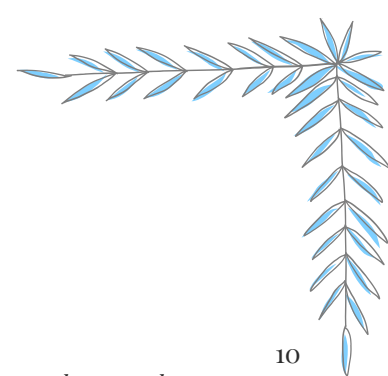




Babalun Y



Cuban Mediterranean Bistro

TAPAS

Empanadas 🍷

Two pastries - baked then fried - stuffed with your choice of picadillo (ground beef), shredded chicken, crab 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 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 (curry sauce or garlic/oil)

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

Pulpo

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

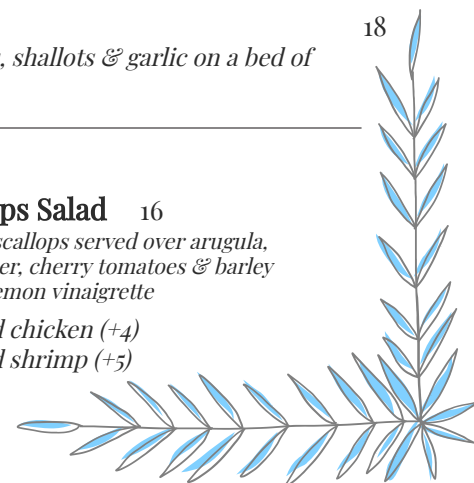
Avocado Salad 12

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

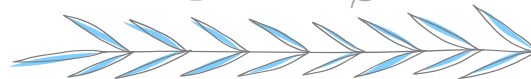
The Mambo 12

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 (GF)

Gluten (F)



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 whipped potatoes 35

Red Snapper Whole fried fish served with white rice, potato & veggie hash 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 Boneless 10 oz breaded Pork Chops topped with sauteed onions served with white rice & black beans; served with homemade demi-glaze 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 Ragu w/housemade Pappardelle (Friday/Saturday Only) (G) topped with creme fresh 18

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

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

DRINKS

Fountain Soda	3
Pelligrino - 33 oz	7
Iced Tea	3
Milk or Chocolate Milk	3
Orange, Cranberry, or Apple Juice	3
Aqua Pana - 33 oz	7

Executive Chef Alan Gotay

Chef de Cuisine David Benitez

