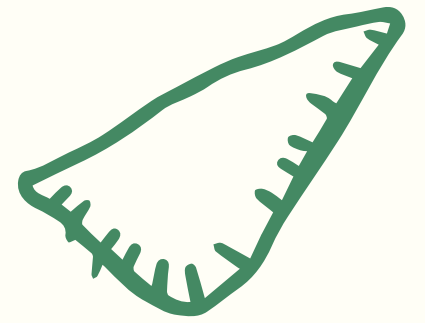
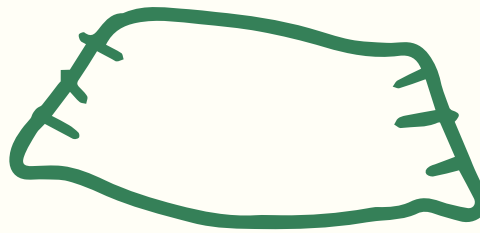


CUBANEEO



BREAKFAST

OMELETE SANDWICH 11,0
omelete stuffed with ham and cheese.

CUBANEEO PANCAKES 13,0
Sliced bananas, strawberries, almonds, served with warm chocolate or maple syrup sauce.

BREAKFAST WRAP 13,0
Scramble eggs, sweet plantains, avocado, cheese, cilantro rice, and spicy aioli sauce.

HUEVO FLAMENCA 13,0
Spanish chorizo, green peas, peppers, tomato sauce, poached eggs, and bread.

FRENCH TOAST 13,0
Drizzled dulce leche, caramelized bananas, and whipped cream.

TO SHARE

CHICKEN EMPANADAS 7,0
Savory hand pie filled with chicken.

SPINACH EMPANADAS 6,0
Savory hand pie filled with spinach and cheese.

CHICKEN QUESADILLA 11,0
Grilled soft tortilla, swiss cheese, cuban-style chicken, chipotle sauce, and cotija crumble.

CROQUETAS 7,0
(4) Traditional croquette made with bechamel, chorizo, parsley, topped with aioli, and lime.

PATATAS BRAVAS 11,0
Fried diced yukon potatoes topped with brava, aioli sauce, and shaved manchego.

YUCCA FRIES 8,0
Deep-fried yucca served with lime, garlic,

TROPICAL CEVICHE 13,0
Catch of the day, mangos, cherry tomato, sliced onions, radishes, spicy sauce, and plantain chips.

TOAST

AVOCADO TOAST 11,0
Avocado smash, cherry tomato, olive oil, salt cotija crumble.

SERRANO TOAST 12,0
Serrano ham, tomato, olive oil, garlic, shaved manchego cheese.

CHORIZO TOAST 12,0
Spanish chorizo, tomato, olive oil, garlic.

SANDWICHES

CUBANO 13,0
Slow roasted 24 hr pork, ham, swiss cheese, pickles, cuban dressing.

CUBAN WRAP 13,0
Slow roasted pork, avocado, black bean rice, swiss cheese, and cilantro aioli.

PAN CON BISTEC 14,0
Thinly-cut steak, grilled onions, swiss cheese, aioli, potato sticks.

SOUP & SALAD

ROASTED TOMATO SOUP 9,0
Creamy roasted tomato soup topped with sour cream and toasted bread.

AVOCADO SALAD 13,0
Avocado, tomato, onions, cucumber, citrus, mixed salad and buttermilk dressing.
Add: Chicken 4,0 Add: Shrimps 5,0



ENTREES

MOJO CHICKEN 17,0
Grilled free-range chicken breast, cherry tomatos, cilantro rice, avocado slices, and sweet plantains.

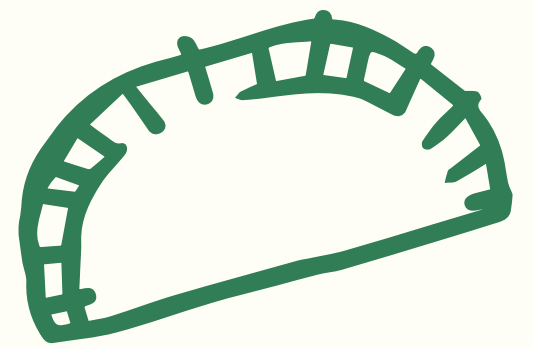
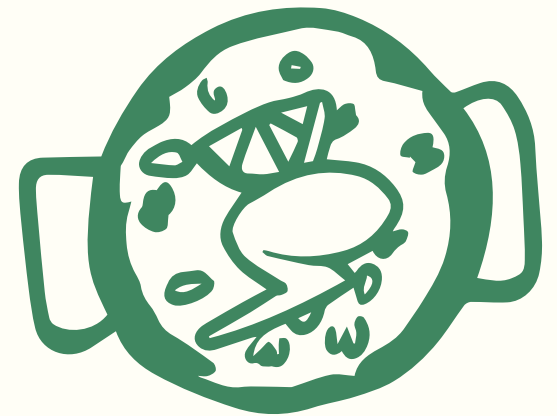
GUAVA BBQ RIBS 21,0
Slow roasted ribs glazed in guava BBQ sauce, mangos, and french fries.

MANGO SHRIMPS 22,0
Cuban-styled shrimps cooked in mango sauce, served with white rice, mojo, and tostones.

NEW YORK STEAK 25,0
Grilled new york steak, chimichurri, baked duchess potato, and lime.

ARROZ CON POLLO 18,0
Saffron rice, roasted chicken, sofrito, green peas, chicken stock, and sweet plantains.

VEGGIE PAELLA 17,0
Saffron rice, mixed veggies, sofrito, green peas, vegetable stock, and sweet plantains.



SIDES

TOSTONES 6,0
Fried smashed plantains, garlic, and lime.

SWEET PLANTAINS 6,0
Fried sweet plantains.

GARLIC FRIES 6,0
Fries tossed in garlic and parsley, served with aioli.

BLACK BEAN RICE 5,0
Cuban-style black beans, smoked pork, white rice.

PLANTAIN CHIPS 7,0
Thinly cut fried plantains, served with mojo sauce

DESSERTS

CHURROS 9,0
Spanish cinnamon churros, served with hot chocolate.

FLAN 7,0
Traditional spanish flan, meringue, crystalised orange slice

GUAVA PASTELITO 3,0
Traditional puff pastry filled with guava paste.

CHEESE PASTELITO 3,0
Traditional puff pastry filled with sweet cream cheese.

COCKTAILS**CLASSIC MOJITO** 11,0

Rum, muddled limes, mints, brown sugar, and club soda.

SPICY MANGO MOJITO 12,8

Spicy Mango Rum, muddled limes, mints, brown sugar, mangos, and club soda.

COCONUT MOJITO 12,8

Coconut Rum, muddled limes, mints, brown sugar, creamy coconut, and club soda.

SPICED CUBALIBRE 11,0

Spiced Rum, glass coke bottle, and lime.

LAVENDER MARGARITA 13,0

Tequila, triple sec, lavender, lime juice.

ICED CARAJILLO 11,0

Licor 43, espresso shot, and brown sugar.

OLD FASHION 14,0

Bourbon Whisky, orange bitter, brown sugar, orange peel, and luxardo cherry.

MIMOSA

Freshly squeezed orange juice, and champagne.

SANGRIA G 8,0 / P 25,0

Burgundy, 4 types Liqueur, marinated fruits

RED WINES**COL DI SASSO** G 10,0 / B 35,0

Cabernet Sauvignon

ALAMOS G 11,0 / B 40,0

Cabernet Sauvignon

120 RESERVA G 11,0 / B 40,0

Merlot

MARQUES CACERES G 11,0 / B 40,0

Rioja

TORRES IBERICOS B 50,0

Crianza

DAHESA LA GRANJA B 60,0

Tempranillo

PORTIA CRIANZA B 65,0

Tempranillo

WHITE WINES**VALLEY LO** G 9,0 / BOTTLE 35,0

Chardonnay

120 RESERVA G 11,0 / B 40,0

Pinot Grigio

RYDER ESTATE G 11,0 / B 40,0

Chardonnay

POEMA B 25,0

Sparkling, Mocabeo, Xarel-lo, Parellada

POUILLY FUISSE B 30,0

Chardonnay

MARTIN CODAX B 55,0

Albarino

COFFEE

CAFE CON LECHE 4,0

ICED CAFE CON LECHE 4,0

ICED DULCE LECHE LATTE 4,7

CAPUCHINO 4,0

CORTADITO 2,8

COLADA 3,0

AMERICANO 3,0

HOT/ICED TEA 2,5

HOT CHOCOLATE 3,5

+ ADD DULCE LECHE \$1**SODAS**

GLASS COKE 3,5

GLASS SPRITE 3,5

COKE ZERO 2,5

SMOOTHIES**MANGO** 6,0

Diced Mango, brown sugar, and milk.

DULCE LECHE BANANA 6,0

Homemade dulce leche, banana, and milk.

STRAWBERRY BANANA 6,0

Strawberries, banana, brown sugar, and milk.

CREAMY GREEN BLEND 8,0

Whole avocado, spinach, banana, and almond milk.

FRESH ORANGE JUICE 5,0

Freshly squeezed orange juice.

**TODAY'S SPECIAL****RASBERRY MOJITO****HAPPY HOUR ALL COCKTAILS FOR \$8****EVERY DAY FROM 3-5 PM**