

## APPETIZERS/APERITIVOS

1. **Mariquitas** - thinly sliced plantains cooked until crisp, served with garlic mojo dipping sauce \$3.99
2. **Tamale/Tamal en Hoja** - Corn meal laced with seasoned pork then wrapped in a corn husk. \$2.49
3. **Fried Yuca/ Yuca Frita** - Crisp cassava fingers served with mojo dipping sauce or “salsa de la casa” \$3.99
4. **Croquettes/Croquetas** - Cuban style croquettes filled with chicken or ham. 3.99
5. **Beef Turnover/Empanada de Carne** – Golden fried turnover stuffed with “picadillo”, Cuban style beef hash. \$3.99
6. **Fried Calamari/Calamari Frito** – Breaded squid rings, fried to order, served with “Salsa Brava” \$6.49
7. **Mojo Wings** – Served with a sweet and Spicy Sauce. (8) \$5.99 (12) \$6.99
8. **Ceviche Shrimp Dip** – Cooked Shrimp in a light tomatoe sauce with green peppers, onion and garlic...Served with thinly sliced green plantains.. \$12.99
9. **Marinachos** – Carlos Café’s twist on nachos – ask server for details. \$12.99
10. **Appetizer Sampler** – Ask server for details. \$12.99

## CUBAN PIZZA

(7”) Personal Size Pizza. Thicker than a NY Style Pizza, hearty tomatoe sauce with Gouda and Mozzarella Cheese \$4.99 (Toppings additional)

## SALAD/ENSALADA

House Salad \$4.99 w/Grilled Chicken Breast \$6.99

## SANDWICHES

11. **Cuban Sandwich/El Cubano** - Roasted pork, sliced ham, topped with melted Swiss cheese, mustard and pickles on pressed Cuban bread \$7.49
12. **Midnight Sandwich/Media Noche** - Same as Cuban Sandwich but served on sweet egg bread \$5.99
13. **Steak Sandwich/Pan con Bistec** - Seared top-round steak with grilled onions and shoestring potatoes ... then pressed Cuban style \$7.99
14. **Croquette Sandwich/Croqueta Preparada** - Same as Cuban sandwich except filled with three ham croquettes \$7.99
15. **Roast Pork Sandwich/Pan con Lechon** - Roast pork and grilled onions on Cuban bread ... then pressed Cuban style \$6.49
16. **Cuban Hamburger/Frita Cubana** - Ground beef patty with dried Spanish sausage (Chorizo) topped with shoestring potatoes \$3.99
17. **Spanish Chorizo Sandwich/Pan con Chorizo** - Sliced Spanish sausage with grilled onions ... then pressed Cuban style \$6.49
18. **Grilled Chicken Breast** – Served with lettuce, tomatoes and onions. \$7.49
19. **Breaded Chicken Breast** – Served with lettuce, tomatoes and onions. \$7.99
20. **Breaded Steak Sandwich** – Served with lettuce, tomatoes and onions. \$7.99
21. **Fried or Grilled Fish Sandwich** – Served with lettuce, tomatoes and onions. \$8.99
22. **Choribano Preparado** – Can’t make a decision? ... Have all three sandwiches as one... A Cuban sandwich with the addition of Chorizo, grilled onions and Ham Croquettes.. More than a meal.. \$10.49



*15% gratuity on parties larger than 8*

## CHICKEN/POLLO

23. **Grilled Chicken Breast/Pechuga de Pollo a la Parrilla** - Boneless chicken breast marinated in Cuban spices and grilled \$10.29
24. **Roast Chicken/Pollo Asado** - Quarter of a chicken marinated with sour orange, garlic, and spices then roasted to perfection \$10.29
25. **Milan Chicken/Pollo a la Milanese** - Boneless breaded chicken breast lightly fried and topped with sweet ham, Swiss and criollo tomato sauce \$11.49
26. **Breaded Chicken Breast/Bistec de Pollo Empanizado** - Boneless chicken breast seasoned a la Cubana battered and lightly fried \$10.49
27. **Stir Fried Chicken/Pollo Salteado** Strips of chicken breast marinated in Cuban spices, stir fried with onions and green peppers \$9.99
28. **Fried Chicken Pieces/Chicharron De Pollo** – Chicken pieces marinated in citrus & garlic, then deep fried. \$9.99

## BEEF/CARNE

29. **Cuban Beef Hash/Picadillo** - Ground beef with olives and spices served with fried cubed potatoes in a seasoned tomato sauce \$9.99
30. **Shredded Beef/Ropa Vieja** - Shredded tender beef brisket in a seasoned tomato sauce with peppers and onions. \$10.99
31. **Fried Shredded Beef/Vaca Frita** - Shredded tender beef brisket grilled crispy in tropical spices \$10.99
32. **Cuban Steak/Bistec Palomilla** – Boneless top-round steak seasoned with “mojo” and served with grilled onions \$10.99
33. **Breaded Steak/Bistec Empanizado** - Battered top-round steak deep fried and served with onions \$11.29
34. **Milan Steak/Bistec a la Milanese** - Battered top-round steak deep fried topped with sweet ham, baby Swiss and criollo tomato sauce \$11.99
35. **Sautéed Beef/Filetillo Salteado** - Beef strips marinated in Cuban spices then stir fried with onions and peppers \$9.99
36. **Skirt Steak/Churrasco** - marinated in Cuban spices and then grilled to order...served with chimichurri sauce \$13.99



*All entrees include rice, black beans and choice of maduros or tostones*

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## **PORK/PUERCO**

37. **Roast Pork/Lechon Asado** - Pork marinated in citrus juices, garlic and Cuban spices, slow roasted to perfection for hours \$10.49
38. **Fried Pork Chunks/Masas de Puerco** - Marinated pork loin fried crisp on the outside and tender in the inside \$9.99
39. **Pork Chops/Chuleta de Puerco** - Pork chops marinated in citrus, garlic and Cuban spices then grilled to perfection - (1) chop \$8.99 - (2) chops \$10.99
40. **Breaded Pork Chops/Chuleta de Puerco Empanizada** - Breaded Pork Chops, marinated in Cuban spices and fried to perfection. (1) chop \$ 9.49 - (2) Chops \$11.49

## **SEAFOOD/MARISCOS**

41. **Shrimp with Garlic Sauce/Camarones al Ajillo** - Sautéed shrimp in garlic sauce \$11.99
42. **Shrimp in Tomato Sauce/Camarones Enchilados** - Sautéed shrimp in a tomato “criollo” sauce made with onions, green peppers and garlic \$11.99
43. **Fish filet/Filete de Pescado** - Fresh tilapia filet, marinated in herbs and citrus juices, lightly floured and fried \$10.99
44. **Whole Red Snapper/Pargo Entero** - Whole red snapper marinated in citrus juices, garlic, onions, and Cuban spices ... then fried to perfection \$13.99

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## **SIDE ORDERS**

French Fries \$ 1.59

Rice \$ 1.99

Black Beans \$2.29

Boiled Yuca \$ 2.59

Plantains-Maduros/Tostones \$3.99

## **DRINKS/BEBIDAS**

### **Coffee/Café**

- Cuban Coffee/Café Cubano - (espresso) dark, strong, and sweet \$1.49
- Cuban Coffee with Milk/Café Cubano con Leche - A shot of café Cubano in a cup of steamed milk \$2.29
- Cortadito – A shot of Cuban coffee topped with a bit of steamed milk \$1.69

### **Soft Drinks/Bebidas**

1. Malta - Cuban Malt beverage 1.99
2. Iron Beer - Cuban Cola 1.59
3. Materva - Cuban Yerba Mate Soda 1.59
4. Jupina - Cuban Pineapple Soda 1.59
5. Coke, Diet Coke, Sprite, or Sunkist 1.00
6. Sweet Tea / Unsweetened Tea 1.99
7. Milkshakes/Batidos - Pineapple, papaya, mango, strawberry, guanabana, passion fruit, wheat, or mamey - (with milk) \$3.29 - (with water) \$2.49

### **Beer/Cervezas**

- Bottled Baccardi Mojito - National Drink of Cuba...Hemmingway's favorite!  
3.00
- Bud - Bud Light – Michelob Ultra – Domestic Beer 3.00
- Corona – Heineken – Imported Beer 3.50
- Wine by the glass (Blush, Red, White) 4.99
- Sangria – Large Pitcher 13.99      Small Pitcher 7.99



Custard/Flan de Huevo - Flor's secret Cuban caramel custard recipe 2.99 - Cream Cheese Flan \$3.99  
Coconut Flan 3.49



Rice Pudding/Arroz con Leche 2.99



Three Milk Cakes/Tres Leches - Sponge cake soaked in a mixture of sweetened and condensed milk topped with whipped cream 4.99



Chocolate Lava Cake with Dulce de Leche Ice cream \$4.99

Churros - Fried dough, rolled in sugar and cinnamon (6 tubular shape pieces)  
Plain \$ 4.99 - Caramel filled \$5.49

Natilla/Vanilla Pudding "Cuban Style" \$3.49