



Appetizers

BEEF AND CHEESE CROQUETTES / 16

Prime beef and Parmesan cheese croquettes infused with truffle oil, topped with aioli cheese cream.

HOMEMADE EMPANADAS CUBANAS / 15

Fried empanadas. Served with cilantro aioli. Filled with choice of: chicken or ropa vieja.

FRIED CALAMARI MIEL PARA OSHUN / 19

Fresh hand cut calamari with sweet and sour marinara sauce.



GUACAMOLE MARIQUITAS / 16

Hass avocado, tomato, onions, fresh lime juice and cilantro. Add shrimps / 10

CARIBBEAN OCTOPUS / 21

Sauteed octopus on a bed of mash potato, black olives pate and saffron oil.

* HAWAIIAN SHRIMP CEVICHE / 23

Shrimps cooked in Leche de Tigre, Pico de Gallo and diced grilled pineapple.



Salads

CAESAR SALAD / 17

Romaine lettuce and croutons with classic caesar dressing and Parmesan cheese.

AVOCADO SALAD / 19

Avocado, tomatoes, red onions, fresh lime juice, olive oil, topped with fresh cilantro.

Add: Grilled chicken breast / 8, Shrimps / 10



Seafood



PESCA MALECÓN / 42

Whole fried Florida Snapper, served with yellow rice and fried yuca.

CAMARONES AL AJILLO / 30

Shrimp sautéed in garlic olive oil and white wine. Served with white rice and sweet plantains.

SALMON A LA PLANCHA / 32

Griddled salmon filet topped with lemon butter. Served with mashed potatoes & boiled veggies.

ENCHILADO DE MARISCOS / 42

Half lobster tail, seafood mix with red, green peppers, onion and garlic in Habana sauce. Served with white rice and sweet plantains.

Poultry



PECHUGA DE POLLO MONTAÑEZ / 24

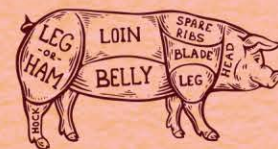
Marinated Paillard Chicken, grilled, topped with onions and Pico Caribeño. Served with white rice and black beans.

POLLO ASADO A LA CUBANA / 27

Half roasted chicken with Guajira Sauce, roasted potatoes and cherry tomatoes. Served with white rice and black beans.



Meat



CHURRASCO ENCEBOLLADO A LA CASERA / 36

Certified angus skirt steak charbroiled and topped with griddled onion. Served with white rice and black beans.

LECHÓN ASADO A LA GUAJIRA / 26

Slow oven roasted marinated pork leg. Moro rice and boiled yuca and Cuban mojo.

VACA FRITA A LA CAMPESINA / 26

Braised, shredded and griddled flank steak with grilled onions. Served with white rice and black beans.

ROPA VIEJA GRANDMA STYLE / 26

Shredded beef cooked with peppers, onions, garlic and red wine. Served with white rice and sweet plantains.

Chef's Recommendations

PAELLA HABANERA / 44
Saffron yellow rice made with lobster, shrimps, mussels, clams, octopus and squid.

PARRILLADA EL PESCADOR (For Two) / 90

Assortment of salmon, octopus, shrimps, scallops, mussels and lobster tail. Served with choice of two sides.



Sandwiches



CLASSIC CHEESEBURGER / 17

8 oz ground beef patty with cheese, lettuce, tomato, onion, ketchup, mayo, pickles.

CUBANO SANDWICH / 18

Ham, roasted pork, swiss cheese, pickles and mustard. Served in cuban bread.

SANDWICH DE POLLO / 17

Grilled chicken breast with onions, lettuce, tomato, mayo sauce and pickles.

PAN CON LECHÓN / 16

Roasted pork, grilled onions pressed in a Cuban bread.

SANDWICH DE VACA FRITA / 18

Shredded beef totes with onions and Cuban mojo in Cuban bread.

CHURRASCO SANDWICH / 36

Certified angus skirt steak charbroiled and topped with griddled onion.



Kids Menu / 13



CHICKEN FINGERS
GRILLED CHICKEN BREAST
BABY CHURRASCO

(Unlimited Soda Included)

Desserts



CUBAN FLAN / 11
MANGO CHEESECAKE / 12
TRES LECHES / 12


Coffees and Teas



EXPRESSO / 3.50
COLADA / 4
AMERICANO / 5
CAPPUCCINO / 5.50
CORTADITO / 4
CAFÉ CON LECHE / 5.50
ICED CRAFT TEA / 4

Sides

TRUFFLE FRENCH FRIES / 12
YUCA CON MOJO / 8
BLACK BEANS / 8
SWEET PLANTAINS / 8
MASH POTATOES / 8
WHITE RICE / 8
TOSTONES / 8
YUCA FRITAS / 8
FRENCH FRIES / 8
MORO / 8

 * Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

A 20% Service Charge has been added to your bill.

JUICES / 6



APPLE
MANGO
LEMONADE
ORANGE
CRANBERRIES
PINEAPPLE
GUAVA

BEVERAGES / 5



MATERVA
COCA COLA
COKE ZERO
SPRITE
JUPIÑA
DIET COKE
IRONBEER
FANTA

SANGRIAS



WHITE / 15
RED / 15
PITCHER / 50

BEERS / 8



CORONA
HEINEKEN
MODELO
BUDLIGHT
STELLA

Cocktails

MOJITOS / 15

CLÁSICO
Rum Superior, sugar, lime juice and hierba buena.



Flavored choice with mixer:

- MANGO MOJITO
- GUAVA MOJITO
- PINEAPPLE MOJITO
- PASSION FRUIT MOJITO
- COCONUT MOJITO
- STRAWBERRY MOJITO
- KIWI MOJITO
- REDBULL MOJITO

SUPER MOJITO / 20
Rum Superior, sugar, lime juice and hierba buena.

BIG MAMA MOJITO / 40
Rum Superior, sugar, lime juice and hierba buena.

SIGNATURE SPECIALS

COFFEE MARTINI / 18
Vodka, Espresso Coffee, Coffee Liqueur And Bailey's.

HEMINGWAY'S MALECÓN / 15
Rum, grapefruit juice, maraschino liqueur, lime juice.

MULATÍSIMA / 16
Old Caribbean Rum, dark crème de cacao liqueur, crème de cacao liqueur (white) & lime juice.

CUBANITO COMO TÚ / 15
Rum, tomato juice, spices, Worcestershire sauce, lime juice. Garnished with green olive and celery.

FROZEN DAIQUIRI / 15
Frozen Cocktail made with rum, lemon juice and sugar.
Options: Regular / Passion fruit

PIÑA COLADA / 15
Rum Superior with Piña Colada Mix. Garnished with pineapple wedge.

CUBATA HAVANA / 15
Made with dark house rum and coke.

LA MULA HABANERA / 15
Made with Rum, spicy ginger beer and lime juice. Garnished with a slice or wedge of lime and mint.

MARGARITAS / 15

CLÁSICA
Rum Superior, sugar, lime juice and hierba buena.



Flavored choice with mixer:

- MANGO MARGARITA
- GUAVA MARGARITA
- PINEAPPLE MARGARITA
- PASSION FRUIT MARGARITA
- COCONUT MARGARITA
- STRAWBERRY MARGARITA
- KIWI MARGARITA
- REDBULL MARGARITA

SUPER MARGARITA / 20
Rum Superior, sugar, lime juice and hierba buena.

BIG MAMA MARGARITA / 40
Rum Superior, sugar, lime juice and hierba buena.

Wines



RED

- MALBEC, OAK CASK - MENDOZA, ARGENTINA.** 15 56
- CABERNET SAUVIGNON, FETZER - CALIFORNIA.** 14 52
- MERLOT, FETZER - CALIFORNIA.** 14 48



WHITE, ROSÉ & SPARKLING

- CHARDONNAY, FETZER - CALIFORNIA.** 14 49
- PINOT GRIGIO, CAPOSALDO - VENETO, ITALY.** 14 49
- SAUVIGNON BLANC, NICOLAS - PAYS D'OC, S FRANCE.** 14 49
- PROSECCO, PROSE BLANC - VENETO, ITALY.** 15 52

