



APPETIZERS ENTRADAS



CROQUETAS CUBANAS . 1150

Crispy fried potato croquetas, serrano ham and Habana sauce

CHORIZO EN SALSA CRIOLLA . 12.50

Grilled chorizo de puerco, garlic, onions, scallions and plum tomato

CAMARONES DE COCO . 15.50

Handmade coconut crusted jumbo shrimp, maduros mash and Cuba Libre glaze.

BALSA DE AGUAÇATE . 15.50

Stuffed avocado, lump crab salad. Served with plantain chips and tostones.

CHICHARRONES DE POLLO . IL 50

Lemon, marinated chicken thighs in mojo, deep fried topped with cilantro.

MARIOUITAS 1450

Crispy fried plantain chips, salsa de aguacate and picadillo

EL GUBANO MIXTO, 20.50

A sampling of yuca frita, chicharrones de pollo, croqueta, chorizo en salsa criolla serves two.

PULPO A LA PARRILLA 1850

Open flame grilled slightly charred spanish octopus, baby greens, tomato, onions and radishes drizzled with balsamic dessing and grill sauce.

WILLY'S BUAGAMOLE . 12.50

Freshly made a la vista with avocado, jalapeño, cilantro, tomato, onions, garlic, orégano, lime, served with freshly made corn tortilla chips.

OVE CHIED 13:50

Chicken lollipop, sautéed onions, ají, garlic and vinegar

OUESADILLA CUBANA 1450

Grilled chicken, sweet plantains, flour tortilla, mozzarella cheese, guacamole and sour cream.



CEVICHE



EL TRADICIONAL . 16.50

White fish ceviche, red onions, ají Guajilla, avocado, cherry tomatoes, cilantro, rocoto peppers, maíz blanco, jugo lima with leche de tigre, served in chilled cocktail glass.

CAMARON GOCKTAIL . 15.50

Poach shrimp, cherry tomatoes, cilantro, red onions, maiz blanco, rocoto peppers, ají Guajilla, evoo, served in chilled cocktail glass.

MIXTO GEVICHE 17.50

Baby shrimp, calamari, octopus, peppers, red onions, maiz blanco, mango, freshly squeezes lime juice, served in chilled cocktail glass.



SOUPS SOPAS



80PA DE FRIJOL NEBRO 750

Classic of classics black beans, mojo, crema, vegetarian

AJIACO DE POLLO 850

Hearty chicken soup, chicken chunk pieces, garden vegetables, avocado, cilantro and lime.

LA FAMILIA SAMPLER . 47.50

Served with crab cakes, coconut shrimp, empanadas, chorizo en salsa criolla, fish ceviche and croquetas (serves six people).

GAMBAS AL AJILLO . 16.50

Sautéed shrimp cooked in garlic butter, white wine, Evoo and smoked paprika.

BAGALAITOS . 14.50

Crispy cod cakes with lemon and Habana sauce

PASTELITOS DE CANGREJO . 15.50

Lump crab cakes topped with sweet and spicy pineapple salsa served with Habana sauce.

FRIED GALAMARI 1550

Batter-coated, deep fried squid, fried until golden brown, served with Cuban marinara and Saratoga sauce.

MEJILLONES 14.50

Sautéed mussels in garlic white wine, coconut milk, curry and topped with cilantro.

TOSTONES RELLENOS 15.50

Stuffed green plantains cups, 1 shrimp, 1 pollo and 1 picadillo (ground beef).

HAND ROLLED EMPANADAS 1950

Crisp, flaky wedges of pastry surround a trio empanada. Choice of ropa vieja, La Cubana, shrimp, chicken, picadillo, served with Habana sauce.

MASITAS DE PUERCO. 13.50

Bite sized crispy pork, tossed in mojo sauce, lime juice and cilantro, topped with pickled onions.

CUBANITOS 1350

Twin Cuban sliders, layer of roasted pernil, smoked ham, swiss cheese, pickles, brioche buns, mustard sauce, mojo dipping and yuquitas fritas.



SALADS, ENSALADAS



FRIJOL NEGRO COTIJANO-- 12.50

Add: Chicken 5.50 Steak 6.50 Shrimp 7.50

Black bean, roasted corn salad, cherry tomatoes, cotija cheese, over bib leaf lettuce with avocado, cherry vinaigrette.

TIPICA TROPICAL", 12:50

Add: Chicken 5.50 Steak 6.50 Shrimp 7.50

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, cherry tomato, lemon and mint vinaigrette.

PEPINO AVOGADO SALAD. 1250

Add: Chicken 5.50 Steak 6.50 Shrimp 7.50

Served with iceberg lettuce, avocado, cucumber, garnished with red onions and cilantro. Served with Santiago dressing and tri colored tortilla chips.

ENBALADA DE BANTA CLARA- 1250

Add: Chicken 5.50 Steak 6.50 Shrimp 7.50

Spinach, red onions, mango, tomatoes, olive oil, lime juice, sea salt, avocado, red peppers, cilantro and fresh mandarina.





PORK PUERGO



Beer braised pork tenderloin served with garlic spinach, yuca mash and sofrito.

LECHONGITO 2150

Cuban roasted pork shoulder, yuca frita, pickled onions, moros y cristianos.

THE FAMOUS CUBANO . 1850

Traditional Cuban sandwich, layer of roasted pernil, smoked ham, swiss cheeses, pickles, mustard sauce, mojo dipping and yuquitas fritas.

CHULETA LA ISLA 25.50

Pork chop marinated, garlic, oregano, cumin, sour orange mojo, caramelized onions and drizzled with honey, maduros and

PUERCO FRITO 2150

Twice cooked crispy pork shoulder, Cuban oregano topped with pickled onions. Served with black beans stew and white rice.



BEEF . CARNES



ROPA VIEJA- 24.50

"Willy's special recipe" crock pot slow braised flank steak, tomatoes, peppers, onions, green olives. Served with white rice and black beans.

CHURRASCO CUBANO" 28 50

Black angus open flamed grilled C.A.B skirt steak, chimichurri, arroz moro and maduros topped with pickled onions.

VAGA FRITA GUBANO- 26 50

Twice cooked crispy, shredded C.A.B skirt steak, with onions, grilled jalapeños, oregano. Served with black beans and white rice with fried egg a caballo.

COSTILLA DE VAGA A LA 100 FUEBO** 30.50

Bucanero braised boneless short ribs, saffron yuca cauliflower purée and spinach.

PLATO ILLEGAL", 31.50

Pork chop, chorizo, chicken, C.A.B skirt steak. Served with black beans, white rice and maduros.

PIGADILLO GLÁSIGO», 22.50

Black Angus ground beef, onions, garlic, oregano, white wine, pimento green olives. Served with black beans, white rice and maduros.

RIB EYE STEAK EN CAFE". 35.50

Coffee rubbed rib eye steak C.A.B, orange mojo over mushrooms, served with white rice and black beans.

PALOMILLA EN GEBOLLA" 2450

Thinly sliced prime beef marinated in garlic, lime, juice, topped with caramelized onions, cilantro, served white rice and black

RABO ENGENDIDO- 2950

Slow braised oxtail, chorizo in tomato broth, white rice and

CHICKEN POLLO



Marinated grilled chicken breast, tossed in house sofrito, served with white rice and black beans.

POLLO AL AJILLO 2350

Chicken breast, sautéed in salsa de ajo, served with white rice and black beans.

PECHUBA DE POLLO A LA PLANCHA AYEBA . 23.50 (BEST GHOICE)

Lemon herb grilled chicken breast, mix greens, smoked roasted corn and avocado with balsamic dressing.

POLLO RUMBERO 25.50

Chicken on the bone, apple wood smoked bacon, tooped with salsa de ajo, spinach and yuca cauliflower purée.

ARROZ GON POLLO A LA GAZUELA . 23.50

Boneless chicken sautéed in sofrito sauce crushed tomato with chorizo, peas, olives, braised in a caldera saffron rice.



SEAFOOD MARISCOS



SANGOGHO DE MARISCOS. 36.50

Lobster tail, shrimp, sea scallops, tomatoes, coconut milk rice, curry broth, served with white rice.

GAMARONES MALEGON 25.50

Grilled shrimp on a sugarcane skewer, mango lime salsa over quinoa, mixed greens drizzled with balsamic dessing.

SALMON RUMBA 26.50

Pan Seared Atlantic Salmon, charred pineapple salsa, white rice, vegetable of the day.

SALMON EN MIEL LIMONCILLOS. 26.50 (best choice)

Pan Seared Atlantic Salmon fillet, brushed with a honey lemon glaze, toasted almonds, grilled figs minted quinoa with mix salad.

CAMARONES EMBULLO. 25.50

Sautéed jumbo shrimp sofrito, olive oil, garlic, onion, red peppers, green olives, vino blanco, crushed tomatoes with white rice.

PAELLA GUBANA 38.50

Lobster tail, shrimp, chorizo, scallops, clams, mussels, red peppers, garlic, onions, green pea sofrito and crushed tomatoes served in a caldera with saffron rice.

PAELLA MARINERA, 4250

Mix seafood with shrimp, scallops, calamari, salmon, lobster tail, green peas, simmered in a seafood broth crushed tomato and saffron rice.

VEBETARIAN PAELLA. 27.50

Served with carrots, cauliflower, green peas, red and green peppers, crushed tomatoes and sofrito sauce with Saffron rice.

LA GAMPEGHANA. 38.50

Whole Lobster, shrimp, scallops, clams, saffron, mussels, crushed tomato, seafood broth. Served with white rice.



ALGO MÁS 6.50



Tostones Maduros Espinaca en ajo

Moros rice White rice Avocado Mashed maduros Yuquita frita

Black beans Saffron yuca cauliflower purée Seasonal vegetables

Join us for Saturday & Sunday brunch unlimited mimosas & Bloody mary \$13.50 (90 minutes limit)

** These items can be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illn especially if you have certain medical conditions. "Before placing your order, please inform your server if a person in your party has a food allergy."

We deliver: please visit us at www.margaritascafe.com / www.thecubanny.com





