



Cubaneo

COCKTAILS

CLASSIC MOJITO 12,8

Rum, muddled limes, mints, brown sugar, and club soda.

SPICY MANGO MOJITO 12,8

Spicy Mango Rum, muddled limes, mints, brown sugar, mangos, and club soda

HOTEL NACIONAL 13,0

Fresh pineapple juice, Pineapple Rum, Apricot Liqueur, brown sugar, and squeezed lime juice.

SPICED CUBALIBRE 12,0

Spiced Rum, glass coke bottle, and lime slice.

LAVENDER MARGARITA 13,0

Tequila, triple sec, lavender, lime juice, and agave.

KALIMOTXO 9,0

Glass coke bottle, served with iced house wine.

MANGO DAIQUIRI FRAPPE 13,0

Blended Rum, lime juice, diced mangos, and brown sugar.

ICED CARAJILLO 11,0

Licor 43, double espresso shot, and brown sugar.

GIN-TONIC 13,0

Gin, thyme, juniper berries, Indian tonic water.

OLD FASHION 14,0

Bourbon Whisky, orange bitter, brown sugar, and orange peel.

TOASTED PIÑA COLADA 12,5

Creamy coconut, pineapple juice, pineapple rum, coated with toasted coconut flakes.

MIMOSA 13,0

Freshly squeezed orange juice, and Cava.

SANGRIAS

RED SANGRIA

Burgundy, 4 types Liqueur, marinated fruits.

WHITE SANGRIA

Chablis, peach, Vermouth, marinated fruits.

GLASS 11,0 / PITCHER 30,0

RED WINES

MARQUES CACERES

(Rioja) GLASS 11,0 / BOTTLE 35,0

120 RESERVA

(Merlot) GLASS 11,0 / BOTTLE 35,0

ALAMOS

(Cabernet) GLASS 11,0 / BOTTLE 35,0

WHITE WINES

GISEN

(Sauvignon) GLASS 11,0 / BOTTLE 35,0

BEERS

CORONA 6,0

MODELO 6,0

BLUE MOON 6,0

PALE ALE 6,0

PACIFICO 6,0

N/A MOJITOS

MANGO 8,0

STRAWBERRY 8,0

COFFEE

CAFE CON LECHE	4,0
ICED CAFE CON LECHE	4,0
ICED DULCE LECHE LATTE	4,7
CAPUCHINO	4,0
CORTADITO	2,8
COLADA	3,0
AMERICANO	3,0
HOT/ICED TEA	2,5
HOT CHOCOLATE	3,5

+ ADD DULCE LECHE \$1

SODAS

GLASS COKE	3,5
GLASS FANTA	3,5
GLASS SPRITE.....	3,5
COKE ZERO	2,5

JUICE/SMOOTHIES

MANGO	6,0
DULCE LECHE BANANA	6,0
STRAWBERRY BANANA	6,0
ORANGE JUICE	6,0

BREAKFAST

SERVED ALL DAY

OMELETE SANDWICH 11,0

Omelete filled with ham, onions, and cheese.

BREAKFAST WRAP 11,0 ^{+15 min}

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

BANANA PANCAKE 12,5

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

AVOCADO TOAST 11,0

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

FRENCH TOAST 13,0

Served with market fruits, powdered sugar, and spiced vermont maple syrup.



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HOUSE SPECIALTY

CHICKEN EMPANADAS 6,0

(2) Savory hand pies filled with chicken.

SPINACH EMPANADAS 6,0

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

SHRIMP TACOS 12,5

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

PASTELITO DE CARNE 5,0

Flaky pastry puff filled with Cuban-styled ground beef.

PORK AREPAS 12,5

(1) Corn-stuffed arepas, mojo pork, tomato, cilantro, cotija, and lime.

CROQUETAS 7,0

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

PAPA RELLENA 7,0

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

PATATAS BRAVAS 9,5

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

YUCCA FRIES 7,0

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

TO SHARE

AVOCADO DIP 12,5

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

TROPICAL CEVICHE 13,0

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

CHEESY TOSTONES 9,0

Fried plantains, topped with melted cheese, and garlic.

SOUP & SALAD

LENTIL SOUP 10,0

Red lentils, carrots, celery, garlic, onions, and chicken broth.

GRILLED AVOCADO SALAD 12,5

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

BEET SALAD 13,0

Arugula, blue cheese, blood oranges, beets, candied pecans, blood orange vinaigrette.

+ADD CHICKEN 5,0 +ADD SHRIMPS 7,0

SANDWICHES

CUBANO 12,0

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

CUBAN WRAP 12,8

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

PAN CON BISTEC 13,0

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

ROPA VIEJA 16,0

Cuban-style stewed beef, and swiss cheese, served with plantain chips.

SIDES

TOSTONES

6,0

SWEET PLANTAINS

6,0

GARLIC FRIES

6,0

BLACK BEAN RICE

5,0

PLANTAIN CHIPS

5,0

ENTREES

MOJO CHICKEN 16,0

Grilled free-range chicken breast, cherry tomatos, cilantro rice, avocado slices, and sweet plantains.

GUAVA BBQ RIBS 19,0 ^{+30 min}

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

GAMBAS AL AJILLO 19,0

Brandy-flamed shrimps in a garlic sauce, served half avocado, white rice, and yucca fries.

ROPA VIEJA 23,0

Cuban-style stewed beef cooked with garlic, onions, bell peppers, olives, and tomato sauce served with white rice and sweet plantains.

CHURRASCO 25,0

Grilled skirt steak, chimichurri sauce, duchess potato, and lime, served on a wood.

PAELLA VALENCIANA 28,0 ^{+25 min}

Saffron rice, mediterranean mussels, clams, calamari, roasted chicken, sofrito sauce, chicken stock.

VEGETARIAN PAELLA 18,0 ^{+25 min}

Saffron rice, slow roasted vegetables, green peas, olives, vegetable stock, cilantro aioli, served with sweet plantains and lime.

DESSERTS

LINGOTE 7,0

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

FLAN 7,0

traditional caramel flan, dried orange slice, and meringue.

TRES LECHES 8,0

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

BURNT MERINGUE 8,0

lemon custard, sponge cake topped with burnt meringue.