

Tapas (sharing plates)

Tabbouleh	12
Barley, cucumbers, cherry tomatoes, golden raisins, pomegranates & mint with lemon & olive oil on a bed of chick pea hummus	
Roasted Sweet Plantain	11
Roasted sweet plantain mash topped with picadillo (ground beef)	
Mofongo (sharing dish) Choose 1 filling	16
Twice fried green plantain bowl served with your choice of: Smoked Swordfish & Cod seafood salad (+1), Pernil or Ropa Vieja , topped w/fresh arugula	
Vieiras	18
Seared scallops served over whipped potato with chorizo, shallots, garlic, green peas & plantain chips	
Tuna Ceviche	15
Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon, olive oil & parsley	
Empanadas*	10
Baked pastries (2) stuffed with picadillo or chicken	
Tacos (2 tacos)	13
Choose a filling: Ropa Vieja (shredded flank steak), Chicken or Pernil , served with goat cheese, homemade guacamole & tomato salsa (ropa vieja) or pineapple salsa (pernil/chicken). Served with tostones.	
Tacos Dinner Version (3 tacos)	17
Pinchos (3 pinchos)	9
Spiced rubbed chicken kebabs served with a pineapple salsa	
Pinchos Dinner (2 pinchos w/rice & beans)	12
Pasteles	6
This family recipe has green plantain, eddoe (yautía), potato, and tropical pumpkins wrapped in green banana. Filled with your choice of chicken, beef, pork or yucca (+\$1) . Topped with black beans.	

Pulpo	18
Warm octopus salad w/chick peas, golden raisins, arugula, cherry tomatoes, pomegranates, shallots & garlic on a bed of Spanish Romesco*	

Spanish Cheese Plate	13
Spanish Guava & Manchego Cheese, homemade Fig Jam and Serrano Ham	

Ensaladas (salads) add \$3 for chicken

Brussels Salad	14
Warm shaved Brussels sprouts, golden raisins, pistachios, seasonal squash & beets with a lemon vinaigrette	

Barley Vegetable Salad	12
Arugula, barley, pomegranates, beets, mint, crumbled goat cheese & olive oil	

Scallops Salad	16
Seared scallops served over arugula, cucumber, Barley, cherry tomatoes with a lemon vinaigrette	

Sopas (soups) Cup (10oz) \$5 Bowl (14oz) \$9

Black Bean Soup
Traditional black beans and a variety of vegetables, goat cheese

Ask about our Seasonal Soups

Emparedado (sandwiches) *

Cubano	12
Serrano ham, Pernil, Swiss cheese, homemade mustard, pickles, pressed in ciabatta served with tostones	
Hemingway	11
Spiced rubbed chicken thigh, roasted peppers, goat cheese, arugula, balsamic & olive oil, pressed in ciabatta bread and tostones	
Mambo	12
Ropa Vieja (shredded flank steak), fire roasted peppers, cherry tomatoes, swiss cheese, arugula & special house sauce on ciabatta bread served with tostones	

Platos Principales *(main courses)*

Fresh Catch of the Day	MP
served with a red beet beurre blanc, topped with olives, dill, golden raisins & mushrooms	
Bacalao	24
Filet of Cod served with stewed tomatoes, onions, olive oil, garlic & sofrito over white rice	
Pernil or Ropa Vieja	21
Slow roasted pulled pork shoulder or shredded flank steak marinated overnight served with root vegetables, white rice & black beans	
Picadillo	19
Spanish seasoned ground beef served with white rice black beans & tostones	
C.A.B. Strip Loin	30
Strip loin served with whipped potatoes, roasted brussel sprouts & green peas topped with a red wine demi glaze	
Bone in Pork Chop	28
Butter based pork chop served over parmesan risotto with roasted carrots and green peas	

** Contains Gluten*

Lados *(sides)*

White rice	4
Moro (Black) rice	5
Black beans	4
Avocado	5
Tostones (Twice Fried Green Plantains)	4
Maduros (Fried Sweet Plantains)	4
Yucca	5

Postre * *(homemade desserts)*

Cuban flan topped w/Caramel	7
Hazelnut Bread Pudding with Café con Leche ice cream	8
Dulce de Leche Cheesecake	8
Guava Cheesecake with a Dark chocolate & Sea Salt Ganache	9
Homemade Ice Creams	6
Flourless Chocolate Cake w/Vanilla Ice Cream (gluten & dairy free)	8

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DELIVERY SERVICE

**All are homemade and we only use the freshest ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. Thank you.*



Sunday Prix Fixe \$32.95

(Choose one in each category)

Regular Menu Available as well

Tapas (sharing plates)

Tacos (2 tacos)

Choice of 3 fillings: **Ropa Vieja** (shredded flank steak), **Chicken** or **Pernil**. All served with goat cheese, homemade guacamole & tomato salsa (ropa vieja) or pineapple salsa (pernil/chicken).

Served with tostones.

Tabbouleh

Barley, cucumbers, cherry tomatoes, golden raisins, pomegranates & mint with lemon & olive oil on a bed of chick pea hummus.

Empanadas*

Baked pastries (2) stuffed with picadillo (ground beef) or chicken

Pasteles (+1 for yucca)

This family recipe has green plantain, eddoe (yautía), potato, and tropical pumpkins wrapped in green banana. Filled with your choice of chicken, meat or vegetables.

Tuna Ceviche (+3)

Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon, olive oil & parsley

Black Bean Soup

Traditional black beans and a variety of vegetable & goat cheese

Platos Principales (main courses)

Picadillo

Spanish seasoned ground beef served with white rice, black beans and tostones

Pernil or Ropa Vieja

Slow roasted pulled pork shoulder or shredded flank steak marinated overnight served with root vegetables. Both served with white rice, black beans & tostones

Bacalao (+3)

Filet of cod served with stewed tomatoes, onions, olive oil, garlic & sofrito over white rice

Barley Vegetable Salad

Arugula, barley, pomegranates, beets, mint, Crumbled goat cheese, olive oil

Vieiras (+3)

Seared scallops served over whipped potato, chorizo, shallots, garlic, green peas & plantain chips

Postre (dessert) *

Cuban flan sprinkled with Caramel
Hazelnut bread pudding with
Café con Leche ice cream

Homemade Ice Creams

Flourless Chocolate Cake w/Vanilla Ice Cream
(gluten & dairy free)

Lados (sides) (additional)

White rice	4
Moro (Black) rice	5
Black beans	4
Avocado	5
Tostones (Twice Fried Green Plantains)	4
Maduros (Fried Sweet Plantains)	4
Yucca	5