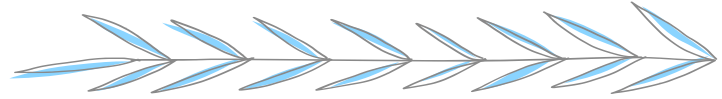




Babalunya

Cuban Mediterranean Bistro



TAPAS

Empanadas

Two pastries - baked then fried - stuffed with your choice of picadillo (ground beef), shredded chicken or mushroom 

10

Spanish Cheese Plate

Spanish Guava & assorted Spanish cheeses, homemade jam and Serrano Ham

14

Maduros with Picadillo

Fried sweet plantain, topped with picadillo

11

Vieras

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

18


Pegao

Crispy saffron rice topped with sauteed shrimp, onions and guacamole

12

Mofongo

Twice fried green plantain bowl topped with arugula.

Choose one filling: Pernil, Ropa Vieja or Smoked Swordfish & Cod seafood salad (+2) 

14

Tacos

Soft corn tortillas served with three tostones - choose fillings below:

Ropa Vieja (shredded flank steak) - topped with goat cheese, homemade guacamole & tomato salsa

Shredded Chicken, Shrimp or Pernil - topped with guacamole, goat cheese & pineapple salsa

Lunch Version: 2 tacos - 13 Dinner Version: 3 tacos - 17

13

17

Mussels in Curry Sauce


15

Pasteles

This classic family recipe is made with eddoe (yautía), potato, and tropical pumpkins. Filled with your choice of chicken, pork or yucca (vegetable) (+1) Topped with black beans

6

Pork Belly with Cauliflower

Braised pork belly with Spanish chorizo and potatoes over a cauliflower puree 

15

Croquetas de Pollo

Three fried croquettes stuffed with shredded chicken, peas & potatoes 

11

Coconut Calamari

Coconut crusted fried calamari 

11

Pinchos

Spiced rubbed chicken kebabs served with a Pineapple Salsa. Choice of: chicken, steak or shrimp (+3)

10

ENSALADAS

Tabbouleh 12

homemade chick pea hummus topped with cucumbers, cherry tomatoes, golden raisins & pomegranates

Barley Vegetable Salad 12

Arugula, pomegranates, beets, crumbled goat cheese, barley & mint with an olive oil dressing

Scallops Salad 16

Seared scallops served over arugula, cucumber, cherry tomatoes & barley with a lemon vinaigrette

Brussels Salad 14

Warm roasted shaved brussel sprouts, golden raisins, pistachios, seasonal squash & beets with a lemon vinaigrette

Avocado Salad 12

Mixed salad with candied pecans, fried chickpeas, tomato & cucumber

add chicken +3
add shrimp +5






SOPAS & EMPAREDADOS

Black bean soup 5


Traditional black beans with vegetable variety, topped with goat cheese

Ask about our seasonal soup


Cubano 12

Serrano ham, pernil, swiss cheese, homemade mustard & pickles, pressed in ciabatta bread 

The Hemingway 11

Spiced rubbed chicken thigh, roasted peppers & goat cheese topped with arugula & balsamic & olive oil, pressed in ciabatta bread 

The Mambo 12

Ropa Vieja, fire roasted peppers, cherry tomatoes, swiss cheese and arugula topped with our special house sauce, pressed in ciabatta bread 

all sandwiches served with tostones



PLATOS PRINCIPALES


Fresh Catch of The Day Fresh catch of the day served with a red beet buerre blanc, topped with olives, pomegranates and golden raisins MP

Bacalao Filet of Cod served with stewed tomatoes, onions, olive oil, garlic & sofrito over a bed of white rice 24

Pernil or Ropa Vieja Slow roasted pulled pork shoulder marinated over night or shredded flank steak. Both served with white rice, black beans & tostones 21

Picadillo Spanish seasoned ground beef served with white rice, black beans & tostones 19

Palomillo Steak 14 oz Skirt Steak topped with peppers & onions served over scalloped potatoes 35

Red Snapper Whole fried fish served with white rice and julienne vegetables in a lemon butter sauce 38 

Arroz con Pollo - serves up to 3 (made to order - 40 minute wait) This delicious family recipe is served family style with a side of red beans 35

Roasted Chicken Stewed 1/2 chicken served with cherry tomatoes & onions in a saffron cream sauce 26


Pasta con Camarones Spaghetti w/sauteed shrimp made in a stewed tomato, onion, olive oil & garlic sauce 20 

Paella (Fridays/Saturdays only) Traditional Spanish rice dish served with mussels, clams, shrimp, scallops, calamari and chorizo

Individual - \$ 29

For 2 - \$52

For 4 - \$99

Gluten Friendly 

Gluten 

KIDS MENU (under 10)

Chicken fingers w/fries 7

Mac & Cheese 5

Grilled Cheese 5

Pasta w/butter sauce 5

Bowl of rice/beans/picadillo 7

LADOS

White rice 4

Moro (black rice) 5

Black beans 4

Red beans 5

Avocado 4

Tostones 4

Maduros 4

Potatoes 5

Mixed vegetables 4

Yucca Chips 5

DRINKS

Fountain Soda 3

Saratoga Sparkling or Flat Water 4.50

Iced Tea 3

Milk or Chocolate Milk 3

Orange, Cranberry, or Apple Juice 3

POSTRE

Cuban Flan	7	Flourless Chocolate Cake w/Vanilla Ice Cream	8
Hazelnut Bread Pudding w/Cafe con Leche Ice Cream	8	Guava Pastry (2 pastries)	5
Tres Leche Cake	8	Homemade Ice Cream	6
Guava Cheesecake w/a Dark Chocolate & Sea Salt Ganache	9		

CAFE

Espresso or Cafe Americano	3
Cafe con Leche or Cortado	4
Latte or Macchiato	4
Cappuccino or Flan Flavored Coffee	5
Assorted Teas	2

