

## LUNCH APPETIZERS

### THE TASTE OF HABANA

2 pork croquetas, 3 chicken empanadas,  
3 vegetable empanadas, banana-habanero  
ketchup, fire-roasted tomato sauce 38  
+ CHEESE EMPANADAS..... +\$10  
+ SHRIMP EMPANADAS..... +\$12

### SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito,  
white wine broth, Spanish chorizo, grilled bread 22

### PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy  
croquette, pickled onions, fire-roasted tomato sauce 22

### CROQUETAS DE JAMÓN

Traditional croquetas made with ham and  
manchego cheese, Caribbean aioli 18

### GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika  
chili oil, cherry tomatoes, grilled bread 26

### CEVICHE TROPICAL

Spanish octopus, Argentinian shrimp, Halibut,  
tomato, cucumbers, onions, coconut cream,  
lime and orange juice, aji amarillo 29

### AVOCADO FRITO

Plantain crusted avocado, Caribbean aioli 18

### MARISCOS FRITOS

Calamari, shrimp, fried serrano, fire-roasted  
tomato sauce, jalapeño crema 18

### CRAB CAKE

Cream cheese, mustard aioli, jalapeño crema 24

### CHEESE EMPANADAS

Queso oaxaca, monterey jack, epazote, cilantro,  
jalapeño crema 15

### VEGETABLE EMPANADAS

Roasted corn, caramelized onions, roasted red bell  
peppers, cotija cheese, banana-habanero ketchup 15

### CHICKEN EMPANADAS

Banana-habanero ketchup 16

### SHRIMP EMPANADAS

Cilantro, chipotle, yellow onions, tomato sauce,  
oaxaca and mozzarella cheese, jalapeño crema 18

### BACON, EGG, & CHEESE EMPANADAS by TOMA

Bacon, egg, cheese blend 16

### VEGAN EMPANADAS by TOMA

Spiced green lentils, potatoes, yellow onions 16

### BOCADITOS DE PICADILLO

Beef picadillo, capers, olives, tomato, raisins,  
jalapeño crema 16

## BREAKFAST

### ROPA VIEJA & EGGS

Shredded beef braised with sweet peppers, onions,  
garlic, tomatoes, eggs, sweet plantains, congris 29

### STEAK & EGGS

Prime Creekstone Farms grilled skirt steak,  
chimichurri, sweet plantains, eggs, congris 46

### SHORT RIB PICADILLO HASH

Braised short rib, roasted cippolini onions, crispy yucca  
con mojo, sunny-side up egg, Jimmy Nardello peppers,  
tomatillo salsa, arugula 24

### CAFE CON LECHE FRENCH TOAST

Pan-crisped vanilla bread pudding, coffee whipped  
cream, mixed berries, rum caramel syrup 24

V VEGETARIAN

## SAVORY SIDES

CARIBBEAN FRIES 11

SWEET PLANTAINS 8

### CONGRIS

Buttered white rice in sofrito  
black beans, bacon 10

GARLIC MASHED POTATOES 8

CORN & BACON CRÈME BRÛLÉE

Sweet corn, bacon, cream, azucar 14

### TOSTONES

Smashed green plantains,  
mojo sauce 7

SOFRITO BLACK BEANS &  
BUTTERED WHITE RICE 8

THREE CHEESE CHORIZO  
MAC & CHEESE 12

### CORN ON THE COB

Chile lime butter, cotija cheese 7

### MOFONGO

Sweet plantains, bacon,  
onions, garlic 8

#### ALLERGEN DISCLAIMER:

While we make efforts to accommodate dietary restrictions, our kitchen handles common allergens. Cross-contamination may occur, and we cannot guarantee the absence of allergens in any dish. Please notify your server of any allergies or dietary concerns.

## LUNCH ENTRÉES

### ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, served with sofrito black beans, buttered white rice, sweet plantains 26

### ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains 26

### LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, congris, sweet plantains 28

### EL CHURRASCO

Prime Creekstone Farms grilled skirt steak, chimichurri, corn on the cob with chile lime butter & cotija cheese, buttered white rice, sofrito black beans, sweet plantains 46

### FILET MIGNÓN CON PAPAS

Filet Mignon, grilled onions, chimichurri, Caribbean fries 48  
+ CARIBBEAN LOBSTER TAIL.....+\$25

### NEW YORK STEAK

Served with three cheese chorizo mac & cheese, chimichurri, asparagus, sweet plantains 49

### BONE-IN RIBEYE STEAK 32 oz

Grilled Tomahawk served with chimichurri, asparagus, corn & bacon crème brûlée, sweet plantains 125

### LA PAELLA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema 48  
FOR 1 / 75 FOR 2

+ CARIBBEAN LOBSTER TAIL.....+\$25

### RUM PEPPER SHRIMP

Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice 32

### SEARED AHI

Spice-crusted seared ahi, passionfruit beurre blanc, corn sofrito, mashed yucca 28

### SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 32

### TAMAL EN CAZUELA

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains 24

### PLANTAIN CRUSTED CHICKEN

Garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes, horseradish mojo sauce 26

## LUNCH SALADS

### MOJITO SALAD

Mesclun greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette 22

### CHOPPED SALAD

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing 22

### GRILLED PRIME SKIRT STEAK SALAD

Spinach, arugula, toasted pepitas, grilled onions, cherry tomatoes, roasted corn, shaved parmesan, fried leeks, lemon vinaigrette 36

### GRILLED CHICKEN PAPAYA SALAD

Grilled chicken, fresh papaya, mixed greens, red onions, passion fruit vinaigrette 25

### GRILLED CHICKEN CAESAR SALAD

Grilled chicken, romaine lettuce, croutons, caesar dressing, shaved parmesan 25

## SANDWICHES

### MEDIANOCHE

Slow roasted pork, jamón, Swiss cheese, dill pickles, roasted garlic, yellow mustard, Caribbean fries 24

### KOBE BURGER

Manchego & cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa, brioche bun, Caribbean fries 28

### NEW YORK STEAK SANDWICH

Grilled onions, roasted garlic, pepper aioli, chimichurri, fries, baguette, Caribbean fries 26

### PLANTAIN CRUSTED CHICKEN SANDWICH

Tomato, lettuce, onions, mustard, baguette, Caribbean fries 24

### ELENA RUZ

Smoked turkey, swiss cheese, cucumbers, guava jam, cream, baguette, Caribbean fries 24

 VEGETARIAN

## BEBIDAS

### JARRITOS

TAMARINDO, MANDARIN 6

### SODA

COKE, DIET COKE, SPRITE,  
GINGER ALE 5

### SEÑORIAL

Mexico, Red Sangria 6

### AGUA DE PIEDRA

La Huasteca Basin, Mexico  
STILL OR SPARKLING 22oz. 7



## COCTELES

### MOJITO 1995

Bacardí Superior Rum, muddled limes, fresh mint, cane sugar, topped with soda water 16

+ BLACKBERRY, BLUEBERRY  
RASPBERRY, CUCUMBER.....+\$2  
+ BACARDÍ 8YR.....+\$5

### THE PINK MOJITO

Bacardí Superior Rum, muddled fresh strawberries, mint & lime, cane sugar, topped with sparkling wine 18

### CHILE MANGO MOJITO

SERVED WITH A CHILE & SALT RIM

Bacardí mango chile rum, mango, muddled limes, fresh mint, cane sugar, topped with soda water 18

### PIÑA COLADA

FROZEN Bacardí Superior Rum, coconut, pineapple 18  
+ DENIZEN DARK RUM FLOAT.....+\$4

### SANGRIA

RED: Burgundy, lo-fi Gentian amaro, plums, marinated fruit

WHITE: Chablis, peach, vermouth, marinated fruit  
14 GLASS / 38 PITCHER

### NACIONAL TREASURE

Bacoo 5 yr Rum, passion fruit & fresh lime juice, azucar 18

### LA LEYENDA

Bacoo 5 yr Rum, Saint Germain, pineapple & lemon juice, muddled raspberries & blueberries 18

### EL CUBANITO

Plantation Dark Rum, Bacardí 4 yr, coconut cream, tropical juice, nutmeg 18

### THE BULLFIGHTER

Ilegal Mezcal, violet, lemon, ginger and orange bitters 18

### GUAVA SMASH

Angel's Envy Bourbon, guava, lemon, mint 18

### THE SMOKY CUBANA

Ilegal Mezcal, Huana Guanabana, pineapple & lime juice, azucar, chili salt 18

### GIMLET CUBANO

Burnett's Gin, cucumber, mint, lime, simple, green chartreuse, aromatic bitters 17

### PASSION DE CUBA

Burnett's Vodka, Velvet Falernum, Orgeat, passionfruit & lemon 17

### EL BENNY

Ilegal Mezcal, prickly pear, blackberry, agave, fresh lime, lava salt 17

### RUM OLD FASHIONED

Evan Williams Bourbon, Bacoo 12 yr Rum, Giffard banane liqueur, maraschino cherry, orange peel 18

### RUM FLIGHT

Flor De Cana 18 yr, Zaya Gran Reserva 16 yr, Pyrat 15 yr, served with fresh mint, raw cane sugar, lime 28

### PALOMA SPRITZER

Lunazul Blue Agave Tequila, Aperol, grapefruit beer spritz, grapefruit & lime juice 17

### AGUA DE COCO

Fresh young coconut (sin alcohol) 14

+ CRUZAN BLACK STRAP RUM.....+\$4  
+ BACARDÍ RESERVA OCHO.....+\$5  
+ HAVANA CLUB AÑEJO.....+\$4

### CUBA LIBRE

Bacardí Reserva Ocho 8 yr, Mexican coke 20



## COCTELES SIN ALCOHOL

### MOJITO

Fresh mint & muddled limes, cane sugar, topped with soda water 12

+ BLACKBERRY, BLUEBERRY,  
RASPBERRY, CUCUMBER

### PIÑA COLADA

Fresh pineapple, coconut 12

### AGUA DE COCO

Fresh young coconut 14

### DAIQUIRI FRAPPE

Fresh lime juice, azucar 12

+ MANGO  
+ GUAYABA

## CERVEZA

### MODELO ESPECIAL

Pilsner, MX 8

### ANDERSON VALLEY BOONT

Amber Ale, CA 8

### AVERY WHITE RASCAL

Belgian-Style White Ale, CO 8

### FREMONT LUSH

Tropical Indian Pale Ale, WA 9

### BREWDOG HAZY JANE

Hazy IPA, SCO 9

### ESTRELLA 1906 RESERVE

Amber Lager, ESP 8

### PALMA

Cuban Style Lager, NIC 8

### BAVIK SUPER PILS

Pilsner, BE 8

### GOLDEN ROAD RIDE ON

10 Hop Hazy IPA, CA 9

# VINOS

## SPARKLING WINES & CHAMPAGNE

CAVA, SANGRE DE TORO, TORRES Catalonia, Spain, NV  
MOSCATO D'ASTI, SARACCO Piedmont, Italy  
BRUT, ROSÉ CAMPO VIEJO Cava, Spain, NV  
BRUT, CHANDON Napa Valley, CA

| GLASS | BOTTLE |
|-------|--------|
| 12    | 36     |
| 12    | 36     |
| 12    | 36     |
| -     | 46     |

## WHITE & ROSÉ WINES

SAUVIGNON BLANC, THE NED Marlborough, NZ  
ALBARINO, O FILLO DA CONDESA Rias Baixas, Spain  
CHARDONNAY, WENTE "MORNING FOG" Central Coast, CA  
PINOT GRIGIO, SCARPETTA Friuli, Italy  
ROSÉ, BANSHEE Mendocino County, CA

| GLASS | BOTTLE |
|-------|--------|
| 15    | 45     |
| 15    | 45     |
| 14    | 42     |
| 15    | 45     |
| 14    | 42     |

## RED WINES

TEMPRANILLO, BERONIA RESERVA Rioja, Spain  
CABERNET SAUVIGNON, THE FABLEIST Paso Robles, CA  
PINOT NOIR, BLACK STALLION Santa Lucia Highlands, CA  
MALBEC, CHENTO SINGLE VINEYARD Mendoza, Argentina  
CRIANZA, RAMON BILBAO Cariñena, Spain  
CABERNET SAUVIGNON, POST & BEAM Napa Valley, CA  
RED BLEND, JUSTIN "JUSTIFICATION" Paso Robles, CA  
CABERNET SAUVIGNON, CAYMUS Napa Valley, CA

| GLASS | BOTTLE |
|-------|--------|
| 15    | 45     |
| 15    | 45     |
| 17    | 51     |
| 15    | 45     |
| 14    | 42     |
| -     | 78     |
| -     | 95     |
| -     | 185    |

# RONES

BACARDI SUPERIOR SILVER 12  
Cantano, Puerto Rico

BACARDÍ 8 YR. 14  
Cantano, Puerto Rico

BACARDÍ 10 YR. 18  
Palmas, Puerto Rico

BUMBU 14  
Saint Michael, Barbados

CAPTAIN MORGAN 12  
St. Croix, U.S. Virgin Islands

DENIZEN VATTED DARK 14  
Saint-Joseph, Martinique

FLORA DE CAÑA 12 YR. 14  
Chichigalpa, Nicaragua

HAVANA CLUB BLANCO 14  
Cantano, Puerto Rico

HAVANA CLUB AÑEJO 14  
Cantano, Puerto Rico

MOUNT GAY ECLIPSE 14  
Saint Joseph, Barbados

PAPA'S PILAR 24 DARK 18  
Key West, Florida

PYRAT XO 12  
Island of Anguila

RON ZACAPA GRAN RESERVA 14  
Zacapa, Guatemala

SANTA TERESA 1976 14  
Aragua Valley, Venezuela

ZAYA 16 YR. 14  
San Juan, Trinidad

## COCTELES

### MOJITO 1995

Bacardí Superior Rum, muddled limes, fresh mint, cane sugar, topped with soda water 16

+ BLACKBERRY, BLUEBERRY  
RASPBERRY, CUCUMBER.....+\$2  
+ BACARDÍ 8YR.....+\$5

### THE PINK MOJITO

Bacardí Superior Rum, muddled fresh strawberries, mint & lime, cane sugar, topped with sparkling wine 18

### CHILE MANGO MOJITO

SERVED WITH A CHILE & SALT RIM

Bacardí mango chile rum, mango, muddled limes, fresh mint, cane sugar, topped with soda water 18

### PIÑA COLADA

FROZEN Bacardí Superior Rum, coconut, pineapple 18  
+ DENIZEN DARK RUM FLOAT.....+\$4

### SANGRIA

RED: Burgundy, lo-fi Gentian amaro, plums, marinated fruit

WHITE: Chablis, peach, vermouth, marinated fruit  
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Lunazul Blue Agave Tequila, Aperol, grapefruit beer spritz, grapefruit & lime juice 17

### AGUA DE COCO

Fresh young coconut (sin alcohol) 14

+ CRUZAN BLACK STRAP RUM.....+\$4  
+ BACARDÍ RESERVA OCHO.....+\$5  
+ HAVANA CLUB AÑEJO.....+\$4

### CUBA LIBRE

Bacardí Reserva Ocho 8 yr, Mexican coke 20



## COCTELES SIN ALCOHOL

### MOJITO

Fresh mint & muddled limes, cane sugar, topped with soda water 12

+ BLACKBERRY, BLUEBERRY,  
RASPBERRY, CUCUMBER

### PIÑA COLADA

Fresh pineapple, coconut 12

### AGUA DE COCO

Fresh young coconut 14

### DAIQUIRI FRAPPE

Fresh lime juice, azucar 12

+ MANGO  
+ GUAYABA

## CERVEZA

### MODELO ESPECIAL

Pilsner, MX 8

### ANDERSON VALLEY BOONT

Amber Ale, CA 8

### AVERY WHITE RASCAL

Belgian-Style White Ale, CO 8

### FREMONT LUSH

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Cuban Style Lager, NIC 8

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Pilsner, BE 8

### GOLDEN ROAD RIDE ON

10 Hop Hazy IPA, CA 9

# VINOS

## SPARKLING WINES & CHAMPAGNE

**CAVA, SANGRE DE TORO, TORRES** Catalonia, Spain, NV  
**MOSCATO D'ASTI, SARACCO** Piedmont, Italy  
**BRUT, ROSÉ CAMPO VIEJO** Cava, Spain, NV  
**BRUT, CHANDON** Napa Valley, CA

| GLASS | BOTTLE |
|-------|--------|
| 12    | 36     |
| 12    | 36     |
| 12    | 36     |
| -     | 46     |

## WHITE & ROSÉ WINES

**SAUVIGNON BLANC, THE NED** Marlborough, NZ  
**ALBARINO, O FILLO DA CONDESA** Rias Baixas, Spain  
**CHARDONNAY, WENTE "MORNING FOG"** Central Coast, CA  
**PINOT GRIGIO, SCARPETTA** Friuli, Italy  
**ROSÉ, BANSHEE** Mendocino County, CA

| GLASS | BOTTLE |
|-------|--------|
| 15    | 45     |
| 15    | 45     |
| 14    | 42     |
| 15    | 45     |
| 14    | 42     |

## RED WINES

**TEMPRANILLO, BERONIA RESERVA** Rioja, Spain  
**CABERNET SAUVIGNON, THE FABLEIST** Paso Robles, CA  
**PINOT NOIR, BLACK STALLION** Santa Lucia Highlands, CA  
**MALBEC, CHENTO SINGLE VINEYARD** Mendoza, Argentina  
**CRianza, RAMON BILBAO** Cariñena, Spain  
**CABERNET SAUVIGNON, POST & BEAM** Napa Valley, CA  
**RED BLEND, JUSTIN "JUSTIFICATION"** Paso Robles, CA  
**CABERNET SAUVIGNON, CAYMUS** Napa Valley, CA

| GLASS | BOTTLE |
|-------|--------|
| 15    | 45     |
| 15    | 45     |
| 17    | 51     |
| 15    | 45     |
| 14    | 42     |
| -     | 78     |
| -     | 95     |
| -     | 185    |

# RONES

**BACARDI SUPERIOR SILVER** 12  
 Cantano, Puerto Rico

**BACARDÍ 8 YR.** 14  
 Cantano, Puerto Rico

**BACARDÍ 10 YR.** 18  
 Palmas, Puerto Rico

**BUMBU** 14  
 Saint Michael, Barbados

**CAPTAIN MORGAN** 12  
 St. Croix, U.S. Virgin Islands

**DENIZEN VATTED DARK** 14  
 Saint-Joseph, Martinique

**FLORA DE CAÑA 12 YR.** 14  
 Chichigalpa, Nicaragua

**HAVANA CLUB BLANCO** 14  
 Cantano, Puerto Rico

**HAVANA CLUB AÑEJO** 14  
 Cantano, Puerto Rico

**MOUNT GAY ECLIPSE** 14  
 Saint Joseph, Barbados

**PAPA'S PILAR 24 DARK** 18  
 Key West, Florida

**PYRAT XO** 12  
 Island of Anguila

**RON ZACAPA GRAN RESERVA** 14  
 Zacapa, Guatemala

**SANTA TERESA 1976** 14  
 Aragua Valley, Venezuela

**ZAYA 16 YR.** 14  
 San Juan, Trinidad



## APPETIZERS

### THE TASTE OF HABANA

2 pork croquetas, 3 chicken empanadas, 3 vegetable empanadas, banana-habanero ketchup, fire-roasted tomato sauce 38

+ CHEESE EMPANADAS.....+\$10

+ SHRIMP EMPANADAS.....+\$12

### SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito, white wine broth, Spanish chorizo, grilled bread 22

### PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette, pickled onions, fire-roasted tomato sauce 22

### CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli 18

### GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika chili oil, cherry tomatoes, grilled bread 26

### CEVICHE TROPICAL

Spanish octopus, Argentinian shrimp, Halibut, tomato, cucumber, onions, coconut cream, lime and orange juice, aji amarillo 29

### CRAB CAKE

Cream cheese, mustard aioli, jalapeño crema 24

### AVOCADO FRITO

Plantain crusted avocado, Caribbean aioli 18

### MARISCOS FRITOS

Calamari, shrimp, fried serrano, fire-roasted tomato sauce, jalapeño crema 18

### CHEESE EMPANADAS

Queso oaxaca and monterey jack, epazote, cilantro, jalapeño crema 15

### VEGETABLE EMPANADAS

Roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup 15

### CHICKEN EMPANADAS

Banana-habanero ketchup 16

### SHRIMP EMPANADAS

Cilantro, chipotle, yellow onions, tomato sauce, oaxaca and mozzarella cheese, jalapeño crema 18

### VEGAN EMPANADAS by TOMA!

Spiced green lentils, potatoes, yellow onions 16

### BOCADITOS DE PICADILLO

Beef picadillo, capers, olives, tomato, raisins, jalapeño crema 16

### CAESAR SALAD

Romaine lettuce, croutons, house caesar dressing 18

### CHOPPED SALAD

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing 18

### MOJITO SALAD

Mesclun greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette 19

 VEGETARIAN

## BEBIDAS

### JARRITOS

TAMARINDO, MANDARIN 6

### SODA

COKE, DIET COKE, SPRITE,  
GINGER ALE 5

### SEÑORIAL

Mexico, Red Sangria 6

### AGUA DE PIEDRA

La Huasteca Basin, Mexico  
STILL OR SPARKLING 22oz. 7

#### ALLERGEN DISCLAIMER:

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## ENTRÉES

### ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, served with sofrito black beans, buttered white rice, sweet plantains 29

### EL CHURRASCO

Prime Creekstone Farms grilled skirt steak, chimichurri, corn on the cob with chile lime butter & cotija cheese, buttered white rice, sofrito black beans, sweet plantains 46

### FILET MIGNÓN CON PAPAS

Filet Mignon, grilled onions, chimichurri, Caribbean fries 48  
+ CARIBBEAN LOBSTER TAIL.....+\$25

### NEW YORK STEAK

Served with three cheese chorizo mac & cheese, chimichurri, asparagus, sweet plantains 49

### BONE-IN RIBEYE STEAK 32 oz

Grilled Tomahawk, served with chimichurri, asparagus, corn & bacon crème brûlée, sweet plantains 125

### LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, congis, sweet plantains 38

### ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains 34

### PLANTAIN CRUSTED CHICKEN

Garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes, horseradish mojo sauce 35

### LA PAELLA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema

48 FOR 1 / 75 FOR 2

+ CARIBBEAN LOBSTER TAIL.....+\$25

### RUM PEPPER SHRIMP

Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice 39

### SEARED AHI

Spice-crusted seared ahi, passionfruit beurre blanc, corn sofrito, mashed yucca 38

### SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 38

### KOBE BURGER

Manchego & cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa, Caribbean fries 29

### MEDIANOCHE

Slow roasted pork, jamón, swiss cheese, dill pickles, roasted garlic yellow mustard, Caribbean fries 26

### TAMAL EN CAZUELA

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains 29

 VEGETARIAN

## SAVORY SIDES

CARIBBEAN FRIES 11

SWEET PLANTAINS 8

### CONGRIS

Buttered white rice in sofrito black beans, bacon 10

GARLIC MASHED POTATOES 8

CORN & BACON CRÈME BRÛLÉE

Sweet corn, bacon, cream, azucar 14

### TOSTONES

Smashed green plantains, mojo sauce 7

SOFRITO BLACK BEANS & BUTTERED WHITE RICE 8

THREE CHEESE CHORIZO MAC & CHEESE 12

### CORN ON THE COB

Chile lime butter, cotija cheese 7

### MOFONGO

Sweet plantains, bacon, onions, garlic 8

#### ALLERGEN DISCLAIMER:

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## CAFECITOS CUBANOS

### CORTADITO CUBANO

Cuban style macchiato 6

### BOM BOM

Condensed milk, espresso 6

### CAFÉ CON LECHE

Condensed milk, evaporated milk,  
espresso 6

### CAFÉ CUBANO

Espresso, brown sugar 6

## POSTRES

### EL PASTELITO

A decadent chocolate cake with candied wild cherries.  
Served on a cake stand. The perfect dessert for any celebration 29



### BERRIES & CREAM CAKE

Sponge cake soaked in Tres Leches, condensed milk, coconut milk,  
and evaporated milk, layered with cream and fresh berries 29

### BANANAS FLAMBÉ

Platanitos, Bacardí Ron 8, brown sugar,  
butter, cinnamon, vanilla ice cream 22

+BACARDÍ RESERVA OCHO GOLD RUM ICE CREAM.....+\$6

### STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, cream, toasted coconut,  
condensed milk, sugar 14

### CARIBBEAN FLAN

Añejo rum, caramelized sugar 15

### KEY LIME TART

Florida key limes, graham cracker crust 14

### BREAD PUDDING

Rum caramel sauce, almond  
crumble 16

## AFTER HOUR SPIRITS

AMARETTO DISARONNO 12

BAILEY'S 12

FERNET - BRANCA 12

FRANGELICO 12

MR. BLACK  
COFFEE LIQUEUR 12

KAHLUA 12

MONTENEGRO 12

*Habana*