

ENTRÉES

Churrasco \$15

Chef's choice cut skirt steak grilled with chimi-churri sauce.
Served with white rice and black beans.

Palomilla \$11

Cuban style top sirloin cutlet topped with grilled onions and parsley. Served with white rice and black beans.

Empanizado \$12

Breaded Palomilla steak, topped with grilled onions & parsley. Served with yellow rice and black beans.

Artesano \$14

Breaded palomilla steak, smothered by ham, melted swiss, and a red Cuban criollo sauce. Served with yellow rice and black beans.

Picadillo \$9

Cuban comfort food. Ground beef in our savory red criollo sauce with olives, diced potatoes, onions, and green peppers. Served with yellow rice and black beans.

Ropa vieja \$12

Old cloth, literally translated. Flank steak, slow cooked and shredded in our red criollo sauce. Served with Moros rice.

Bistec de pollo \$12

Grilled chicken breast, marinated with white mojo, finished with onions. Served with yellow rice and black beans.

Pollo al Ajillo \$12

Grilled chicken breast with thinly sliced garlic sautéed in olive oil and white wine. Served with yellow rice and black beans.

Lechón asado \$11

Traditional Cuban home-style roasted pork marinated and roasted with white mojo sauce. Served with Moros rice and yuca hervida.

Masas de puerco \$12

Pork chunks marinated and golden fried, served with grilled onions and white mojo sauce. Served with white rice and black beans.

Trío de carnes \$17

Kill three beasts with one fork. Lechón Asado, Picadillo, and Bistec de Pollo served with Moros and yuca hervida.

VEGAN Garbanzos fritos \$11

Garbanzo beans sautéed with green and red peppers, onions, garlic, olive oil and white wine. Served with white rice and maduros.

VEGAN Arroz con frijoles negros \$10

Simply black beans and white rice, with maduros and tostones.