

LATE BREAKFAST

Served All Day with Regular Menu!

EGG SANDWICH 12.00

Scrambled eggs, melted cheese, bacon, served on a toasted bread.

BREAKFAST WRAP 12.00

Scramble eggs, rice, cheese, sweet plantains, avocado, and aioli sauce.

GUAVA PANCAKE 12.00

Guava sauce, whipped cream, mint, strawberries, almond crumble.

CHURRO PANCAKE 11.00

Powdered sugar and cinnamon, topped with homemade hot chocolate.

AVOCADO TOAST 10.00

Market tomatoes, serrano chilli, olive oil, served on a rustic bread.

BANANA FRENCH TOAST 12.50

Served with bananas, chocolate chips, almonds, dulce leche sauce, and whipped cream.

HOUSE SPECIAL

EMPANADAS 2.50

Savory hand pie filled with a choice of chicken or mushrooms.

PASTELITO DE CARNE 3.00

Flaky pastry puff filled with Cuban-styled ground beef.

TOSTONES RELLENO 11.00

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

PAPA RELLENA 2.50

Crispy potato ball filled with cuban-styled beef topped with black aioli sauce.

PATATAS BRAVAS 7.00

Fried diced yukon potatoes topped with brava and aioli sauce.

AVOCADO DIP 11.00

Plantain chips, avocado smash, squeezed lime, pico de gallo, queso fresco, crushed peppers, and cilantro sauce.

YUCCA FRIES 7.00

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

TROPICAL CEVICHE 12.00

Catch of the day marinated in squeezed lime juice, served with avocado slices, red onions, cherry tomato, and plantain chips.

SIDES

TOSTONES
5.00

SWEET PLANTAINS
5.00

GARLIC FRIES
5.00

BACON
5.00

CONGRI RICE
4.00

PAN TOSTADO
2.50

FRESH
ORANGE
JUICE

\$5

SMOOTHIES

STRAWBERRY
BANANA

DULCE LECHE
BANANA

MANGO

\$6

MENU

SOUP & SALADS

GAZPACHO 7.00

Spanish cold soup, cucumber, tomato, strawberries, olive oil.

CITRUS BEET SALAD 12.00

Marinated beets, mixed citrus, cherry tomato, cucumber, onion, goat cheese, drizzled with a balsamic dressing.

+ADD CHICKEN \$4.00 | +ADD SHRIMPS \$6.50

SANDWICHES

CUBANO 12.00

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

CUBAN WRAP 12.00

Slow roasted pork, avocado, black beans, rice, cheese, and cilantro aioli.

PAN CON BISTEC 13.00

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

ENTREES

MOJO CHICKEN 17.00

Grilled free-range chicken breast, served with red onions, cherry tomato, congri rice, sliced avocados, and sweet plantains.

BBQ PORK RIBS 20.00^{+25 min}

Slow-cooked ribs glazed in guava barbeque sauce, served with french fries and aioli sauce.

CHURRASCO 21.00

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

GAMBAS AL AJILLO 20.00

Brandy-flamed shrimps in a garlic sauce, served with sliced avocado, white rice, mango, and lime.

ARROZ CON POLLO 16.00^{+25 min}

Yellow rice, slow roasted chicken, green peas, olives, chicken stock, aioli, served with sweet plantains.

DESSERTS

PISTACHIO RICE PUDDING

6.00

BURNT CHEESECAKE

6.00

KEY LIME PIE

6.00

CHOCOLATE PIE

6.00

GUAVA
PASELITO
1.80

COFFEE

CAFE CON LECHE 3.75

CAPUCHINO 4.00

ICED CAFE CON LECHE 3.75

HOT TEA 2.00

CORTADITO 2.50

ICED TEA 2.50

COLADA 2.50

HOT CHOCOLATE 3.50

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.