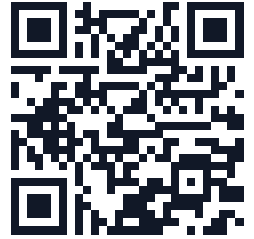


Kuba Cabana

3450 NW 83rd Ave Ste 140 33122-1153 · +13058005822 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Soup of the Day

Please ask your server

Croquetas de Jamon

\$11.00

Serrano ham with garlic mayo

Empanadas

\$11.00

Beef, herb mayo or chicken, red pepper aioli

Smoked Tuna Dip

\$11.00

House smoked yellowfin tuna, Nikkei mayo, trout roe, crispy plantains

Pollito Gantón

\$15.00

Crispy chicken thighs, gochujang - sour orange glaze, sesame seeds

Yuca - Lote

\$11.00

Fried yuca "Mexican elote" style, mojo crema, cotija cheese and chili lime

Tequeños

\$11.00

Venezuelan rolled cheese sticks, spiced guava sauce

Tamales

\$10.00

Fresh corn dough wrapped in corn husk, pork sofrito, mojo mayo, chicharrón

CABANA SALADS 3

House Salad

\$11.00

Lettuce mix, carrot, radish, cucumber, golden raisin dressing, queso blanco, crispy garbanzos

Not Your Caesar

\$13.00

Charred romaine lettuce, migas, sazón completa-chickpeas, grana padano

Burrata Salad

\$14.00

Local tomato, compressed papaya, pesto, balsamic glaze

RAW BAR 6

Daily Oysters

AVAILABLE OPTIONS

Cocktail sauce, house mignonette, lemon

18: \$18.00

34: \$34.00

Tuna Tartare	\$18.00
Papaya, fermented adobo, burnt avocado, blue corn chips	
Kubiche	\$18.00
Our award winning corvina ceviche, ají cachocha leche de tigre, red onion, cilantro, boniato	
Wagyu Carpaccio	\$17.00
Lemon vinaigrette, pickled golden raisin sauce, fried capers, crispy papitas, grana padano	
Octopus Carpaccio	\$16.00
Lemon vinaigrette, smoked cachucha oil, pickled mango verde, garlic chip, chives	
Kubiche Carretilero	\$22.00
Corvina, shrimp, octopus & crispy calamari, Caribbean leche de tigre, cancha, trout roe, boniato	

ARROCES 3

Arroz de Mar	\$29.00
Corvina, octopus, squid and shrimp	
Arroz de Campo	\$28.00
Steak, chicken and pork masitas	
Arroz Frito	\$22.00
Vegetables stir fried rice, fermented sauce, maduros, sesame seed	

MAIN ENTREES 12

Guava Pollo Barbacoa	\$27.00
Guava smoked half chicken, spiced guava jus, chives	
Tropical Chuleta Ahumada	\$26.00
House cured pork chop, tropical sweet & sour sauce, parsley	
Wagyu Carne con Papa	\$29.00
Mishima reserve eye round, salsa criolla, aji cachucha, potato puree	
Prime Palomilla 10 oz	\$29.00
Certified prime top sirloin steak, Cuban mojo, parsley	
Churrasco	\$39.00
Certified Angus beef skirt steak, chimichurri, chives	
Vaca Frita	\$25.00
Cuban classic sautéed shredded CAB flank steak, onions, spices, pickled raisins, lime	
Ropa Vieja	
CAB flank steak stew, salsa criolla, vino seco, spices	
Lamb Chilindron	\$28.00
Aussie lamb casserole, sofrito, wine, herbs	

Red Snapper Fillet	\$29.00
Escabeche emulsion, lemon, chives	
Snapper Pescador	\$45.00
Fried snapper fillet, seafood enchilado, green peas, cilantro	
Whole Fried Snapper	
Escabeche emulsion, lemon, herbs	
Langosta Thermidor	
Seasonal lobster, aji amarillo au gratin, parmesan truffle, crumbs	

SIDES 10

Maduros	\$6.00
Caramelized sweet plantains	
Tostones	\$6.00
Flash fried smash green plantains	
Yuca Frita	\$6.00
Steak cut style fried yuca	
Papas Fritas	\$6.00
French fries	
Boniato Frito	\$6.00
Cuban style fried sweet potatoes	
Vegetales Salteados	\$6.00
Sautéed vegetables	
Pure de Papa	\$6.00
Potato puree	
Ensalada	\$5.00
House salad, red wine vinaigrette	
Arroz Moro	\$6.00
Cuban style rice and black beans, bacon sofrito	
Arroz Blanco	\$5.00
Aromatic white rice	