Appetizers			Pork		
Appetizer Fiesta Appetizer Sampler		19. Filete de Cerdo			16.95
Coctel de Camarones Shrimp Cocktail	8.95	Pork Tenderloin, Lean Cu	t Filet. Marir	nated in our	10.55
Tamal con Lechón Tamal with Roast Pork	8.95	Special Mojo Sauce and T			
Masas de Puerco Fritas Fried Pork Chunks Croquetas (3) Fried breaded Ham Sticks	8.95 2.50	20. Lechón Asado			12.95
Tostones Rellenos (4) Stuffed Green Plantains		Roast Pork, Slow Cooked, Marinated in our Special			
Deditos de Pescado Breaded Fish Finger	7.95	Mojo Sauce, Pulled and L	ightly Grille	d with Sautéed Onions	
Chicharrones de Pollo Chicken Chunks Empanadas (6) Beef Turnovers	7.95 6.95	21. Masas de Cerdo	ad in our Cr	poolal Maio Sauca	13.95
Chicharritas Plantain Chips	4.50	Lean Pork Chunks, Cook Deep Fried and Topped v	and the second second second second	The state of the s	
Papas Rellenas Stuffed Potatoes	2.95	22. Chuletas de Cerdo		Cilions	13.95
Yuca Rellena Stuffed Cassava Yuca Frita Fried Cassava	2.95	Pork Chops, Marinated in our Special Mojo Sauce,			
Camarones Empanizados Breaded Shrimp	3.95 8.95	Grilled and Topped with	Sautéed On	ions	
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	BOWL		Seafoo	d	
Sopa de Pollo Chicken Soup 2.50 Caldo Gallego Spanish White Bean Soup 3.00	4.50 4.50	23. Filete de Pescado I	Blanco o	Tilapia	12.95
Frijoles Negros Black Bean Soup 2.50	4.50	8-10 oz. White Fish Filet o			
Frijoles Rojos Red Bean Soup 3.00	4.50	24. Mar y Tierra			21.95
Salads		Surf & Turf Churrasco Ste		ic Shrimp	
Ensalada Mixta Lettuce, Tomato, Onions, Carrots, Radish		25. Camarones al Ajillo	)		16.95
Black Olives & Cucumbers Grande / Large	5.95	Garlic Shrimp 26. Camarones Enchila	ados		16.95
Pequeña / Smal	3.95	Shrimp in a Homemade S		ole Sauce	10.55
Ensalada Cesar	5.95	27. Camarones con Po		ore budge	18.95
Caesar Salad Con Pollo / With Chicken	8.95	Garlic Shrimp with Bonele		Breast	
Con Camarones / With Shrimp	10.95	28. Pescado Imperial			18.95
Sandwiches		Fish Filet, Broiled, topped	with Shrim	o and	
		Garlic Sauce			
Incluye papas fritas / Served with fries	0.05	<ol><li>Zarzuela de Mariso</li></ol>			25.95
Pollo o Bistec Empanizado Chicken or Steak Sandwich Pan con Lechón Pork Sandwich	9.95 7.95	Shrimp, Crab, Clams, Mus		ps and Fish in a	
Pan con Bistec Steak Sandwich	8.95	Homemade Spanish Cred	ole Sauce		
Sandwich Cubano Cuban Sandwich	7.95	0	. 11	2 /	
Sandwich de Pollo Chicken Sandwich	8.95	Sp	ecial (	Irders	
Sandwich de Cherna Fish Sandwich Pan con Croquetas Ham Croquette Sandwich	8.95 6.95	Please a	llow one ho	our to prepare	
Sandwich de Ropa Vieja Shredded Beef Sandwich (Sloppy Joe'		Asses and Dalla /mass	d		04.05
	0.00	Arroz con Pollo (para o Chicken with Yellow Rice (fo		onas)	21.95
Chicken				raanaa)	39.95
1. Bistec de Pollo Encebollado	13.95	Paella Valenciana (para dos personas)			39.95
Boneless Chicken Breast, Butterflied, Marinated	10.00	Shrimp, Clams, Mussels, Cra Scallops and Chicken cooke			
and Topped with Sautéed Onions		scallops and Chicken cooke	a with yello	w rice (for two)	
2. Milanesa de Pollo	15.95	S	ide Or	Sons	
Boneless Chicken Breast, Breaded, Deep Fried,			me Or		
Touch of Spanish Creole Sauce, Ham and Melted Mozzarella Cheese		Arroz Blanco	2.00	Tostones Fried Green Plantains	3.95
3. Bistec de Pollo Empanizado	14.95	White Rice		Yuca	3.25
Boneless Chicken Breast, Butterflied, Marinated,	176,0836	Arroz Moro	2.50	Boiled Cassava	
Breaded and Deep Fried to a Golden Brown	53.45	Mixed Rice	44-	Papas Fritas	3.00
4. Chicharrones de Pollo	12.95	Arroz Amarillo	2.25	French Fries Vegetales Mixtos	3.50
Boneless Chicken Breast cut into Small Chunks, Deep Fried and Topped with Sautéed Onions		Yellow Rice <b>Maduros</b>	2.95	Mixed Vegetables	5.50
5. Pollo Asado	12.95	Fried Sweet Plantain	2.95	Salsa Adicional	0.50
One of Our Specialties! 1/2 Roasted Chicken				Additional Sauces	
Marinated in our Special Mojo Sauce	12.05	Beverages		Coffees	
6. Polo a la Juliana  Marinated Boneless Chicken Breast cut into	13.95	the state of the s	0.05		0.05
Julienne Strips, Sautéed with Green & Red		Regular Sodas	2.25	Café Cubano	2.25
Peppers & Onions		Coke, Diet Coke, Sprite	2.50	Strong Sweetened Cuban Coffee Café Regular Americano	2.25
Beef		Spanish Sodas (no refills		Regular American Coffee	2.20
7. Bistec Don Ramon	16.95	Jupiña, Materva, Malta, Iront Batidos (no refills)	3.95	Cortadito	2.50
10-12 oz. Cut, USDA Choice Beef, Pounded,	16.95	Shakes	0.00	Cuban Café with Steamed Milk Atop	2.00
Marinated and Topped with Shoestring Fries		Te Frío o Caliente	2.00	Cappuccino	4.75
8. Bistec de Palomilla	13.95	Hot or Cold tea		Café con Leche	3.50
Cuban-Style Cut USDA Choice Beef, Pounded, Marinated, Grilled, Garnished with Chopped Onions and Parsley		Jugo de Naranja (no refill	s) 2.95	Cuban Coffee with Steamed Milk	
9. Churrasco a la Juliana	18.95	Orange Juice		Colada	3.50
Cut to Julianne Strips with Peppers and Onions		Limonada (no refills)	2.95	Large Cuban Coffee	
10. Bistec de Milanesa	15.95	Fresh Lemonade			
Breaded Steak, Marinated, Deep Fried, Touch of Spanish Creole Sauce, Ham and Melted Mozzarella Cheese			Desse	auf.	
11. Boliche	12.95		Dessi		
Pot Roast, Roasted in its Natural Juices and	12.00	Flan de la Casa	3.95	Canoa Don Ramon	5.25
Topped with our Chef's Special Gravy		House Flan		Ice cream with chocolate &	
12. Bistec Empanizado	14.95	Flan con Coco	4.95	caramel syrup and whipped cream	0.45
USDA Choice Bee <sup>f</sup> Marinated, Breaded and Deep Fried to a Golden Brown		Flan with Coconut	4.00	Guayaba y Queso Crema	4.95
13. Higado a la Italiana	11.95	Tres Leches	4.95	Guava and Cream Cheese Arroz con Leche	2.05
USDA Choice Liver, cut into Julienne Strips,		Three Milk Cake Helado	3.00	Homemade Rice Pudding	3.95
Marinated, Sautéed with Green & Red Peppers & Onions		Single Scoop Ice Cream	3.00		
14. Ropa Vieja USDA Choice Blade Meat, Shredded, Cooked in a	11.95				
USDA Choice Blade Meat, Shredded, Cooked in a Homemade Tomato Base with Onions, Peppers, Garlic & Olives			Kil's	Menu	
15. Picadillo	8.95				
USDA Lean Ground Chuck, Cooked in a Homemade		Croquetas (3)	5.95	Pollo Asado	5.95
Tomato Base with Onions, Peppers, Garlic & Olives	10.05	Fried breaded Ham Sticks		1/4 Roasted Chicken	
16. Churrasco 10-12 oz. Cut USDA Choice Flat Meat, Marinated in our	19.95	Chicharrones de Pollo	5.98	Deditos de Pescado	5.95
Special Mojo Sauce and Serve with a side of Chimichurri Sauce		Chicken Chunks		Fish Fingers	
17. Vaca Frita	14.95				
USDA Blade Meat, Boiled in its Natural Juices, Marinated		Menú de Niños Servido con un acompañante y Soda.			
and Seasoned, Grilled to Perfection, Topped with Sautéed Onions		Kid's Menu Served with one	side order a	<del>a</del> 500a.	



# Lunch 11:00 am to 4:00 pm Take Out - Dine In

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1/4 Pollo Asado (1/4 Roasted Chicken)
Chicharrones de Pollo (Deep Fried Chicken Chunks w/ Bone)
Bistec de Pollo (Chicken Breast w / Sauteéd Onions)
Bistec de Pollo Empanizado (Breaded Chicken Breast)
Pollo a la Juliana (Chicken a la Julienne with Peppers)
1/2 Pollo Asado (1/2 Roasted Chicken)
Dos Huevos Fritos (Two Fried Eggs)
Beef
Picadillo (Ground Beef in Cuban Gravy)
Baby Palomilla (Pounded Cuban-Style Steak)
Boliche (Pot Roast with Gravy)
Ropa Vieja (Shredded Meat Cooked in Tomato Base Sauce)
Vaca Frita (Grilled Marinated Skirt Steak) \$8.95
Bistec de Carne Empanizado (Cuban-Style Breaded Steak)
Baby Churrasco (Baby Flap Meat w/a Side of Chimichurri Sauce)\$10.95
Higado a la Italiana (Liver Cut Into Julianne Strips w/Pepper & Onions) \$8.95
Carne a la Juliana (Beef Julianne)
Pork & Fish
Lechón (Grilled Pulled Pork with Sauteéd Onions)
Chuleta de Puerco (Pork Chop with Sauteed Onions)
Filete de Pescado Blanco o Tilapia (Fried Fish White or Tilapia)
Masas de Puerco (Lean Pork Chunks)
Camarones al Ajillo ó Enchilados (Garlic or Creole Shrimp)\$11.95

# Daily Specials

## **MONDAY**

Fricasé de Pollo (Chicken Fricase) \$8.95

## WEDNESDAY

Carnero (Lamb Creole) \$13.95

# FRIDAY

Pollo con Camarones (Chicken & Shrimp Scampi) \$12.95

### TUESDAY

Carne con Papas (Beef Stew) \$9.95

#### **THURSDAY**

Arroz con Pollo (Chicken with Rice) \$8.95

## **SATURDAY**

Milanesa de Pollo

(Chicken Milanese) \$10.95

#### SUNDAY

Arroz Imperial (Chicken and Rice) \$9.95

All Meals Served With Rice, Sweet Plantains & Black Beans