

LATE BREAKFAST

(Served All Day)

BREAKFAST SANDWICH 12.50

Spinach & cheese scrambled eggs, bacon, served on a bun.

AVOCADO TOAST 12.00

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

GUAVA PANCAKE 10.00

Guava sauce, whipped cream, mint, blueberries, maria cookie crumble.

BANANA FRENCH TOAST 13.00

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

HOUSE SPECIALTY

EMPANADAS 6.00

Savory hand pie filled with cuban-styled beef and spicy aioli.

CROQUETAS 6.00

Traditional croquette made with bechamel, ham, parsley and aioli.

CEVICHE 12.00

Catch of the day cured in lime, avocado, tomato, cilantro, corn, mangos, citrus, served with plantain chips.

TOSTONES RELLENO 11.00

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

PATATAS BRAVAS 8.00

Fried diced yukon potatoes topped with brava and aioli sauce.

AVOCADO DIP 12.00

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

YUCCA FRIES 7.00

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

CHEESY AREPAS 11.50

Cheese-stuffed arepas, sliced avocado, black beans, tomatoes, sweet plantains, cilantro sauce.

MEJILLONES A LA MARINERA 13.00

Mediterranean mussels, cooked in garlic, thyme, white wine, and marinera sauce served with rusitc bread.

SIDES

TOSTONES
4.00

SWEET PLANTAINS
5.00

GARLIC FRIES
5.00

FRIED EGG
2.50

CRISPY BACON
5.00

WHITE RICE
4.00

BLACK BEANS
3.00

TOASTED BREAD
3.00

VEGGIES
6.00

FRESH
ORANGE
JUICE

\$5

SMOOTHIES

STRAWBERRY
BANANA

MANGO

GUAVA

\$5

MENU

SOUP & SALADS

SOUP OF THE DAY 9.00

Selection of seasonal soup.

CITRUS BEET SALAD 12.00

Mixed citrus, marinated beets, seeds, goat cheese, and orange dressing.

AVOCADO SALAD 12.00

Sliced avocado, cherry tomato, cucumber, onion, feta cheese, sun-dried tomato dressing.

+ADD CHICKEN \$4.00 | +ADD SHRIMPS \$7.00

SANDWICHES

CUBANO 13.50

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

TUNA SANDWICH 12.50

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

CUBAN WRAP 12.50

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

PAN CON BISTEC 15.00

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

ENTREES

MOJO CHICKEN 16.00

Marinated grilled chicken, pico de gallo served with congri rice, avocado, and sweet plantains.

CHURRASCO 23.00

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

BBQ PORK RIBS 20.00

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

GAMBAS AL AJILLO 20.00

Brandy-flamed shrimps in a garlic sauce, served with rustic bread.

VEGETARIAN PAELLA 18.00 ^{+25 min}

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

ARROZ CON POLLO 16.00 ^{+25 min}

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

DESSERTS

GUAVA PASTELITO 2.50

Guava & cream cream cheese strudel.

FLAN 5.00

Caramelised custard, meringue, mint, and dried orange.

TRES LECHE 6.00

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

LIME CHEESECAKE 7.00

Lime zest, graham cracker, fruits, drizzled in a guava sauce.

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

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