guava and overproof rum blended with Guava, Pineapple and Mango Juices with a touch of Ginger and splash of Fresh Lime Juice. Try it!

TASTES LIKE CHRISTMAS IN CUBA \$12

Travel to Cuba for Christmas if only for a moment. House made Chili pepper and Cinnamon Bourbon blended with Tropical Juices and Honey Syrup.

DARK 'N STORMY HH \$12

Cruzan Black Strap Rum, Ginger Beer & Lime. A classic!

COCKTAILS



MINT JULIP MOJITO \$15

Mojito with Bourbon Floater. Frozen is preferred!

CUBA LIBRE HH \$10

Created during Spanish American War over a cheers to celebrate a Free Cuba! White Rum, Cola & Lime.

LONG ISLAND ICED TEA HH \$14

Vodka, Rum, Tequila, Gin & Triple Sec, a splash of cola and a lemon.

NEGRONI \$14

the Classic Negroni Cocktail: Campari, Sweet Vermouth and Dry Gin with a hit of orange bitters.

HOTEL NATIONAL \$12

A classic Named After the famous Hotel National: Fresh Lime Juice, Light and Dark Rum, Apricot Brandy, Cane Syrup and Tangerine.



DAIQUIRI CUBANO \$12

This Cuban classic was made famous at El Floridita by Earnest Hemmingway. Fresh squeezed lime juice, Cane Syrup, Pyrat Rum and Luxardo Marischino shaken and strained.

WHITES & PARKLING WINES

GLASS / BOTTLE

CADONINI PINOT GRIGIO \$9 \$32

NURAGHE CRABIONI VERMENTINO \$8 \$28

RED WINE

GLASS / BOTTLE

CAROLINA RESERVE PINOT NOIR \$9 \$32

H3 CABERNET SAUVIGNON \$11 \$40

RUTA 22 MALBEC \$8 \$28

RED WINE

GLASS / BOTTLE

MARQUES DE RISCAL RIOJA RESERVA \$10 \$55

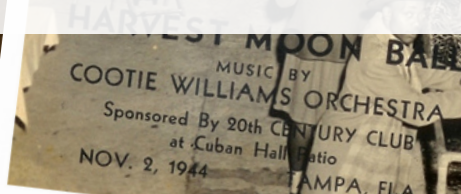
H3 CABERNET SAUVIGNON \$10 \$40

CAROLINA RESERVE PINOT NOIR BTL \$9 \$32

Soul de Cuba Cafe

283 Crown St, New Haven
(203) 498-2822 - nhinfo@souldecuba.com

www.souldecuba.com



DRINKS

(double an additional \$4.)

SHOTS

FIFTH STATE CT MAPLE	\$10
THE REAL MC COY 3YR	\$9
RON ABUELO	\$10
PYRAT	\$9
CRUZAN HURRICANE 135PF	\$9
CRUZAN MANGO	\$8
FIFTH STATE SEASIDE RUM	\$9
MATUSALEM CLASSICO	\$9
LUNAZUL	\$10
GRAN CLASICO	\$5
TEREMANA REPOSADO	\$11
PATRON SILVER	\$10
JOHNNIE WALKER BLACK	\$12
FIFTH STATE PREMIUM VODKA	\$8
FIFTH STATE PASSION GIN	\$9
MALIFY LEMON GIN	\$9
BROKERS LONDON DRY GIN	\$8
DUSE	\$10
AMARULA CREAM	\$7
SEÑOR ORANGE CURACAO	\$8
FIFTH STATE WONDERFUL WATER NUTMEG LIQUEUR	\$9



CINNAMON CHILI PEPPER BOURBON	\$10
FIFTH STATE CHOCOLATE EXS LIQUEUR	\$9
KAHLUA	\$8
GRAND MARNIER	\$10
E DOLCE AMARETTO	\$8

SHOTS

CASTILLO SILVER	\$7
THE REAL MC COY 5YR	\$10
MAD RIVER VANILLA	\$10
TASTES LIKE CHRISTMAS	\$12
GOSSLINGS BLACK SEAL	\$8
CRUZAN GUAVA	\$8
CRUZAN PASSIONFRUIT	\$8
MATUSALEM PLANTINO	\$9
MATUSALEM GRAN RESERVA	\$15
PATRON	\$9
TEREMANA BLANCO	\$10
EL BUHO MEZCAL BLANCO	\$10
DEWARS ILLEGAL 8YR.	\$9
TITO'S HANDMADE VODKA	\$8
FIFTH STATE GINGER ZAP	\$8
BOMBAY SAPPHIRE	\$11
HENNESSY V.S.	\$10
AMARETTO E DOLCE	\$6
CAMPARI	\$8
LUXARDO MARASCHINO	\$9

BEERS

CORONA EXTRA	\$6	PRESIDENTE	\$6
DAURA DAMM	\$7	NEGRA MODELO	\$6
RED STRIPE	\$6	TWO ROADS LIL' HEAVEN	\$6



PASSIONFRUIT JUICE	\$4	VARADERO PUNCH	\$4
CRANBERRY JUICE	\$4	<i>A refreshing, NO- ALCOHOL blend of fruit juices. Named after the famous Varadero Beach in Cuba</i>	
PINEAPPLE JUICE	\$4	VIRGIN MOJITO	\$6
MANGO JUICE	\$4	<i>Lime, Mint, Soda and Sugar! The same refreshing mojito but without the rum!</i>	
GUAVA JUICE	\$4	P.O.G.	\$4
ORANGE JUICE	\$4	<i>Passionfruit, Orange & Guava Juice. Try a taste of the islands.</i>	

JUICES & MOCKTAILS

COFFEE & TEA



CAFE CUBANO	\$4	ICED TEA	\$3
CAFE AMERICANO	\$4	ICED TEA UNSWEETENED	\$3
CAFE CORTADITO	\$4	SWEET TEA	\$3
CAFE CON LECHE	\$4	HAWAIIAN TEA	\$3
CAFE MOCHA	\$4	HAWAIIAN ICED TEA	\$5
ICED COFFEE	\$4		

HARVEST MOON DANCE
MUSIC BY
COOTIE WILLIAMS ORCHESTRA
Sponsored By 20th CENTURY CLUB
at Cuban Hall Patio
NOV. 2, 1944