

Mambo Grill & Tapas

122 E Fisher St 28144-4906 · +17046370192 · Updated: Jan 14, 2026

[View online menu](#)



TAPAS 4

Patatas a la Brava	\$7.00
Fried diced potatoes with fiery tomato sauce	
Chorizo al Vino	\$10.00
Spanish sausage simmered in wine	
Camaron al Ajillo	\$9.00
Shrimp tossed in a garlic, white wine, butter reduction	
Chorizo a la Cidra	\$10.00
Spanish sausage simmered in hard apple cider	

TABLAS 2

Tabla de Quesos	\$18.00
Cheese Board	
Tabla de Embutidos	\$20.00
Explore the world of Jamones Espanoles	

STARTERS 6

Key West Tostones	\$13.00
A delicate combination of flavors, Our Tostones are topped with a delectable shrimp medley	
Mariquitas	\$8.00
Golden Fried slices of our green plantain served with Citrus Mojo. Based on Availability	
Pequena Habana Tostones	\$9.00
Our Homely spin to the Key West Tostones, Fried Green plantains topped with your choice of Ropa Vieja, Picadillo or Puerco Asado	
Snow Shrimp	\$14.00
Delectable Coconut battered shrimp accompanied with our signature raspberry chipotle sauce for dipping	
Empanadas	\$10.00
Choose your combination: Ropa Vieja, Spinach & Cheese, Chicken or picadillo	
Tropical Sampler	\$14.00
Two Empanadas, two croquetas, masitas, yuca frita and a mini plantain temptation, served with our homemade garlic cilantro sauce	

SANDWICHES, SOUP & SALADS 6

Cuban

Ham, sliced pork tenderloin, swiss cheese, pickles and mustard pressed

AVAILABLE OPTIONS

\$9.00

Add Homemade Chips: \$5.00

Sopa de Pollo

From Abuela's Kitchen", a creole chicken soup like no other

AVAILABLE OPTIONS

C: \$4.00

B: \$6.00

Tatiana Salad

A bed of romaine lettuce topped with feta & Parmesan cheese, green peppers, olives, sun dried tomatoes, tomatoes, red onions & croutons served with our homemade balsamic vinaigrette

AVAILABLE OPTIONS

\$11.00

Add Your Choice of Protein Chicken: \$6.00

Add Your Choice of Protein Shrimp: \$7.00

Add Your Choice of Protein Mahi: \$11.00

Add Your Choice of Protein Salmon:

\$10.00

Cuban Special

The Original Cuban with slow roasted pork

AVAILABLE OPTIONS

\$12.00

Add Homemade Chips: \$1.50

Sopa del Chef

Ask your server for today's chef creation

\$7.00

Cuban Caesar Salad

A spiced version of the classic Caesar

AVAILABLE OPTIONS

\$7.00

Add Your Choice of Protein Chicken: \$6.00

Add Your Choice of Protein Shrimp: \$7.00

Add Your Choice of Protein Mahi: \$1.00

Add Your Choice of Protein Salmon:

\$10.00

CENTRO HABANA 10

Hemingway Chicken

\$13.00

Grilled chicken breast marinated in an exquisite combination of caribbean flavors topped with Sautéed Onions

Vaca Frita

\$14.00

Shredded flank steak slightly crisped with onions and spices

Puerco Asado

\$13.00

Tender slow cooked Cuban style pork cooked in Mojo

Tilapia

\$13.00

Pan seared tilapia, delicately flavored with our caribbean rub

Caribbean Chicken

\$13.00

Strips of chicken breast with sautéed onions and green peppers, marinated to perfection

An "All Time Favorite" Picadillo

\$11.00

Ground beef with onions, green peppers, potatoes and spices simmered in our homemade tomato sauce in a perfect blend of flavors

Masitas	\$13.00
Tender pork chunks prepared with a garlic and onion sauce and fried to perfection	
Ropa Vieja	\$13.00
Shredded flank steak simmered in a tomato sauce infused with green peppers and onions	
Palomilla	\$13.00
Cuban cut steak, seasoned and topped with Sautéed onions	
Vaca Frita de Lechon	\$13.00
Tender slow cooked pork slightly crisped with onions and spices	

TEMPTATIONS 1

Plantain Temptation	\$12.00
Explosion of flavors, a wonderful combination of ripe plantain stuffed with Picadillo, Ropa Vieja, Black Beans or Shrimp (+\$3) and covered with melted mozzarella cheese. Served with Yellow Rice	

HABANA VIEJA 6

Pollo Milanesa	\$16.00
Breaded Chicken Breast topped with tomato sauce, ham and melted mozzarella cheese	
Enchilado de Camaron	\$15.00
Delectable shrimp in a perfectly seasoned homemade tomato sauce, a wonderful combination of green peppers, onion and garlic with just the right amount of "kick" to it. Served with White Rice and Maduros	
Salmon	\$17.00
Wild caught Atlantic Salmon with a lemon butter caper sauce	
Pollo a la Nata	\$17.00
Chicken breast smothered in a creamy bacon sauce. Served with Patatas a lo pobre and Yellow Rice	
Camaron al Ajillo	\$14.00
Shrimp sautéed with garlic, olive oil and white wine	
Camaron Al Ajillo	\$18.00
Sirloin steak seasoned and topped with sautéed onions stuffed with yuca and pork	

CALLE 13 6

Mahi-Mahi	\$22.00
Mahi filet with succulent Shrimp and lobster sauce	
Riñonada	\$26.00
12 oz. NY Strip in a champiñon a la pimienta sauce. Served with patatas a lo pobre and Asparagus	
Pork Tenderloin	\$18.00
Pork Tenderloin in a black pepper cream. Served with Red Wine Rice	

Shrimp Milanese	\$20.00
Breaded chicken breast topped with a fiery tomato sauce and shrimp, smothered with melted mozzarella cheese	
Medallions	\$24.00
Filet Mignon medallions in a cabernet and fig reduction served with patatas a lo pobre and Asparagus	
Churrasco	AVAILABLE OPTIONS
One pound of "Melt in your mouth" Argentinian cut skirt steak with chimi-churri sauce	\$30.00
	Add Shrimp For: \$6.00

GALICIA 4

Zarzuela de Mariscos	\$28.00
Assorted seafood dish in a Brandy Seafood Sauce, served with White Rice and Maduros	
Fideua de Mariscos	\$24.00
A traditional Valencian dish made with seafood and pasta. Requires a minimum of two people and has at least a 45 minute cook time	
Paella Mar Y Tierra	\$25.00
A Traditional saffroned rice dish that embodies the perfect union of two cultures, Spain and Arab. Our Mar y Tierra combines fresh seafood, chicken and pork. Served with Maduros. Requires a minimum of two people and has at least a 45 minute cook time	
Paella Vegeteriana	\$18.00
Traditional saffroned rice dish featuring an assortment of fresh vegetables. Served with Maduros. Requires a minimum of two people and has at least a 45 minute cook time	

PARA LOS NINOS 2

Chicken Tenders	\$6.00
With French Fries	
Mini Bowl of Picadillo	\$6.00
With White Rice	

AL LADITO / ON THE SIDE 11

Black Beans	\$4.00
Tostones	\$4.00
White Rice	\$4.00
Maduros	\$4.00
Moros	\$4.00
Yuca Con Mojo	\$4.00
Yellow Rice	\$4.00
Vegetables	\$4.00

Cuban Toast	\$4.00
Yuca Frita	\$4.00
French Fries	\$4.00

BEVERAGES 8

Milk	\$2.50
Cortadito	\$2.50
Café con Leche	\$4.50
Iced Tea	\$2.50
Sweet and Unsweet	
Colada	\$3.50
Cuban Espresso	\$2.50
Bottled Cheerwine	\$2.50
Bottled Sparkling Water	\$4.00

COCA-COLA PRODUCTS 6

Coke	
Diet Coke	
Mr. Pibb	
Pink Lemonade	
Mello Yello	
Sprite	

CUBAN SODAS 3

Materva	
Iron Beer	
Jupina	

JUICE 4

Orange	
Cranberry	

Pineapple

Grapefruit