



# *Cubano*



**COFFEE**

|                              |      |
|------------------------------|------|
| 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**

**SODAS**

|                     |      |
|---------------------|------|
| GLASS COKE .....    | 3.50 |
| GLASS FANTA .....   | 3.50 |
| GLASS SPRITE.....   | 3.50 |
| COKE ZERO .....     | 2.50 |
| JUPINA .....        | 2.50 |
| MINERAL WATER ..... | 2.80 |
| BOTTLE WATER .....  | 2.80 |

**MOJITOS**

|                         |      |
|-------------------------|------|
| STRAWBERRY MOJITO ..... | 6.00 |
| GUAVA MOJITO .....      | 6.00 |
| MANGO MOJITO .....      | 6.00 |

**JUICE/SMOOTHIES**

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

**FRESHLY SQUEEZED**

# BREAKFAST

SERVED ALL DAY

## OMELETE SANDWICH 12.50

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

## BREAKFAST WRAP 13.00

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

## GUAVA PANCAKE 13.00

Guava sauce, whipped cream, mint strawberry, mango, and almonds.

## 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, dulce leche sauce and whipped 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 EMPANADA** 7.00

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

## **SPINACH EMPANADA** 7.00

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

## **CHICKEN TACOS** 12.80

Grilled tortilla, shredded chicken, diced pineapple, and avocado crema.

## **PASTELITO DE CARNE** 5.00

Flaky pastry puff filled with Cuban-styled ground beef.

## **TOSTONES RELLENO** 12.80

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

## **CROQUETAS** 7.00

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

## **PAPA RELLENA** 8.00

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

## **PATATAS BRAVAS** 10.00

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, crushed peppers, and cilantro sauce.

## **YUCCA FRIES** 8.00

Deep-fried yucca served with lime, 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

Carrots, onions, spanish chorizo, 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 <sup>+15 min</sup>

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

### **CUBAN WRAP** 13.00 <sup>+15 min</sup>

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

|                                |                                |                             |
|--------------------------------|--------------------------------|-----------------------------|
| <b>TOSTONES</b><br>6.00        | <b>SWEET PLANTAINS</b><br>6.00 | <b>GARLIC FRIES</b><br>6.00 |
| <b>BLACK BEAN RICE</b><br>5.00 | <b>PLANTAIN CHIPS</b><br>7.00  |                             |

## DESSERTS

### **LINGOTE** 7.00

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

### **TRES LECHES** 7.00

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

### **BURNT CHEESECAKE** 7.00

Spanish-style cheesecake drizzled with guava sauce.

## ENTREE

### **MOJO CHICKEN** 17.00 ★

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

### **LECHON ASADO** 18.00

Cuban-styled flank steak stew, served with white rice and sweet plantains.

### **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 <sup>+25 min</sup>

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