



Chef Alan Gotay

TAPAS

Empanadas 10

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

Maduros with Picadillo 11

Fried sweet plantain, topped with picadillo. Can be replaced with mushroom - GF

Mofongo 15

Twice fried green plantain bowl topped with arugula. Choose one filling: Pernil, Ropa Vieja or Seafood salad (+2) GF

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

*Mushroom or Black Bean

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

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

*Short Rib topped w/cheddar cheese & roasted corn salsa

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

Braised Pork Belly & Spanish Chorizo 15

Potatoes, onions & garlic over an avocado puree - GF

Croquetas de Pollo 12

Three fried croquettes stuffed with shredded chicken, peas & potatoes with roasted corn & black bean salsa

Pinchos 10

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

Pegao 12

Crispy saffron rice topped with sauteed shrimp, onions and guacamole - GF

Mussels (curry sauce or garlic/oil) 15

Coconut Calamari 14
Coconut crusted fried calamari

Seafood Platter 32

Pulpo & Shrimp skewers, with sauteed bay scallops, vegetable hash with toast points

Bacalaitos 13

Crispy cod/shrimp fritters w/Spanish Romesco sauce & topped w/roasted corn, black beans & a red pepper salsa

Spanish Cheese Plate 16

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

Pasteles 8

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

Mexican Street Corn 14

3 Fresh grilled corn tossed with lime, chimichurri sauce, vegetables & Parmesan cheese

Mariquitas (our famous plantain chips) 6

EMPAREDADOS

Cubano 12

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

The Hemingway 11

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

The Mambo 13

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

LADOS

White rice	5
Moro (black rice)	6
Black beans	4
Red beans	5
Maduros	4
Avocado	5
Potatoes	5
Mixed vegetables	4
Yucca Chips	5
Tostones	4

Platos Principales

Pernil (\$24) or Ropa Vieja (\$25)

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

Picadillo 21

Spanish seasoned ground beef w/peppers, olives, raisins, onions, potatoes, & tomatoes served with white rice, black beans & maduros

Vaca Frita 28

Thinly sliced chimichurri marinated steak served with white rice & black beans

Arroz con Pollo - serves up to 4 38

(made to order - 40 minute wait) This delicious family recipe is served family style with a side of red beans

Roasted Chicken 26

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

Breaded Pork Chops 27

Boneless 10 oz breaded Pork Chops topped with sauteed onions served with white rice & black beans; served with homemade demi-glaze

Pork Burger 16

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

Short Rib Ragu with Linguini 27

topped with creme fresh

Salmon 32

Served with a red beet beurre blanc, topped with olives, roasted potatoes, roasted peppers & mushroom. Served with a side of white rice

Bacalao 26

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

Canadian Flounder 34

Cod/Shrimp stuffing with tomatoes, onions & roasted potato salad; mixed greens

Pasta con Camarones 25

Spaghetti w/sauteed shrimp simmered in a stewed tomato, onion, olive oil & garlic sauce. Can be made with marinara sauce

Paella (Fridays/Saturdays only)

Traditional Spanish rice dish served with mussels, clams, shrimp, scallops, calamari and chorizo

Individual - \$32

For 2 - \$60

For 4 - \$115

ENSALADAS/SOPAS

Tabbouleh 12

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

Brussels Salad 14

Warm roasted shaved brussel sprouts, golden raisins, pistachios, sweet potato & beets with a lemon vinaigrette

South Beach Salad 13

Arugula w/orange segments, candied pecans & strawberries topped with strawberry vinaigrette & crumbled ??????se. Balsamic drizzle

Avocado Salad 12

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

Caesar Salad 10

Black Bean Soup 5

Traditional black beans with vegetable variety, topped with chopped onions

add chicken (+4)

add shrimp (+5)

For the kids

Chicken fingers w/fries	8
Mac & Cheese	5
Grilled Cheese	6
Pasta w/butter sauce	5
Bowl of rice/beans/picadillo	7

Ask about our vegan options



Specialty Cocktails

Rum

Classic Old Cuban	13
Havana Blanco, Fresh lime juice, Angostura bitters, Champagne, Mint leaves	
Havana Sunrise	13
Mango rum, mango nectar, OJ, splash of lime	
Babalu Blu	13
Havana Blanco, Havana Dark, Coconut Rum, Pineapple juice, Blue Curacao (Can be made frozen)	
Isla Martini	13
Coconut Rum, Coconut liqueur, Crema de coco, Pineapple juice, Coconut Flakes	
Rum Punch	12
Havana Blanco, Havana Dark, Coconut rum, Orange juice, Pineapple juice, Grenadine	
Mojito	12
Havana Blanco. Classic. Flavored: Blueberry, Pineapple, Coconut, Pineapple/Coconut +1. Raw sugar cane	
Guave Frose	12
Passion fruit Rum, Rose, Guava nectar, Orange bitters	
The Heist	14
Havana Club Anejo, Angostura bitters, Cherries, Orange Twist. Served in a martini glass	
Palma	13
Havana Club blanco, OJ, pineapple juice, coco crema, lime, splash of melon liqueur	
Flamingo	12
Passionfruit rum, guava nectar, coco crema, lime & grenadine	
Mojito Pitcher 32 oz	45

Tequila

No Mas Margarita	15
Agave Tequila, Gran Gala Muddled Jalapeno, Agave, Fresh Jalapeno, Cayenne pepper & Sugar rim	
Pink Panther	14
Agave tequila, coco crema, guava nectar, mint, lime	
Tortuga	14
Agave tequila, melon liqueur, muddled cucumber, pineapple juice, lime	
Havana Sunset	13
Agave tequila, mango nectar, OJ, lime, grenadine	
El Rincon	15
21 Seeds Grapefruit Hibiscus tequila, cranberry juice, agave, pineapple juice	
Margarita	13
Classic. Margarita - choose flavor: Strawberry, Raspberry or Blackberry (\$+1 flavored)	

Pitchers: Classic \$45; No Mas \$55

Vodka

The Pink Lady	13
Guava nectar, Evaporated milk, Crema de coco, Fresh lime juice	
The Great Gatsby	13
Kettle One, Muddled Cucumber, Mint Leaves, Fresh lime juice, Splash of soda	
Georgia Peach	12
Peach puree, fresh lemon, lime juice & agave. Splash of soda	
Black Tea Martini	15
Fresh lemon juice, Black Tea, Red wine floater. Flavors of Cinnamon, Cardamom, Anise	
Loquillo	13
Vodka, melon liqueur, pineapple juice, blue curacao, lime	
Espresso Martini	14
El Caribe	15
Hanson Mandarin Orange vodka, OJ, Gran Gala	

Bourbon/Whiskey

Maple Old Fashioned	14
Knobs Cree, Angostura bitters, Cherries	
Bourbon Lemonade	13
Elijah Craig, Homemade Pink Lemonade	

HomeMade Sangria

Red Sangria Glass 11 Pitcher 30

White Mojito Sangria Glass 10 Pitcher 29

Our Famous Flights

Sangria Flight 24 A variety of 4 sangrias

Rum Flight 26 A variety of 4 rum drinks

Tequila Flight 28

A variety of 4 tequila drinks

Red Wines

Marques de Murrieta Reserva Rioja, Spain 2013 14 44
Elegant tannins with good balance of fruits; 93 pts. Dry. Full body

Finca Flichman Cabernet, Argentina 2016 13 34
Reserva. Rich, robust tannin core. Full body. Smooth finish. Dry

Cherry Hill Pinot Noir, Oregon 2016 13 40
Strawberry fruit. Aged gently in French oak. Hints of chocolate. Elegant. Light

Trivento Malbec, Argentina 2019 12 32
Vintage Reserve

Sangre de Toro Tempranillo, Spain 2018 12 33
Opaque cherry red. Strong impressions of fruit (black cherry jam) & licorice. Dry. Med body. Vegan.

Six Clones Merlot, Periano Estate, CA 2016 13 40
Deep purple color. Aromas & flavors of black raspberry, focaccia, red licorice & cedar. Med to Full body. Produced from 6 different clones of Merlot

White Wines

Baladina Albarino, Spain 2018 11 32
Zesty, elegant, crisp & aromatic. Dry

Cono Sur Organic Chardonnay, Chile 2019 11 30
Citrus Notes. Dry

Concha y Toro Terrunyo Sauvignon Blanc, Chile 2016 11 32
Light. Dry body

Tutela Pinot Grigio, Italy 2020 9 26
Medium body. Dry

JP Azaeito Rose, Portugal 2018 9 22
Fresh & fruity finish

Vina Sol, Cataluna, Spain 2020 11 30
Clear bright gold color. Crisp with fine citrus (lemon) & wild floral (broom) aromas. Light. Vegan

Vina Esmeralda Sparkling Wine, Cataluna, Spain 10 25
Good intensity, Fresh fruit joined by white floral notes of the Muscat variety. Good acidity & fine bubbles, revealing floral and citrus notes.

Cervezas

Presidente	7
Modelo	7
Modelo Negro	7
Corona	6.50
Corona Light	6.50
Hatuey (Cuban beer)	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

*Ask about our gluten free liquors

Before placing your order, please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Food is not made spicy; if needmore, please ask



