



## DO YOU HAVE DIETARY RESTRICTIONS?

**V** Vegan

**GF** Gluten-Free

These items are offered as a “guideline” for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

All plantain side dishes can be substituted for grilled vegetables for our **GF** patrons.

**WE aim TO PLEASE!**

**Cuba's Cookin's WiFi code is: cubano00**



**CUBA LIBRE!**

# APPETIZERS ~ APERITIVOS

## Confusion Empanadas

A sample platter of three Cuban pastechis: flaky little pastry pies filled with savory beef, chicken or fish. Or in any combination you want.

\$11.00

## Chips with Guacamole ~ Chicharritas con Guacamole **V**

Deep-fried plantains with our 2 dips: guacamole dip made with chunky chopped onions, tomatoes and avocados AND Pico de Gallo made with onions, tomatoes, cilantro, vinegar and olive oil.

\$10.50

## Shrimp Cocktail

In every restaurant in Cuba they have this dish on the menu. Traditional shrimp cocktail made with a mayonnaise, lemon and tomato salsa giving it a tangy rose-colored dressing.

\$16.50

## Ceviche of the Day ~ Ceviche del Dia **GF**

Fresh local white fish in a lemon marinade, served with a touch of our Caribbean seasonings.

\$14.00

## Garlic Pork Bites ~ Masitas de Puerco

Crisp, garlicky morsels of pork – a true staple of Cuban cookery.

\$14.00

## Balsitas Cubana

Tostones (fried plantains) shaped into a little pie dish filled with 1 each of: chicken, picadillo & shrimp

\$18.00

## Fried Calamari ~ Calamari Frito

Crispy outside and tender inside. A classic.

\$16.00

## Cuban Snack Platter

Empanadas (beef, chicken or fish) BBQ Chicken Wings, Garlic Pork Bites, Guacamole & Chips, Grilled Shrimp.

For 2 people

\$25.00

## SOUPS ~ SOPAS

### Chicken Soup with Matzo Ball Sopa de Pollo con Bolitas Cubanas

Cuban chutzpa soul soup! It will delight your taste buds, go straight to your soul and add more passion to your blood. We guarantee it!

Small	\$10.00
Large	\$12.50

### Cuban Chicken Soup ~ Sopa de Pollo

Our famous traditional Caribbean soup, just like the above but with more seasonings.

Small	\$8.00
Large	\$10.50

### Black Bean Soup V GF

From the heart of Old Havana – creamy and chunky with a dash of sour cream on the side and a tomato-onion relish (pico de gallo). \$8.00

### Seafood Soup GF

A hearty seafood tomato broth filled with grouper, calamari and muscles.

Small	\$8.00
Large	\$10.50

### Red Bean Soup GF

Our beans are first lightly baked for a more bountiful flavor then the condiments are added to taste. Super, super, deliciosa!

Small	\$8.00
Large	\$10.50

### Gazpacho V GF

One of Spain's gifts to Cuba – a refreshing reprieve from the hot weather.

\$7.50

## SALADS ~ ENSALADAS

### Mixed Green Salad V GF

#### Ensalada Mixta

So what if Cubans don't eat raw vegetables – they are still good for you! Try our Cuban balsamic vinaigrette or your choice of dressing.

Small	\$6.50
Large	\$9.50

### Avocado Salad V GF

#### Ensalada de Aguacates

Nutty avocado and red onion with a tangy lemon vinaigrette – a Cuban classic. In season only.

\$11.00

### Coconut Shrimp and Papaya Salad Camarones Rebozados con Coco y Papaya

Marinated in coco milk then sautéed until soft and tender. Served with a combination of fresh papaya and garden vegetables.

\$20.00

### Chicken Salad GF

#### Ensalada de Pollo

Freshly sliced and grilled chicken breast on a bed of lettuce, cucumber, tomatoes, green olives and yellow peppers with our specially prepared Thousand Island dressing on the side.

\$19.00

# ENTRÉES

## **Chicken 'n' Olives ~ Pollo con Aceitunas**

Chicken leg & thigh in a marinade of green olives, crushed garlic, a pinch of brown sugar, mustard powder and soy sauce.

In Spanish we say it's ¡Espectacular!

Served with fried plantains, black beans & white rice.

\$26.50

## **Chicken Pastor ~ Pollo al Pastor**

Grilled chicken with grilled pineapple or papaya, freshly made plantain chips and feather-light guacamole. Served with fried sweet plantains, black beans & white or yellow rice or mashed potatoes.

\$26.50

## **Grilled Chicken Mofongo ~ Pechuga con Mofongo**

Roasted, then lightly grilled chicken breast stuffed with sweet mashed plantains, onion and mushroom pâté. Drizzled in a light brown bean gravy with sautéed vegetables, mashed potatoes or white rice.

\$28.50

## **Grilled Grouper Fillet ~ Filete de Mero a la Parrilla**

Freshly marinated and seasoned Grouper in garlic and olive oil then grilled until perfectly done and never too dry. Served with our salsa made up of cut mangos, papaya, cilantro, chopped onions and orange juice.

Served with fried plantains, black beans & white rice.

\$28.00

## **Habanera Shrimp Enchilada ~ Camarones Enchilada**

Tender shrimp cooked in a thick simmering broth of onions, garlic, peppers and a light touch of cayenne and white wine. Served with fried plantains, black beans & white rice.

\$30.00

## **Garlic Shrimp ~ Camarones al Ajillo**

A well-loved traditional dish in Cuba, Latin America and Brooklyn.

Served with fried plantains, black beans & white rice.

\$30.00

## **Seafood Boat ~ Parrilla de Mariscos <sup>GF</sup>**

A seafood lover's dream! Sautéed shrimp, fish, mussels and calamari sautéed in a Creole sauce of orange juice, green peppers, onions and tomatoes. Served on a bed of lettuce with French fries or rice.

\$34.50

## **Lobster of the Day ~ Langosta del Dia <sup>GF</sup>**

10 oz grilled lobster tail prepared by our inspired chef who creates a different recipe every day. Served with mashed potatoes or white rice & salsa.

\$43.00

### **BBQ Cuban Ribs ~ Costillas en Salsa BBQ**

Nobody does pork ribs better than the Cubans. It is one of the most popular and accessible dishes in their country today! Our exceptional BBQ salsa was specially smuggled off the big island through Panama and brought here by our good friend, chef Melissa De León. These ribs will not disappoint. Served with fried plantains, black beans & white rice.

\$25.50

### **Roast Pork ~ Lechón Criollo Asado**

Roast pork is the center of attention for just about any Cuban happening or fiesta. It is the national anthem in traditional Cuban cooking. Roasted the night before then pan simmered slowly in Chef Aldo's lemon and glaze sauce. Served with fried sweet plantains, black beans and rice or mashed potatoes & gravy.

\$29.50

### **Cuba's Cookin' Stuffed Pork ~ Cerdo Relleno al lo Cubano**

Like Christmas all over again! We select the best combination of capers, green peppers, olives, garlic and onions. Prepared in the morning, stuffed with ground sirloin then oven roasted in a deep brown sauce. Served with fried plantains, black beans & white rice.

\$32.00

### **Cuban Pork Steak**

This is the #1 choice of pork in all of Cuba! Whenever served it's guaranteed to please the man who ultimately pleases the woman... that's how much this meal is desired. Cooked in fresh sour orange juice with oregano, garlic and pepper. Topped with sautéed onions. Served with fried plantains, black beans & white rice.

\$31.00

### **Cuban Pork Chops**

This is the perfect classic for those who love the flavors of a classic Cuban pork roast in smaller cuts. First marinated in a salsa of fresh lime juice, olive oil, ground pepper, cumin, garlic & onion powder. Served with fried plantains, black beans & white rice.

\$29.00

### **Ground Sirloin Picadillo ~ Picadillo de Res**

In all the different provinces, from Holguín and Camagüey in the east, to Matanzas and Pinar del Río in the west, the women rave about the personal touches (capers, onions, garlic, green peppers, olives, tomatoes, raisins) and special tastes they apply to make their picadillo the best. But they have never eaten at Cuba's Cookin'!  
Served with fried plantains, black beans & white rice.

\$24.50

### **Ropa Vieja ~ Braised Skirt Steak**

The Spanish name of this popular Cuban dish literally means “old clothes”. The meat is boiled then pulled, shredded and cooked in garlic, onions, green peppers and tomatoes, then sautéed in a sofrito sauce.

Served with fried plantains, black beans & white rice.

\$24.50

### **Palomilla Steak ~ Bistec Palomilla**

The ultimate Cuban dish, a 10 oz cut of top round, lightly marinated then sautéed and covered with a zesty combination of white onions, garlic and parsley.

Served with sautéed vegetables, fried plantains, black beans & white rice.

\$31.50

### **Grilled Filet Mignon ~ Filete de Res GF**

Grilled to order and comes with your choice of grilled papaya or grilled pineapple, under a sauce of fresh sliced mushrooms. Served with sautéed vegetables, black beans and rice or garlic and spinach mashed potatoes.

\$34.50

### **El Cadillac Cubano**

A tribute to Cuban cookery – Ropa Vieja, Picadillo, Roast Pork (lechon asado) – our very own 1959 Cadillac Shark Fin Eldorado and sure to satisfy everyone’s Cuban soul. Served with fried plantains, black beans & white rice.

\$34.00

### **Grilled Vegetable Platter ~ Vegetales a la Parilla V GF**

Marinated in our own delicious Cuban sauce. Healthy and full of flavor from the grill. Served with fried plantains, black beans & white rice.

\$23.00

### **Grilled Vegetable Brochettes ~ Brocheta de Vegetales V GF**

Our Chef Aldo just loves to grill, and when it comes to grilling our marinated vegetables... he’s the tops. Each of the three brochettes is skewered with onions, tomatoes, mushrooms, squash and broccoli. Served with black beans & white rice.

\$24.00

### **Mean Woman Pasta V GF**

This is our version of Cuba’s entire vegetable kitchen sink: Pasta Primavera. We get to add to our pasta (GF available) all the fresh vegetables we can find and add our homemade tomato and garlic sauce. The reason Cuban wives called it Mean Woman is because that’s the dinner they made when, after searching all day, they couldn’t find meat available in the marketplace. Served with parmesan cheese on the side.

Please specify for **GF** or **Vegan**, both are accommodated.

\$24.00

## SIDE ORDERS ~ ACOMPAÑANTES

<b>Garlic Bread V</b>	\$4.00
<b>White Rice ~ Arroz Blanco V GF</b> A simple rice dish, perfectly prepared. Essential to the frijoles negros.	\$6.00
<b>Black Beans ~ Frijoles Negros V</b> Everyone's mother makes the best frijoles negros. We hate to argue with a Cuban mama but ours are pretty darn good!	\$6.00
<b>French Fries ~ Papas Fritas V</b>	\$6.00
<b>Sweet Plantains ~ Platanos Maduros V</b> Plantains are a relative of the banana, but they are treated more like vegetables and must be cooked before eating. Ours are sautéed until dark brown. This dish is a cultural tradition that goes well with all Cuban foods.	\$6.00
<b>Plantain Mini Pancakes ~ Tostones V</b> Green plantains sautéed and flattened to resemble small discs. Ours are crunchy and tasty. Over-salting them a little is encouraged.	\$7.00
<b>Moors and Christians ~ Moros y Cristianos V GF</b> Cubans have a great sense of humor. The name of this dish dates back to the time when Spain was ruled by the Moors. Black beans and white rice combined.	\$7.00
<b>Yuca with Mojo V GF</b> Cuban comfort food. A great side dish or appetizer. Our caramelized onion-garlic mojo divine salsa... cha, cha, cha!	\$8.00

**IF YOU FEEL THAT UNDENIABLE URGE  
TO INDULGE YOUR SWEET TOOTH,  
JUST ASK TO SEE OUR MENU OF HOMEMADE DESSERTS!**