

Yuca Bar

111 Avenue a 10009-5809 · +12129829533 · Updated: Jan 14, 2026

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BRUNCH HAPPY HOUR 3

Mimosas - Fresh Squeeze OJ \$4.00

Sangria - B. Mary - Mango Driver \$5.00

Mojito - Margarita - Caipirinha \$7.00

BRUNCH 8

Huevos Rancheros* \$14.00

Eggs any style over a black bean cheese quesadilla, tomatillo sauce

Yuca Benedictos* \$14.00

(add \$2) Shrimp & yuca hash browns topped w/ guacamole, poached eggs & cilantro hollandaise

Guacamole Toast with Eggs \$14.00

toasted bread topped with fresh guacamole, sliced cucumber, tomato, over easy organic eggs & chipotle sauce, served w/ arugula salad

Chilaquiles con Bistec \$14.00

(add \$2) crispy corn tortillas smothered in chipotle-tomato sauce, served w/ two eggs any style & skirt steak

Arepas Benedictos \$14.00

Poached eggs on corn cakes w/honey ham. (Salmon add \$2) topped w/ cilantro Hollandaise

Scramble Eggs Burrito \$14.00

Served with Mexican Chorizo, Chihuahua cheese & onions. Topped w/ guacamole

Mexican Omelette \$14.00

With sauteed spinach, Poblano peppers Oaxaca & Chihuahua cheese, tomatillo sauce

Churrasco and Eggs \$14.00

(add \$2) Grilled skirt steak w/ three eggs any style. Topped w/ garlic and parsley chimichurri

ALA CARTE 9

Veggie Burger \$15.00

House made bean burger w/ alfalfa sprouts, avocado, cheese, tomato, red onion & chipotle mayo on brioche roll, served with fries

Tostada Colada \$13.00

French toast served with tropical seasonal fruit & maple syrup

Pankees	\$13.00
Choice of plain, coconut, banana or chocolate chips, served w/ tropical fruit & dulce de leche butter rum & maple syrup	
Granola	\$11.00
With plain yogurt & tropical fruit	
Shrimp Salad	\$14.00
Chopped shrimp, heart of palms, avocado in coconut lime and ginger vinaigrette	
Latin Salad	AVAILABLE OPTIONS
Mixed greens with avocado, corn, onion, tomato. Tossed in citrus vinaigrette	\$12.00
	with Shrimp or Chicken Add:
	\$3.00
Cuban Sandwich	\$14.00
Hot pressed, thin sliced roasted pork, with swiss cheese, honey ham, pickles. Served w/french or yuca fries	
A-Bit Sandwich	\$13.00
Avocado, bacon, lettuce, tomato. Served w/ french or yuca fries	
Latin Cheese Burger	\$16.00
Half pound chopped steak seasoned with Latin spices. Served with yuca or french fries	

BREAKFAST SPECIAL 9

Huevos	AVAILABLE OPTIONS
Eggs any style served w/ toast, butter & jam	\$9.00
	With Ham, Bacon or Chorizo:
	\$2.00
Mexican Omelette	\$11.00
With sauteed spinach, Poblano peppers, Chihuahua & Oaxaca cheese & tomatillo sauce topped w/ guacamole	
Scrambled Burrito	\$11.00
Scrambled eggs w/ jack Cheese / Chorizo /jalapeno sauteed mushrooms & Onions, topped w/ guacamole	
Huevos Rancheros	\$11.00
Eggs any style over a black bean quesadilla & tomatillo sauce, w/ white cheese and guacamole	
Churrasco + Eggs	\$14.00
Grilled Skirt Steak w/ eggs any style, topped w/ garlic Chimichurri	
Yuca Benedictos	\$14.00
Sauteed shrimp & yucaHash brown w/ guacamole, topped w/poached eggs & cilantro Hollandaise	
Chilaquiles con Bistec	\$14.00
crispy corn tortillas smothered in chipotle-tomato sauce, servee w/two eggs any style & skirt steak	
Arepas Benedictos	\$14.00
Poached eggs on a white corn cakes w/ smoked Salmon or serrano ham. Topped w/ Hollandaise	

Granola Tropical**\$9.00**

Served with assorted tropical fruit, Shredded Coconut and yogurt

SOUP OF THE DAY 1**Soup of the Day****\$7.00****ENSALADAS** 5**Latina****AVAILABLE OPTIONS**

Mixed greens w/ avocado, corn, onion, Tomato, Tossed in citrus vinaigrette

\$10.00

W/ Chicken or Shrimp Add:

\$3.00

Atun**\$14.00**

Grilled tuna tossed w/ piquillo peppers, Manzanilla Olives, Tomato & Cilantro vinaigrette

Camaron**\$13.00**

Chopped Shrimp, heart of palms, avocado in a coconut lime and ginger Vinaigrette

Pollo**\$12.00**

Grilled Chicken breast, mixed greens tossed with plantain chips & Peanut vinaigrette

Tostones - Cabrales**\$11.00**

Mixed greens tossed w/ Spanish blue cheese crunchy plantain strips, pear, jicama & golden rasins. In Pear balsamic dressing

LUNCH TAPAS 9**Guacamole****\$10.00**

Hand hacked avocados with pico de gallo and new world chips

Quesadilla de Champignon**\$12.00**

Wild mushroom with smoked cheese, topped w/ guacamole & cream

Churrasquinhos**\$16.00**

Brazilian skirt steak skewers w/ peppers atop cilantro rice

Platano Relleno**\$14.00**

Sweet plantain stuffed w/ slow roasted pork drizzled w/ sour cream

Pinchos de Pollo**\$14.00**

grilled chicken breast skewers with mango chimichurri salsa, rice

Calamari Frito**\$12.00**

Crispy calamari w/ caper aioli & chipotle dipping sauce

Arepitás Cubanas**\$13.00**

Crispy yellow corn cakes topped with pull pork fricassee & pickled onions

Empanadas Mixtas	\$17.00
Three crispy Latin turnovers filled w/ Chicken fricassee, seafood & beef fricassee	
Arepa con Churrasqueso	\$13.00
White corn cake stuffed w/ skirt steak fricassee & melted cheese, topped w/ guac	

BEVERAGES 8

Cafe con Leche	\$3.00
Cafe Mocca	\$4.00
Cappuccino	\$4.00
Tropical Juices	\$4.00
Espresso	\$3.00
Coffee / Tea	\$3.00
Hot Chocolate	\$3.00
Soda	\$2.00

LUNCH SIDE DISHES 8

Rice & Beans	\$6.00
Tostones	\$5.00
French Fries	\$5.00
Yuca Fries	\$6.00
Sweet Plantains	\$5.00
Spinach	\$5.00
Grilled Veggies	\$5.00
Arepas	\$5.00

SANDWICHES 11

Cemita con Milanesa	\$14.00
Breaded pork cutlet w/avocado, onion, chipotle & Oaxaca cheese in a brioche	
Cubano	\$14.00
Thinly sliced roasted pork, honey ham, swiss Cheese, mayo, mustard & pickles	
Steak	\$13.00
Grilled steak w/ red onions, tomato romaine & roasted garlic herb Mayo	

Avocado- Chipotle Goat Cheese **\$11.00**

With alfalfa sprouts, tomato, red onion, & mayo in seven grain toasted bread

Latin Burger

AVAILABLE OPTIONS

Half pound ground beef Seasoned w/ garlic & oregano. Toppings: Swiss / Jack Cheese / Manchego / Bacon / Mushroom / Avocado / Sauteed Onions

\$14.00

Toppings (per each item):

\$1.00

Pulled Pork Sandwich

\$13.00

shredded slow roasted pork w/ guava BBQ sauce, coleslaw & avocado

Pollo

\$12.00

Grilled Chicken w/ avocado Watercress & saffron mayonnaise

A-BLT

\$10.00

Avocado, bacon, lettuce & tomato-chipotle mayo

Rollito (Wrap) de Pescado

\$13.00

Crispy fish, tomato, red onions, Romaine & chipotle mayo, wrapped in Flour tortilla

Rollito (Wrap) de Carne

\$13.00

Skirt steak fricassee wrapped in flour tortilla w/ lettuce, tomato & mayo

Veggie Burger

AVAILABLE OPTIONS

Bean burger topped w/ avocado, alfalfa, tomato, red onion, cheese & chipotle mayo. Toppings: Swiss / Jack Cheese / Manchego / Bacon / Mushroom / Avocado / Sauteed Onions

\$14.00

Toppings (per each item):

\$1.00

LUNCH PLATOS FUERTES 5

Fish & Chips

\$13.00

Coconut crusted fish fillets w/ passion fruit chilli aioli. Served w/ papa or yuca fritas

Grilled Steak Burrito

\$15.00

Grilled steak w/ onions, rice & beans. Topped w/Jalapeno, Jack cheese, cream & guac, Served w/ papa or yuca fritas

Chicken Burrito

\$13.00

Shredded grilled chicken w/ rice & beans, Onions. Topped w/ Jack cheese, cream & guacamole. Served w/ fries

Vegetables Burrito

\$13.00

Sauteed asparagus, spinach, zucchini & yellow squash w/ rice & beans topped with melted cheese & guacamole

Pollo Empanizado

\$13.00

Thinly breaded chicken cutlets, served w/ rice & beans or french fries

TAPAS 25

Tauitos de Salmon Sashimi

\$14.00

salmon marinated in sesame-soy sauce in hard shell tortillas with avocado & wasabi mayo

Espresso BBQ Costillitas

\$17.00

Pork back ribs with Colombian espresso coffee inspired BBQ sauce

Areapitas con Carne	\$14.00
Yellow corn cakes topped with shredded beef fricassee, drizzled w/ sour cream	
Arepa Jardinera	\$13.00
White corn cake stuffed w/ melted cheese, sauteed mushrooms & asparagus in port wine reduction topped w/ guacamole	
Empanadas Mixtas	\$17.00
Crispy Latin turn overs filled w/ chicken / seafood / beef	
Cubano Sliders	\$14.00
W/ slow roasted pork, honey ham, swiss cheese, mayo, mustard & pickles	
Taquitos de Pescado Baja	\$13.00
Crispy beer battered fish topped w/ aioli cream, cabbage, tomatillo salsa & avocado	
Platano Relleno	\$14.00
Sweet plantain stuffed with slow roasted pork, drizzled w/ sour cream	
Arepa con Churrasqueso	\$14.00
White corn cake filled w/ grilled steak & melted cheese topped w/ guacamole	
Pinchos de Pollo	\$15.00
grilled chicken breast skewers topped w/ Mango salsa, served w/ cilantro rice	
Arepitas Cubanas	\$14.00
yellow corn cakes w/shredded roasted pork & guava BBQ sauce	
Mejillones al Tequila	\$14.00
Tequila flamed mussels in chipotle lobster broth. Served w/ garlic bread	
Calamari Frito	\$13.00
Crispy calamari with caper aioli & chipotle dipping sauce	
Tostaditas de Cangrejo	\$15.00
crispy corn tortillas topped w/ceviche style lump crab meat	
Pulpo ala Plancha	\$14.00
Grilled octopus with palmitos-avocado orange salad in Caipirinha dressing	
Taquitos de Camaron	\$14.00
Sauteed shrimp w/ roasted garlic & Chipotle mojo, topped w/ guacamole & cream	
Arepitas Tasting	\$19.00
three yellow corn cakes topped with: guava BBQ - Beef - Chipotle chicken	
Taquitos Tasting	\$29.00
(2 of each) Steak / Fish / Chicken / Shrimp	
Churrasquinhos	\$17.00
Brazilian skirt steak skewers served w/rice & chimichurri	
Taquitos de Tinga Pollo	\$13.00
Shredded chicken chipotle -tomato adobo avocado & sour cream	

Quesadilla de Champignon	\$12.00
Wild mushroom with smoked Cheese. Topped w/ piquillo peppers & cream	
Quesadilla de Camarones	\$14.00
Shrimp, roasted corn, pepper Jack, Topped w/ guacamole & sour cream	
Arepas Tasting	\$20.00
Three yellow corn cakes topped with guava BBQ pork - beef barbacoa - chipotle chicken	
Guacamole	\$11.00
Hand hacked w/ pico de gallo And new world chips	
Taquitos de Carne	\$14.00
Skirt steak in a soft Tortilla. Topped w/ pico de gallo & cilantro crema	
PLATOS FUERTES 12	
Churrasco	\$25.00
Grilled skirt steak with roasted garlic mashed potato and mushroom chimichurri	
Puerquito Cubano	\$23.00
Posted pork with sweet plantain mash & salted onions	
Carnitas	\$53.00
Latin grill w/ baby back ribs, beef, chicken breast, sausage, chorizo & skirt steak served w/ spinach, rice & beans and yuca fries	
Moqueca da Bahia	\$23.00
Traditional Brazilian dish with shrimp, hearts of palm & octopus cooked in tomato & coconut broth, served w/ white rice	
Pechuga de Pollo	\$22.00
Grilled chipotle glazed chicken breast. Served with Peruvian mashed potato and mango-chipotle chimichurri	
Salmon Enjucado	\$23.00
Yuca crusted Salmon with a medley of sauteed vegetables. Over a corn tomatillo sauce	
Pescado	\$21.00
Plantain crusted Tilapia, served w/ white wine - garlic lemon Shrimp sauce & garlic mashed potato	
Paella Valenciana	\$23.00
Saffron bomba rice cooked in lobster broth with shrimp, mussels, calamari, clams Spanish chorizo sausage and chicken	
Alambres de Portobello	\$20.00
Fajita style portobello mushrooms tossed with peppers, onions & melted cheese, served w/ tortillas & tomatillo salsa	
"Yuca" Burger	\$17.00
Half pound ground beef topped w/ Spicy shrimp, roasted corn salsa, Avocado & Manchego cheese	
Paella	\$25.00
Saffron bomba rice cooked in lobster broth with clams, mussels, shrimp, calamari, chorizo and chicken	
Veggie Burger	\$16.00
Home made bean burger w/ sprouts, avocado, smoked cheese tomato, red onion & chipotle mayo, served w/yuca or fries	

CEVICHEs 4

Salmon	\$13.00
With Mango, Cucumber & cilantro in an orange citrus mojo	
Camaron	\$14.00
Shrimp, avocado, red peppers & onions in citrus mojo	
Atun	\$15.00
Sushi grade Tuna, w/ hearts of palm & cucumber marinated in citrus coconut mojo	
Pulpo	\$13.00
octopus, w/jicama, red onions, avocado, tomato & lime-lemon mojo	

SALADS 3

Latina	\$12.00
Mixed greens, avocado, roasted corn, red onion & cherry tomato in citrus vinaigrette	
Camaron	\$14.00
Chopped shrimp, hearts of palm & avocado in a coconut lime ginger vinaigrette	
Tostones - Cabrales	\$12.00
Mixed greens tossed w/ spanish blue cheese, crunchy plantain strips, Pear, Jicama, raisins in pear balsamic	

SIDE DISHES 11

Rice and Beans	\$6.00
Yuca Fries	\$6.00
Sweet Plantains	\$6.00
Sauteed Spinach	\$6.00
Grilled Veggies	\$6.00
Garlic Mashed Potato	\$6.00
Tostones	\$6.00
French Fries	\$6.00
Chorizo	\$6.00
Asparagus	\$6.00
Arepas	\$6.00

WEEKDAYS 3

Mojitos, Caipirinhas, Margaritas, Frozen	\$8.00
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Sangria Pitchers

AVAILABLE OPTIONS

\$19.00

\$35.00

Cervezas

\$5.00

THURSDAYS ¹

Brasilian Nights

\$8.00

Food specials

LOCO TUESDAYS ¹

Half Price Tapas

'til 8

SUNDAYS ³

Mimosas - Fresh OJ

\$4.00

B. Mary, Sangria

\$5.00

Margarita - Mojito - Caipirinha

\$7.00

FEATURED ITEMS ²

All Taquitos and Quesadillas Half Price

Margaritas

\$8.00

HOUSE SPECIALS ⁶

Yucajito

\$12.00

Coconut Rum, Pineapple Juice & Mint

Pisco Passion Martini

\$12.00

Pisco 100, cointreau passion fruit puree

Yuca Tai

\$12.00

Mountgay Eclipse rum, coconut, pineapple & mango

Yuca Sunrise

\$12.00

Blend of frozen Margarita & Sangria

Pomerinha

\$12.00

Leblon cachaca, cointreau, pomegranate puree, sugar rim

Frozen Mojito

\$11.00

SANGRIA ¹

Sangria

AVAILABLE OPTIONS

Pitchers (One Litter): \$27.00

Pitchers (Two Liter): \$42.00

Glass: \$8.00

YUCA CLASSICS 3

Mojitos

\$11.00

Flor de caña Rum, lime, Sugar, Mint

Caipirinha

\$11.00

Leblon cachaça, Lime, Sugar

Margarita

\$11.00

Classic or Frozen

DRAFT 3

Negra Modelo

Pacifico

Stella Artois

BOTTLED 9

Quilmes (Argentina)

Corona (Mexico)

XX Amber (Mexico)

Palma Loca (Brazil)

Tecate Can (Mexco)

Cusquena (Peru)

Presidente (Dominican Republic)

Corona Light (Mexico)

Modelo especial Can (Mexico)

DESSERTS 8

Warm Chocolate Soufflé Cortadito

\$8.00

Served w/ vanilla ice cream & rich chocolate sauce

Churros

\$8.00

Fritters dusted w/ cinnamon sugar served w/ guava, chocolate & dulce de leche sauces

Flan Creme Caramel	\$8.00
Creamy custard of Vanilla- maple syrup	
Key Line Pie Cream Brûlée	\$8.00
With mango sauce	
Spanish Bread Pudding	\$8.00
With golden raisins, cinnamon & honey served w/ dulce de leche ice cream	
Passion Fruit Triple Cheesecake	\$8.00
Velvety cake w/ cream cheese, goat & mascarpone w/ passion fruit gelatin	
Tres Leches	\$8.00
Classic Latin sponge cake soaked in three flavored milks layered between passion fruit mousse & guava glaze	
Pina Colada Panna Cotta	\$8.00
pudding, mango gelatin & passionfruit coconut- meringue	

LIQUOR - COFFEE DRINKS ⁴

Cafe Carajillo	\$6.00
Espresso w/ steamed milk & Brandy	
Cafe 43	\$6.00
Espresso w/ steamed milk & liquor 43	
Cafe con Punta	\$6.00
Espresso w/ steamed milk & coconut rum	
Cafe Mexicano	\$6.00
Espresso w/ steamed milk & kailua or xo patron	

COFFEE ⁴

Cafe con Leche	\$3.00
Espresso	\$2.00
Cafe Mocca	\$3.00
Cappuccino	\$3.00

HAPPY HOUR ³

All Beers	\$5.00
Sangria and Wine	\$6.00
red/white	
Margarita, Mojitos, Caipirinhas	\$8.00

LOCO TUESDAY ¹

Half Price All Tapas

until 1pm to 8pm

BRASILIAN NIGHTS ¹

Drinks

\$8.00
