



APERITIVOS - EMPANADAS 4

Picadillo	AVAILABLE OPTIONS
cuban beef hash with cascade natural beef, hill bacon, olive oil and sherry sofrito, olives, capers, raisins and fresh oregano.	Ala Carte: \$4.00 Plato: \$8.00
Maíz Con Pollo	AVAILABLE OPTIONS
roasted corn and draper valley chicken stewed in a garlicky salsa roja.	Ala Carte: \$4.00 Plato: \$8.00
Espinaca Con Queso	AVAILABLE OPTIONS
sautéed onion, spinach and 3 cheese pie.	Ala Carte: \$4.00 Plato: \$8.00
Papa Con Queso	AVAILABLE OPTIONS
organic potato & cheese pie with fresh culantro and buttered onions.	Ala Carte: \$4.00 Plato: \$8.00

APERITIVOS - CROQUETAS 4

Bacalao Con Papa	\$5.00
codfish and organic potato croquettes with parsley, lime and red onion.	
Jamon	\$5.00
smoked hill ham in creole béchamel with bay leaf, lime and peppercorn.	
Platanos Rellenos	\$5.00
yellow plantain stuffed with soy picadillo.	
Pollo	\$5.00
draper valley chicken seasoned with spanish chorizo sausage.	

SALADS 4

Ensalada De Aguacate	\$7.50
fresh haas avocado, minced parsley and diced red onion tossed with organic extra-virgin olive oil and sour orange vinaigrette.	
Ensalada De Remolacha	\$6.00
organic beets and fresh watercress tossed with organic extra-virgin olive oil and sour orange vinaigrette.	
Ensalada De Chayote	\$4.50
a native of the caribbean, chayote is a pear-shaped mild flavored squash, lightly blanched and tossed with grated organic carrots, organic extra virgin olive oil and sour orange vinaigrette.	

Ensalada Caribena	\$4.50
organic red and green cabbage with grated organic carrots, all tossed with fresh squeezed citrus juices and a mixture of minced herbs.	

CUBAN SANDWICHES 4

Sanwich Cubano	\$10.00
carlton farms adobo roasted pork and hill ham with swiss cheese and dill pickle pressed together inside a fresh cuban roll. available on whole wheat or white.	
Croqueta Preparada	\$11.00
a miami rendition of the cuban sandwich. carlton farms adobo roasted pork, hill ham and croquetas de jamón pressed together inside a fresh cuban roll with swiss cheese and dill pickle. available on whole wheat or white.	
Pan Con Lechon	\$9.00
cuban creole pork sandwich, a hearty peasant sandwich for pork lovers! carlton farms adobo roasted pork braised with creole gravy and red onions and served on a fresh toasted cuban roll. available on whole wheat or white.	
Pan Con Pescado	\$11.00
cuban creole fish sandwich made with marinated red snapper fillets, grilled red onions and fresh avocado served on a fresh toasted cuban roll. available on whole wheat or white.	

ENTREES 13

Plato Cubano	\$15.00
the typical cuban plate. carlton farms pork, adobo rubbed, slow roasted and smothered in creole pork gravy. served with yuca in garlic mojo sauce, black or red beans and white rice or moros & cristianos.	
Plato Comunista	\$10.00
the contemporary cuban plate. beans and rice. served with yuca in garlic mojo sauce and your choice of organic beet salad, chayote salad or organic cabbage salad. choose between black or red beans and white rice or moros & cristianos. with black beans.	
Ajiaco	\$11.50
a taíno indian “pepper pot” stew influenced over the centuries by spanish and african cookery, considered by many to be the national dish of cuba. ajiaco is a one pot meal that comes brimming with a variety of tropical root vegetables (yuca, malanga, ñame, boniato), yellow plantain, butternut squash, chunks of adobo rubbed carlton farms pork and cascade natural beef. served with white rice and corn fritters.	
Rabo Encendido	\$16.50
“oxtail on fire”. a classic cuban favorite that will have you bone gnawing and finger licking! tender oxtail slowly braised in a spicy (not picante) creole wine sauce. served with white rice and corn fritters. don’t be shy, pick up the bone.	
Lengua En Salsa	\$12.00
a chef’s favorite! carlton farms pork tongue simmered tender for hours in a rich red sauce, built with bacon sofrito and tomatoes, scented with thompson raisins and toasted almonds. served with white rice and green plantains.	
Enchilado De Pescado	\$15.50
not to be confused with mexican “enchiladas”, in cuban cuisine enchilado sauce is a mildly spicy creole red sauce. red snapper fillet simmered in a savory tomato and wine sauce piquant with mild chili peppers and west indian spices. served with ripe plantains, black or red beans and white rice or moros & cristianos.	

Pescado Con Coco	\$15.50
fillet of red snapper simmered in a savory coconut pepper sauce scented with lime, fresh herbs and carta de oro rum. served with green plantains, black or red beans and white rice or moros & cristianos.	
Camarones Al Ajillo	\$18.00
an age-old spanish-cuban peasant. ocean garden jumbo prawns rubbed with fresh garlic and olive oil and sautéed in a sour orange and garlic mojo sauce. served with white rice, garlic crustini and avocado salad.	
Camarones Enchilados	\$18.00
“cuban shrimp creole”. ocean garden jumbo prawns sautéed in a savory tomato and wine sauce piquant with mild chili peppers and west indian spices. served with ripe plantains, black or red beans and white rice or moros & cristianos.	
Pollo Criollo	\$13.00
draper valley chicken adobo rubbed with olive oil, tomatoes, citrus and herbs then braised in creole chicken gravy. served with green plantains, black or red beans and white rice or moros & cristianos.	
Arroz Con Pollo	\$14.00
valencia saffron rice and draper valley chicken cooked with spanish saffron, smoked paprika, manzanilla olives, fresh herbs and olive oil sofrito. served cuban style with green peas, organic cabbage salad and ripe plantains.	
Ropa Vieja	\$14.00
“old clothes”. shredded cascade natural beef laden with yellow onions and green peppers, stewed in an herbed tomato broth and garnished with green peas. served with garlic crustini, black or red beans and white rice or moros & cristianos.	
Vaca Frita	\$16.50
“fried cow”. citrus marinated cascade natural beef, shredded and char grilled with garlic and onions. served with ripe plantains, black or red beans and white rice or moros & cristianos.	

DESSERTS 5

Panetela Borracha	\$1.75
cuban drunken sponge cake drenched in sherry and anejo rum syrup with a hint of cinnamon and pure vanilla. served with or without crema chantilly, your choice.	
Pudin	\$3.75
cuban bread pudding made with toasted almonds, shredded coconut, brandy and sherry soaked raisins and a hint of pure vanilla. served warm with crema chantilly and piña colada salsa.	
Flan	\$4.00
traditional cuban caramel custard, featuring abuelita ninfa’s classic recipe.	
Tres Leches	\$6.50
light sponge cake laced with a mixture of fresh, evaporated and condensed milks, and layered with vanilla custard cream and frosted with crema chantilly. served with strawberry daiquirí salsa.	
Volteado De Pina	\$4.00
a distinct pineapple upside-down spice cake made with fresh ripe pineapple, toasted coconut, spiced rum and buttery caramel.	