

APPETIZERS

Tropical Ceviche: ⁽⁶⁾ 20 Haddock tossed with Mango, Pico de Gallo, Cilantro & Avocado. Served w/Plantain Chips.

Churrasco:

Sweet Plantain).

Tostones.

Arroz con Pollo: ⁽⁶⁾

Mango Shrimp: ⁽⁶⁾

Grilled Skirt Steak, Chimichurri, Fingerling Mashed Potatoes.

Saffron Rice, Veggies, Roasted

Chicken, Peas, Maduros (Fried

Cuban-style Shrimp in Coconut

Mango Sauce, White Rice,

Patatas Bravas: 🕐 Fried Diced Yukon Potatoes, Topped w/Salsa Brava, Aioli, Paprika.

Mango BBQ Ribs:

served with french fries.

Mojo Chicken: ⁽⁶⁾

Ropa Vieja: 6

22

Plantain).

Slow roasted ribs glazed in Mango

BBQ sauce, topped with mangos,

Grilled Chicken Thigh, Cilantro

Maduros (Fried Sweet Plantain).

Cuban Stewed Beef, White Rice,

Avocado & Maduros (Fried Sweet

Rice, Cherry Tomatoes, Avocado,

Gambas al Ajillo: 18 Brandy Flamed Shrimp Sauté in Garlic, Butter, Parsley. Served with Grilled Rustic Bread.

MAIN COURSES

35

22

22

Veggie Paella: **G**

Sweet Plantain).

Herb Infused Rice, Mixed Veggies, Sofrito, Maduros (Fried

Yucca Fries: **G** Deep Fried Yucca, Garlic, Lime, Cilantro Aioli.

35

22

22

Plantain Chips: **G** Thinly Sliced Fried Platain Chips, Cilantro Aioli.

9

9

SALADS

Citrus Beet Salad: ^(G) 17 Beets, Cucumber, Citrus, Apple, Sunflower Seeds, Feta & Balsamic.

Maria Green: **G** 17 Arugula, Spinach, Cucumber, Cherry Tomatoes, Shredded Carrot, Homemade Dressing.

SIDES

Garlic Fries: **G** 6 Fries Tossed in Garlic & Parsley, Garlic Aioli.

Tostones: **G** 6 Fried Smashed Plantains, Garlic & Lime.

Maduros: **G** Fried Sweet Plantains.

Black Beans & Rice: Black Beans, White Rice, and Roasted Pork.

DESSERTS

Tres Leches: Sponge Cake, Tres Leches Sauce, Strawberries & Whipped Cream

Pastelitos: (1) Traditional Puff Pastry. Guava or Cream Cheese Fill, Coated with Demera Sugar.

7

ⓓ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.

Cuban Flan: 🕐 Silky Custard Infused w/Vanilla, Citrus, Crowned w/Rich Caramel.

CUBANOS Y MAS

17

Cubano: Slow-roasted 24hr Pork, Sliced Ham, Provolone Cheese, Pickles, & Cuban Cressing.

Pan con Bistec: 17 Thinly-cut Steak, Grilled Onions, Provolone Cheese, Aioli, Potato Sticks.

Breakfast Wrap: 🕐 17 Scrambled Eggs, Sweet Plantains, Avocado, Cheese, Cilantro Rice, Spicy Aioli.

Cuban Wrap: Slow-roasted 24hr Pork, Black Beans & Rice, Sweet Plantains, Cheese, Cilantro Aioli.

Cubaneo Burger: 17 Ground Beef & Mushroom Patty, Provolone, Cubaneo Sauce, Guac, Fries.

17

3

6

6



Coffee & Loose Leaf Tea

Cafe con Leche Havana Spiced Latte Cappucino Americano	5 Colada Cortadito Espresso		4	Organic Chamomille 6 Organic Golden Black Organic Assam Organic Rose Black Organic Moringa	6
Dairy Options: Whole Milk Oat Soy		Add Ons: Dulce de Leche Licor 43	1 7	Organic Earl Grey	
		Smoo	othies		
Dulce de Leche Banana: Homemade Dulce de Leche, Banana, Oat Milk. *add espresso \$1	8	Piña Colada: Fresh pineapple, ar topped with a Lux		Strawberry Banana: Almond Milk, Fresh Strawberries Banana, Strawberry Glaze, Coconut Cream.	8 &
Whole	Avocado	Blend: 8 , Spinach, Banana, ond Milk.	Mango Paradise Fresh Mango, Pinea Banana, Mango Gla Coconut Cream.	upple, Ginger,	
		Cock	tails		
Old Fashioned: Smoke Infused Makers Mark, Spices, Cinnamon Citrus Syrup.	19	Purple Skies: Butterfly Pea Flower Crème de Violette, L Fresh Lemon, Peach	.uxardo,	Mojitos: Planteray Rum, Muddled Fresh Limes, Fresh Mint, Brown Sugar, Club Soda. *Classic *Spicy Mango *Coconut	14
Hakone: Planteray Rum Midori Lemon-	16	Iced Carajillo:	16	Lavender Margarita:	16

Planteray Rum, Midori, Lemon-Peach Schnapps. *Contains Egg Whites

House Wines

Le Fat Bastard GII/B45 Escape to Cuba with Le Fat Bastard Syrah! Its Bold, Spicy Notes Pair Perfectly w/Ropa Vieja.

Broadbent Vinho GII/B45 Vinho Verde: Crisp, Refreshing Wine is the Perfect Complement to Fresh Ceviche.

Dibon Brut Selección G15/B65 A lively and refreshing sparkling wine with crisp fruit flavors. Iced Carajillo: 16 Licor 43, Espresso & Brown Sugar, Cinnamon Syrup, Shaken, Over Ice.

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

Premium Wines Rotating Private Selection

Embark on a wine adventure with us! Our ever-evolving wine list is a treasure trove of our personal favorites – you never know what delightful new pour awaits! Ask your server about the journey we're on today and find your perfect glass or bottle.

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