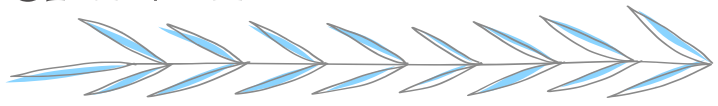




# Babalunya

Cuban Mediterranean Bistro



## TAPAS

|                                     |  |       |
|-------------------------------------|--|-------|
| <b>Empanadas</b>                    | Two pastries - baked then fried - stuffed with your choice of picadillo (ground beef), shredded chicken, crab or mushroom  | 10    |
| <b>Spanish Cheese Plate</b>         | Spanish Guava & assorted Spanish cheeses, homemade jam and Serrano Ham   | 14    |
| <b>Maduros with Picadillo</b>       | Fried sweet plantain, topped with picadillo  | 11    |
| <b>Vieras</b>                       | Seared scallops, chorizo, shallots & green peas topped with plantain chips served over whipped potato  | 18    |
| <b>Pegao</b>                        | Crispy saffron rice topped with sauteed shrimp, onions and guacamole   | 12    |
| <b>Mofongo </b>                     | Twice fried green plantain bowl topped with arugula.<br>Choose one filling: Pernil, Ropa Vieja or Seafood salad (+2)   | 14    |
| <b>Tacos</b>                        | Soft corn tortillas served with three tostones - choose fillings below:<br>Ropa Vieja (shredded flank steak) - topped with goat cheese, homemade guacamole & tomato salsa<br>Shredded Chicken, Shrimp or Pernil - topped with guacamole, goat cheese & pineapple salsa<br>Lunch Version: 2 tacos - 13 Dinner Version: 3 tacos - 17 | 13 17 |
| <b>Mussels in Curry Sauce</b>       |  | 15    |
| <b>Pasteles</b>                     | 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     |
| <b>Pork Belly with Cauliflower </b> | Braised pork belly with Spanish chorizo and potatoes over a cauliflower puree  | 15    |
| <b>Croquetas de Pollo</b>           | Three fried croquettes stuffed with shredded chicken, peas & potatoes  | 11    |
| <b>Coconut Calamari</b>             | Coconut crusted fried calamari   | 11    |
| <b>Pinchos</b>                      | Spiced rubbed chicken kebabs served with a Pineapple Salsa. Choice of: chicken, steak or shrimp (+3)   | 10    |
| <b>Pulpo</b>                        | Warm octopus salad with chick peas, golden raisins, arugula, cherry tomatoes, pomegranates, shallots & garlic on a bed of cauliflower puree  | 18    |

## ENSALADAS

**Tabbouleh** 12   
homemade chick pea hummus topped with cucumbers, cherry tomatoes, golden raisins & pomegranates

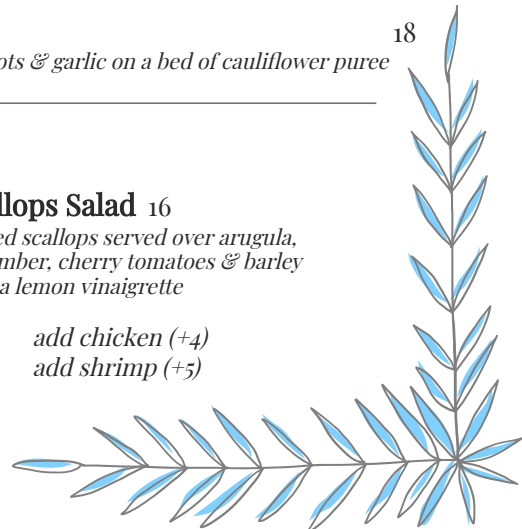
**Brussels Salad** 14  
Warm roasted shaved brussel sprouts, golden raisins, pistachios, seasonal squash & beets with a lemon vinaigrette

**South Beach Salad** 13  
Arugula w/orange segments, candied pecans, pomegranate & strawberries topped with strawberry vinaigrette & crumbled goat cheese. Balsamic drizzle

**Avocado Salad** 12  
Mixed salad with candied pecans, fried chickpeas, tomato & cucumber

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

add chicken (+4)  
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

Gluten Friendly 

Gluten 

## 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 simmered 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

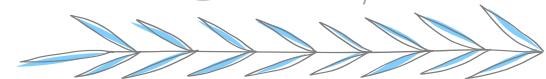
For 2 - \$52

For 4 - \$99

**Breaded Pork Chops** Two 10 oz breaded Pork Chops topped with sauteed onions served with white rice & black beans 22 

**Pork Burger** Pork burger topped w/serrano ham, housemade pickles & dijon mustard/mayo on a brioche bun. Mixed greens & hand-cut fries 13 

**Short Rib Ragù w/housemade Pappardelle (Friday/Saturday Only)** topped with creme fresh 18 



## 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

Maduros 4

Moro (black rice) 5

Potatoes 5

Black beans 4

Mixed vegetables 4

Red beans 5

Yucca Chips 5

Avocado 4

Tostones 4

## DRINKS

Fountain Soda

3

Saratoga Springs Flat Water

6.50

Iced Tea

3

Milk or Chocolate Milk

3

Orange, Cranberry, or Apple Juice

3

## POSTRE

Cuban Flan

7

Hazelnut Bread  
Pudding w/Cafe con  
Leche Ice Cream

8

Tres Leche Cake

8

Guava Cheesecake  
w/a Dark Chocolate  
& Sea Salt Ganache

9

Flourless  
Chocolate Cake  
w/Vanilla Ice  
Cream

8

Guava Pastry (2  
pastries)

5

Homemade Ice  
Cream

6

## 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

