

# APPETIZERS APERITIVOS



**GUACAMOLE & PLANTAIN CHIPS | 12**  
Our most famous appetizer! ▼



## EMPANADAS

Cuban turnovers with your choice of filling:

**Picadillo con Queso | 4**  
Ground beef with cheese

**Espinaca con Queso | 4**  
Spinach with cheese ▼

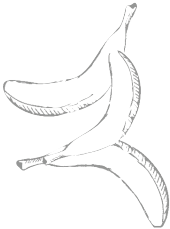
**Pollo | 4**  
Chicken with raisins and olives

**Camarón con Queso | 5**  
Shrimp with cream cheese, red pepper and cilantro

**Cuban Sandwich | 5**  
All the ingredients in our Cuban sandwich added to an empanada!

**CROQUETAS DE JAMÓN | 8**  
Ham Croquettes (5) served with red pepper aioli.

**PLANTAIN PLATTER | 11**  
Can't decide between our crunchy plantain chips, tasty tostones (slices of plantains, fried, flattened and fried again) or delicious sweet plantains? Enjoy all three with a side of mojo sauce and guacamole. ▼



**CUBANITAS CHICKEN TENDERS | 13**  
Plantain encrusted chicken tenders served with our guava BBQ sauce. Served with French fries.

**CUBAN WINGS | 13.5**  
Seasoned chicken wings served with freshly made chili-mayo sauce. Served with French fries.

**COCONUT SHRIMP | 10.5**  
Coconut shrimp (8) served with mango lime sauce.

# SALADS & SOUP

## ENSALADAS Y SOPA

**ENSALADA DE CASA | 7**  
House salad made with mixed greens, tomatoes, cucumbers and avocados with a citrus dressing. ▼ ♦

Chicken	+ 6	♦
Shrimp (5)	+ 11	♦
Steak	+ 9	♦
Salmon	+ 11	(grilled ♦ or plantain encrusted)
Pork	+ 6	♦
Naked Cuban	+ 8	♦
Tilapia	+ 8	♦ (grilled or blackened)

**SOPA DE FRIJOLE NEGROS | 5**  
Black bean soup served with a side of sour cream and onions. ▼ ♦

# ENTRÉES

## PLATOS PRINCIPALES




Served with your choice of rice and beans, (unless noted).  
white rice • yellow rice • black beans • red beans  
Substitute rice or beans for sautéed vegetables + 2

**LECHON ASADO | 15.5**  
Roasted pork served with a side of mojo sauce. ♦



**ROPA VIEJA | 17.5**  
Shredded flank steak with tomato sauce, onions, red and green bell peppers. ♦

 **POLLO TROPICAL | 16**  
Grilled chicken breasts marinated in tropical juices and garlic with fresh pineapple and mandarin oranges. Served with a side of mojo sauce. ♦

**BISTEC PALOMILLA | 16.5**  
Marinated sirloin steak pounded thin, seared and topped with sautéed onions. ♦

**BISTEC EMPANIZADO | 18**  
Breaded marinated sirloin steak pounded thin and served with lime wedges.

**TILAPIA | 17**  
Lightly floured tilapia, fried and served with a side of red pepper tartar sauce. Blackened + .75

**CAMARONES | 17.5**  
Shrimp in a garlic-white wine butter sauce.  
Served with yellow rice and sautéed vegetables. ♦

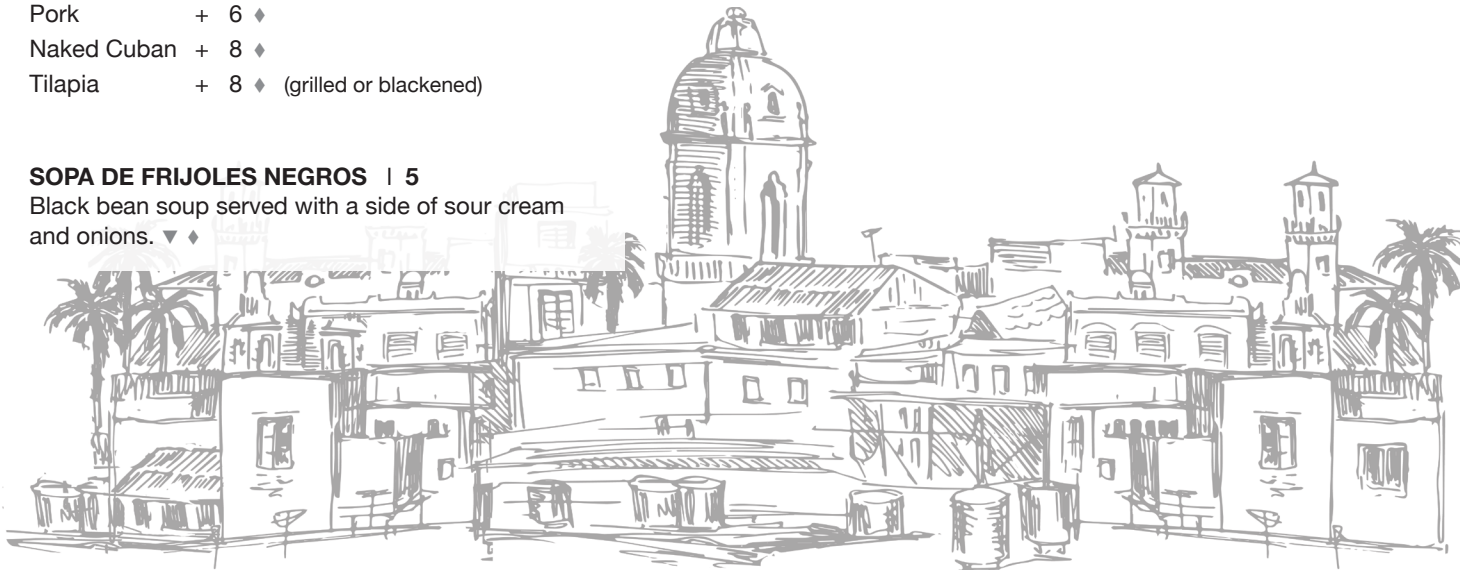


**SALMON | 19.5**  
Plantain encrusted, topped with a black bean pineapple salsa with mango lime dressing.

**ARROZ CON POLLO | 16**  
A Cuban classic. Seasoned yellow rice, chicken, bacon, fresh peas and red pepper. ♦

**COSTILLITAS | Half rack 16.5 • Full rack 25.5**  
Cuban baby back ribs with our homemade guava BBQ sauce and served with a choice of: white or yellow rice, and red or black beans.  
French fries or substitute sautéed vegetables + 2

**CARNE CON PAPAS | 17**  
Braised beef and potatoes in a red sauce served with white rice. ♦



▼ Vegetarian  
♦ Gluten Free  
option available - please advise.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please tell your server of any and all food related allergies. Not a certified gluten free kitchen. Gratuity may be added for tables of six or more.

# SANDWICHES SANDWICHES

All pressed on our signature Cuban bread.  
Add lettuce and tomatoes to any sandwich for .50 (unless noted).



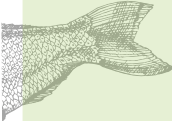
**SANDWICH CUBANO “THE CUBAN” | 11.5**  
Roasted pork, Virginia ham, Swiss cheese, pickles and mustard aioli. Change it and it’s not a Cuban sandwich!

**PAN CON BISTEC | 13.5**  
Thinly sliced sirloin steak with grilled onions and French fries on it!  
Served with our special steak sauce.  
Add Swiss cheese + .50

**JAMON Y QUESO | 9.5**  
Layers of thinly sliced Virginia ham and Swiss cheese, plus your choice of spread: mustard aioli, pepper aioli, yellow mustard or mayonnaise.

**SANDWICH DE POLLO | 12**  
Marinated chicken breast, red pepper aioli, lettuce and tomatoes.  
Add Manchego cheese + .75

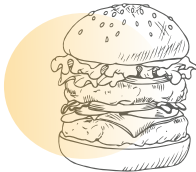
**PAN CON LECHON | 10.5**  
Roasted pork and raw onions, served with a side of mojo sauce.



**PAN CON TILAPIA | 11.5**  
Lightly floured and fried Tilapia fish, served with lettuce, tomatoes and red pepper tartar sauce.  
Blackened + .75

**SANDWICH DE QUESO | Manchego 8 • Swiss 7**  
Cheese sandwich pressed with your choice of Manchego or Swiss cheese. ▼

**“ELENA RUZ” SANDWICH DE PAVO | 10**  
Oven roasted turkey breast, Swiss cheese and strawberry jam.



**MIAMI BURGER | 16**  
Black angus beef topped with fried lechon (roasted pork), bacon, sautéed onions, guacamole spread, sweet plantain and Manchego cheese - all atop a brioche bun. Served with French fries and a side of our special steak sauce.



## HAVANA BOWLS

**COCO LOCO | 14.5**  
Coconut shrimp, tostones, black bean pineapple salsa, mango lime dressing and guacamole with white rice.

**VEGGIE BOWL | 12.5**  
Sweet plantains, black bean pineapple salsa, red and green bell peppers, onions, cilantro, guacamole and sour cream with yellow rice and red beans. ▼ ♦

**POLLO ASADO | 14.5**  
Shredded chicken in a chipotle red sauce with caramelized onions, plantain chips, cilantro, sour cream and guacamole with white rice. ♦

**VACA FRITA | 15.5**  
Crispy shredded flank steak, sweet plantains, onions, red and green bell peppers with white rice and black beans. ♦

**MACITA BOWL | 14.5**  
Crispy pork tossed in mojo sauce, sweet plantains, cilantro, and guacamole with white rice and black beans. ♦

\* Limited substitutions, ask your wait staff.



## SIDE ORDERS

### ORDENES INDIVIDUALES

All of our sides are vegetarian. ▼  
Enjoy as an appetizer or with an entrée.

**MADUROS | 5**  
Sweet plantains. ▼ ♦

**TOSTONES | 5**  
Fried green plantains. Slices of plantains, fried, flattened and fried again. ▼ ♦

**PAPAS FRITAS | Half 3 • Full 5**  
French fries. ▼ ♦

**YUCA CON MOJO | 6**  
Boiled cassava with mojo sauce. ▼ ♦

**YUCA FRITA | 5**  
Fried cassava served with a side of mojo sauce and ketchup. ▼ ♦



**ARROZ | 3 ▼ ♦**  
Blanco - white rice  
Amarillo - yellow rice

**FRIJOLES | 3 ▼ ♦**  
Negros - black beans  
Colorados - red beans

**SAUTÉED VEGETABLES | 5**  
Hand-cut fresh vegetables. Red and green bell peppers, onion, zucchini, carrots, yellow squash in olive oil and butter. ▼ ♦

**PAN TOSTADO CON MANTEQUILLA | 3**  
Cuban bread sliced and toasted, served with butter. ▼

**SLICED AVOCADOS | Half 3 • Whole 5.5 ▼ ♦**

**GUACAMOLE | Large 7 • Small 3 ▼**

**PLANTAIN CHIPS | 5 ▼**

**Mojo [ˈmō.hō] NOUN**  
In Cuban cooking, mojo is a sauce that is made with garlic, onion, olive oil and citrus juices.  
At Cubanitas we make our mojo fresh daily!  
Ask your server for a complimentary side.



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♦ Gluten Free  
option available - please advise.

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