

# CUBANE

## BREAKFAST

(Served Until 4:00 pm)

### BANANA FRENCH TOAST 13.00

Served with bananas, chocolate chips, almonds, caramel sauce.

### OMELETE SANDWICH 11.00

Ham & cheese omelete, aioli, served on cuban roll.

### AVOCADO TOAST 12.50

Market tomatoes, cucumber, serrano chilli, cilantro, goat cheese crumble, rustic bread.

### JAMON SERRANO TOAST 12.00

Spanish ham, tomato, shaved parmesan, olive oil, rustic bread.

### RICOTTA TOAST 12.00

Roasted pears, mandarins, pistachios, wild honey, rustic bread.

## HOUSE SPECIALTY

### EMPANADAS 6.00

Savory hand pie filled with spinach, cheese, and olives.

### CROQUETAS 5.50

Traditional croquette made with bechamel, serrano ham, parsley.

### CEVICHE 12.80

Catch of the day cured in lime, avocado, tomato, cilantro, potato causa, maji sauce, served with plantain chips.

### TOSTONES RELLENO 12.00

Fried plantains, mojo pork, avocado, tomato, cilantro and lemon.

### PATATAS BRAVAS 7.00

Fried diced yukon potatoes topped with brava and aioli sauce.

### AVOCADO DIP 11.50

Plantain chips, avocado, queso fresco, pico de gallo, cilantro sauce.

### GAMBAS AL AJILLO 16.00

Brandy-flamed shrimps, garlic, parsley, paprika, served with rustic bread.

### SPICED CHICKEN WINGS 13.00

Deep fried chicken wings, tossed in spicy-butter, celery, aioli sauce.

### YUCCA FRIES 6.50

Deep-fried yucca served with lime, and cilantro sauce.

## DESSERTS

### TRES LECHES 7.00

Sponge cake, soaked in milk sauce, whipped cream, fruits.

### GUAVA PASTELITO 4.00

Pastry puff, guava, cream cheese.

### LIME CHEESECAKE 7.00

Lime zest, graham cracker, whipped cream.

### FLAN 6.00

Caramel flan, meringue, mint.

**FRESH  
ORANGE  
JUICE**  
**\$5**

**SMOOTHIES**  
STRAWBERRY  
BANANA  
MANGO  
GUAVA  
**\$5**

## SOUP & SALADS

### BROCCOLI BISQUE 8.00

Creamy broccoli soup, smoked cheddar, olive oil, croutons.

### CITRUS SALAD 12.00

Mixed citrus, mixed lettuce, avocado, cucumber, feta cheese, served with a tangy citrus dressing.

### BEET SALAD 12.50

Marinated beets, goat cheese crumble, diced mango, avocado, puffed rice, sunflower seeds, beet hummus.

## SANDWICHES

### CUBANO 12.50

Slow roasted 24 hr pork, sweet ham, swiss cheese, pickles, cuban dressing, served on cuban roll.

### TUNA SANDWICH 13.00

Tuna salad, avocado, pickles, cilantro dressing, lettuce, served on a rye bread.

### PAN CON BISTEC 15.00

Thinly-cut steak, grilled onions, lettuce, aioli, potato sticks, served on cuban roll.

## ENTREES

### MOJO CHICKEN 16.00

Marinated grilled chicken, served with congrid rice, avocado, and sweet plantains.

### FISH TOSTADA 21.00

Fried marinated rockfish, crispy torilla, cabbage slaw, cilantro, queso fresco, chipotle sauce.

### CHURRASCO 24.00

Grilled Skirt Steak, served with lime, yucca fries, and chimichurri.

### BBQ PORK RIBS 23.00

Slow-cooked ribs glazed with guava barbecue sauce, served with diced mangos, and thinly-cut french fries.

### VEGETARIAN PAELLA 18.50 <sup>+25 min</sup>

Saffron rice, zucchini, mushrooms, bell peppers, green peas, green olives, piquillo pepper, sofrito sauce, and vegetable stock.

### PAELLA VALENCIANA 17.00 <sup>+25 min</sup>

Saffron rice, roasted chicken, mussels, shrimps, piquillo pepper, green beans, sofrito sauce, and chicken stock.

## SIDES

TOSTONES  
4.00

SWEET PLANTAINS  
3.50

BOILED YUCCA  
5.00

FRENCH FRIES  
5.00

CILANTRO SAUCE  
1.00

BRAVA SAUCE  
1.00

## COFFEE

CAFE CON LECHE 3.75

AMERICANO 3.00

ICED CAFE CON LECHE 3.75

HOT TEA 2.00

CORTADITO 2.50

ICED TEA 2.50

COLADA 2.50

HOT CHOCOLATE 3.50