



Cubaneo

COFFEE

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| CAFE CON LECHE | 4.00 |
| ICED CAFE CON LECHE | 4.00 |
| ICED DULCE LECHE LATTE | 4.75 |
| CAPUCHINO | 4.00 |
| CORTADITO | 2.80 |
| COLADA | 3.00 |
| AMERICANO | 3.00 |
| HOT/ICED TEA | 2.50 |
| HOT CHOCOLATE | 3.50 |

+ ADD DULCE LECHE \$1

SODAS

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|-------------------|------|
| GLASS COKE | 3.50 |
| GLASS FANTA | 3.50 |
| GLASS SPRITE..... | 3.50 |
| COKE ZERO | 2.50 |

JUICE/SMOOTHIES

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|--------------------------|------|
| MANGO | 6.00 |
| DULCE LECHE BANANA | 6.00 |
| STRAWBERRY BANANA | 6.00 |
| ORANGE JUICE | 5.00 |

FRESHLY SQUEEZED

COCKTAILS/SANGRIA

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|-----------------------|-------|---|
| MOJITO | 13.00 | Rum, brown sugar, lime juice, mint, club soda, and bitters. |
| HOTEL NACIONAL | 12.80 | Pineapple juice, licor 43, lime juice, and diced pineapple. |
| CUBALIBRE | 11.00 | Gin, coca-cola, and lime slice. |
| MIMOSA | 11.00 | Freshly squeezed orange juice, and cava. |
| KALIMOTXO | 9.00 | Red Wine and coca-cola. |
| COLADA HOT SHOT | 10.00 | Espresso shot, brown sugar, galliano, and whipped cream. |
| RED SANGRIA | 12.00 | Traditional sangria, grapes, and mint. |
| WHITE SANGRIA | 12.00 | Traditional sangria, rosemary, and grapes. |

N/A MOJITOS

| | |
|-------------------------|------|
| STRAWBERRY MOJITO | 6.00 |
| MANGO MOJITO | 6.00 |

BEERS

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|--------------|------|
| CORONA | 6.00 |
| MODELO | 6.00 |

BREAKFAST

SERVED ALL DAY

SCRAMBLE TOAST 13.00

Grilled bacon, avocado smash, scrambled eggs, cotija crumble.

BREAKFAST WRAP 13.00 ^{+15 min}

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

CHOCOLATE PANCAKE 13.00

Drizzled with hot chocolate sauce, pecans, and strawberries.

AVOCADO TOAST 12.00

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

BANANA FRENCH TOAST 13.50

Served with sliced bananas, chocolate chips, almonds, caramel, and cream.

EVERYDAY

Cubaneo: offers a small breakfast menu featuring delicious omelete sandwich, fluffy guava pancakes, exquisite coffee, juice, and more! served all day with regular menu.

wifi password: CUBANEO23

HOUSE SPECIALTY

ROPA VIEJA EMPANADAS 7.00

(2) Savory hand pies filled with flank steak stew.

SPINACH EMPANADAS 7.00

(2) Savory hand pie filled with spinach & cheese.

SHRIMP TACOS 13.50

(2) Grilled tortilla, sauted shrimps, diced pineapple, and avocado crema.

PASTELITO DE CARNE 5.00

Flaky pastry puff filled with Cuban-styled ground beef.

PORK AREPAS 12.80

(3) Corn arepas, mojo pork, avocado, tomato, cilantro, cotija, radishes and lime.

CROQUETAS 7.00

(4) Traditional croquette made with bechamel, smoked ham, cheese, parsley, and lime.

PAPA RELLENA 8.00

(2) Crispy potato ball filled with cuban-styled beef topped with aioli.

PATATAS BRAVAS 8.00

Fried diced yukon potatoes topped with brava, aioli sauce, and shaved manchego.

TO SHARE

AVOCADO DIP 12.50

Plantain chips, smash avocado, lime, pico de gallo, cotija crumble, crushed peppers, and cilantro sauce.

YUCCA FRIES 8.00

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

TROPICAL CEVICHE 13.50

Catch of the day cured in lime, mango, tomato, sweet potato, spicy ginger sauce, plantain chips.

CHEESY TOSTONES 9.00

Fried plantains, topped with melted cheese, and garlic.

SOUP & SALAD

LENTIL SOUP 8.00

Spanish chorizo, onions, celery, carrots, garlic and sofrito.

GRILLED AVOCADO SALAD 13.00

Mixed citrus, tomato, cucumber, onions, sunflower seeds, feta cheese, and balsamic dressing.

CILANTRO CAESAR SALAD 12.50

Romaine lettuce, shaved parmesan, croutons, cherry tomato, candied bacon and cilantro caesar dressing.

+ADD CHICKEN 5.00 +ADD SHRIMPS 7.00

SANDWICHES

CUBANO 13.00 ^{+15 min}

Slow roasted 24 hr pork, ham, swiss cheese, pickles, cuban dressing,

CUBAN WRAP 13.00 ^{+15 min}

Slow roasted pork, avocado crema, black bean rice, swiss cheese, and cilantro aioli.

PAN CON BISTEC 14.00

Thinly-cut steak, grilled onions, swiss cheese, garlic aioli, potato sticks.

SIDES

TOSTONES

6.00

SWEET PLANTAINS

6.00

GARLIC FRIES

6.00

BLACK BEAN RICE

5.00

PLANTAIN CHIPS

7.00

ENTREE

MOJO CHICKEN 17.00 ★

Grilled free-range chicken breast, cherry tomato, cilantro rice, avocado crema, and sweet plantains.

GUAVA BBQ RIBS 19.00 ^{+25 min}

Slow roasted ribs glazed in guava BBQ sauce, topped with mangos, served with french fries.

GAMBAS AL AJILLO 19.00

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

CHURRASCO 25.00 ★

Grilled skirt steak, chimichurri sauce, french fries, and lime.

ARROZ CON POLLO 21.00 ^{+25 min}

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

DESSERTS

LINGOTE 8.00

Moist chocolate cake, topped with whipped ganache, orange zest, and chocolate pearls.

MANGO CAKE 8.00

Sponge cake soaked in mango juice, topped with whipped mascarpone, and diced mangos.

TRES LECHES 8.00

Sponge cake soaked in tres leches sauce, whipped cream, strawberries.