

Cubaneo

CUBANOS Y MAS

Cubano: 17 Slow-roasted 24hr Pork, Sliced Ham, Provolone Cheese, Pickles, & Cuban Cressing.	Breakfast Wrap: ⑤ 17 Scrambled Eggs, Sweet Plantains, Avocado, Cheese, Cilantro Rice, Spicy Aioli.	Cuban Wrap: 17 Slow-roasted 24hr Pork, Black Beans & Rice, Sweet Plantains, Cheese, Cilantro Aioli.
Omelette Campesino: 15 Eggs, Jamon, Bell Peppers, Onions, Cheddar. Homemade Hashbrowns, Avocado and Pico de Gallo.	Steak & Eggs: ** 35 Grilled Skirt Steak, Chimichurri, Havana Hash. Two Eggs Your Way.	Cubaneo Burger: 17 Ground Beef, Sauteed Mushroom, Provolone, Cubaneo Sauce, Guac, Fries.
Havana Morning Toast: 15 Challah French Toast, Cinnamon, Fresh Berries, Caramelized Bananas, Whipped Cream.	Pan con Bistec: 17 Thinly-cut Steak, Grilled Onions, Provolone Cheese, Aioli, Potato Sticks.	Avocado Toast: ** 13 Grilled Sourdough, Avocado, Tomatoes, Micro Cilantro, Graza EVOO Sunny Sideup Egg +2

MAIN COURSES

Churrasco: ⑥ ** 35 Grilled Skirt Steak, Chimichurri, Fingerling Mashed Potatoes.	Veggie Paella: ⑥⑤ 22 Herb Infused Rice, Mixed Veggies, Sofrito, Maduros (Fried Sweet Plantain).
Arroz con Pollo: ⑥ 22 Saffron Rice, Veggies, Roasted Chicken, Peas, Maduros (Fried Sweet Plantain).	Mojo Chicken: ⑥ 22 Grilled Chicken Thigh, Cilantro Rice, Cherry Tomatoes, Avocado, Maduros (Fried Sweet Plantain).
Mango Shrimp: ⑥ 22 Cuban-style Shrimp in Coconut Mango Sauce, White Rice, Tostones.	Ropa Vieja: ⑥ 22 Cuban Stewed Beef, White Rice, Avocado & Maduros (Fried Sweet Plantain).

SALADS

Citrus Beet Salad: ⑥⑤ 16 Beets, Cucumber, Citrus, Apple, Sunflower Seeds, Feta & Balsamic.	Maria Green: ⑥⑤ 16 Arugula, Spinach, Cucumber, Cherry Tomatoes , Shredded Carrot, Homemade Dressing.
Add Protein: Whole Grilled Avocado M.P. Grilled Chicken Thigh 5 Shrimp 5	

APPETIZERS & SIDES

Patatas Bravas: ⑤ 9 Fried Diced Yukon Potatoes, Topped w/Salsa Brava, Aioli, Paprika.	Yucca Fries: ⑥⑤ 9 Deep Fried Yucca, Garlic, Lime, Cilantro Aioli.	Garlic Fries: ⑥⑤ 6 Fries Tossed in Garlic & Parsley, Garlic Aioli.
Tropical Ceviche: ⑥ 20 Haddock tossed with Mango, Pico de Gallo, Cilantro & Avocado. Served w/Plantain Chips.	Gambas al Ajillo: 18 Brandy Flamed Shrimp Sauté in Garlic, Butter, Parsley. Served with Grilled Rustic Bread.	Tostones: ⑥⑤ 6 Fried Smashed Plantains, Garlic & Lime.
Plantain Chips: ⑥⑤ 9 Thinly Sliced Fried Plantain Chips, Cilantro Aioli. ⑥Gluten Free ⑤Vegetarian	Black Beans & Rice: ⑥ 6 Black Beans, White Rice, and Roasted Pork.	Maduros: ⑥⑤ 6 Fried Sweet Plantains.

******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

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.

Para el Cafe

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

Havana Spiced Latte: 5

An exotic journey of rich espresso and velvety steamed milk, infused with aromatic star anise, sweet honey, and a warm cinnamon syrup.

Colada: 4

The heart of Cuban coffee culture: a potent, sweetened espresso brewed to be shared.

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.

Cappuccino: 5

The timeless Italian delight: bold espresso, steamed milk, and a luxurious cap of airy foam.

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.

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.

Iced Carajillo: 16

Licor 43, Espresso & Brown Sugar,
Cinnamon Syrup, Shaken, Over Ice.

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

HOUSE WINES

G11/B45

SPARKLING

POEMA Cava Brut, Penedès, ES

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

WHITE

Broadbent Vinho Verde, Vinho Verde, PT

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

RED

2022 Le Fat Bastard Syrah, Pays d’Oc, FR

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

Cubaneo

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