









# Cubaneo

## APPETIZERS

<b>Tropical Ceviche:</b>  ** 20 Haddock tossed with Mango, Pico de Gallo, Cilantro & Avocado. Served w/Plantain Chips.	<b>Patatas Bravas:</b>  9 Fried Diced Yukon Potatoes, Topped w/Salsa Brava, Aioli, Paprika.	<b>Plantain Chips:</b>   9 Thinly Sliced Fried Platain Chips, Cilantro Aioli.
<b>Gambas al Ajillo:</b> 18 Brandy Flamed Shrimp Sauté in Garlic, Butter, Parsley. Served with Grilled Rustic Bread.	<b>Yucca Fries:</b>   9 Deep Fried Yucca, Garlic, Lime, Cilantro Aioli.	<b>Guacamole Fresco:</b>   M.P. Fresh Avocado, Onion, Cilantro, Tomatoes, Chiles. El Milagro Sea Salt Tortilla Chips.








## MAIN COURSES



<b>Churrasco:</b>  ** 35 Grilled Skirt Steak, Chimichurri, Fingerling Mashed Potatoes.	<b>Ropa Vieja:</b>  22 Cuban Stewed Beef, White Rice, Avocado & Maduros (Fried Sweet Plantain).	<b>Mango BBQ Ribs:</b> 35 Slow roasted ribs glazed in Mango BBQ sauce, topped with mangos, served with french fries.
<b>Arroz con Pollo:</b>  22 Saffron Rice, Veggies, Roasted Chicken, Peas, Maduros (Fried Sweet Plantain).	<b>Mango Shrimp:</b>  22 Cuban-style Shrimp in Coconut Mango Sauce, White Rice, Tostones.	<b>Mojo Chicken:</b>  22 Grilled Chicken Thigh, Cilantro Rice, Cherry Tomatoes, Avocado, Maduros (Fried Sweet Plantain).
<b>Gambas Bravas:</b>   22 Sautéed Shrimp in Homemade Brava Sauce with a Splash of Wine, White Rice, Fresh Pico.	<b>Tinga de Pollo:</b>  22 Shredded chicken stewed simmered tomatoes and caramelized onions. Rice, Pico, Avocado	<b>Veggie Paella:</b>  22 Herb Infused Rice, Mixed Veggies, Sofrito, Maduros (Fried Sweet Plantain).

## CUBANOS Y MAS

<b>Cubano:</b> 17 Slow-roasted 24hr Pork, Sliced Ham, Provolone Cheese, Pickles, & Cuban Cressing.	<b>Cuban Wrap:</b> 17 Slow-roasted 24hr Pork, Black Beans & Rice, Sweet Plantains, Cheese, Cilantro Aioli.	<b>Citrus Beet Salad:</b>   16 Beets, Cucumber, Citrus, Apple, Sunflower Seeds, Feta & Balsamic.
<b>Pan con Bistec:</b> 17 Thinly-cut Steak, Grilled Onions, Provolone Cheese, Aioli, Potato Sticks.	<b>Cubaneo Burger:</b> 17 Ground Beef & Mushroom Patty, Provolone, Cubaneo Sauce, Guac, Fries.	<b>Maria Green:</b>   16 Arugula, Spinach, Cucumber, Cherry Tomatoes, Shredded Carrot, Homemade Dressing.

## SIDES

<b>Garlic Fries:</b>   6 Fries Tossed in Garlic & Parsley, Garlic Aioli.	<b>Tostones:</b>   6 Fried Smashed Plantains, Garlic & Lime.
<b>Maduros:</b>   6 Fried Sweet Plantains.	<b>Black Beans &amp; Rice:</b>  6 Black Beans, White Rice, and Roasted Pork.

 Gluten Free  Vegetarian  
Please inform your server of any known allergies. Be advised that our food may contain or come into contact with common allergens like dairy, eggs, wheat, soybeans, tree nuts, peanuts, and shellfish.

**\*\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of food borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information**

<b>Add Protein:</b>	M.P.
Whole Grilled Avocado	
Grilled Chicken Thigh	5
Shrimp	5

## Para el Cafe

<b>Tres Leches:</b> 7 Sponge Cake, Tres Leches Sauce, Strawberries & Whipped Cream	
<b>Pastelitos:</b> 3 Traditional Puff Pastry. Guava or Cream Cheese Fill, Coated with Demera Sugar.	

# COCKTAILS

**Old Fashioned:** 19

Smoke Infused Makers Mark, Infused Ice,  
Star Anise & Cinnamon Syrup

**Purple Skies:** 19

Butterfly Pea Flower Infused Gin,  
Crème de Violette, Luxardo, Fresh Lemon, Peach  
Schnapps.

**Lavender Margarita:** 16

El Jimador, Triple Sec, Lavender,  
Fresh Lime Juice.

**Mojitos:** 14

Planteray Rum, Muddled Fresh Limes,  
Fresh Mint, Brown Sugar, Club Soda.  
Flavors: Classic, Spicy Mango, Coconut

# WINES

**SPARKLING**

**POEMA Cava Brut, Penedès, ES:** G11/B45

Crisp and dry; green apple, citrus zest, and  
fine toasty bubbles.

**NV La Collina ‘Quaresimo’ Lambrusco,**

**Emilia-Romagna, IT:** G15/B65

Dry sparkling red; vibrant dark berries with  
a playful, refreshing fizz.

**WHITE**

**Broadbent Vinho Verde, PT:** G11/B45

Lightly effervescent; bright citrus, green apple,  
and refreshing acidity.

**2023 Rockwerk Grüner Veltliner,**

**Niederösterreich, A:** G15/B65

Crisp & zesty Austrian white; bright citrus  
and white pepper notes.

**2020 Zulal Voskehat, Vayots Dzor, AM:** G15/B65

Elegant & textured Armenian white; think  
sun-warmed stone fruit wrapped in silk.

**ROSÉ**

**2023 Mas de Gourgonnier Rosé,**

**Provence, FR:** G15/B65

Classic Provence dry rosé; delicate red fruit whis-  
pers, bright & elegant.

**RED**

**2022 Le Fat Bastard Syrah,**

**Pays d’Oc, FR:** G11/B45

Full-bodied and fruity; ripe blackberry, spice, and a  
touch of vanilla.

**Höpler Pannonica Red,**

**Burgenland, AT:** G15/B65

Smooth Austrian red blend; soft red fruit &  
subtle spice, comforting & easygoing.

**2022 Scarpetta Cabernet Franc, Friuli Colli**

**Orientali, IT:** G15/B65

Structured Italian red; earthy dark fruit notes meet  
refined, gentle tannins.

**2021 Saracco Pinot Noir, Piedmont, IT:** G15/B65

Italian Pinot Noir with bright cherry and  
raspberry notes, silky smooth.

# COFFEE

**Cortadito:** 4

A strong shot of Cuban espresso, perfectly “cut”  
with a small touch of steamed milk.

**Cafe con Leche:** 5

Our classic Cuban coffee – rich espresso blended  
with steamed milk.

**Americano:** 5

Deep, robust espresso gently mellowed with hot  
water for a pure, invigorating coffee experience.

**Espresso:** 4

A pure, intense shot of expertly brewed coffee –  
the soul of it all.

**Dairy Options:**

Whole Milk, Oat, Almond, Coconut

**Add Ons:**

Dulce de Leche 1 | Licor 43 7

# SMOOTHIES

**Dulce de Leche Banana:** 8

Homemade Dulce de Leche, Banana, Oat Milk.  
add espresso +1

**Strawberry Banana:** 8

Almond Milk, Fresh Strawberries & Banana,  
Strawberry Glaze, Coconut Cream.

**Creamy Green Blend:** 8

Whole Avocado, Spinach, Banana, Honey,  
and Almond Milk.

**Mango Paradise:** 8

Fresh Mango, Pineapple, Ginger, Banana,  
Mango Glaze, Coconut Cream, Cocunut Milk.

**Piña Colada (Non-Alcoholic):** 10

Fresh pineapple and coconut, topped with a  
Luxardo cherry.