



APPETIZERS ENTRADAS



CROQUETAS GUBANAS 850

Crispy fried potato croquetas, serrano ham and Habana sauce

CHORDED EN BALSA CRIDELLA 950

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

CAMARONES DE COCO ILSO

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

BALSA DE ABUAÇATE 1250

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

CHICHARRONES DE POLLO 9.50

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

MARROUTAR 10.50

Crispy fried plantain chips, salsa de aguacate and picadillo

EL GUBARO MIXTO 15.50

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

PULPO A LA PARRILLA 15:50

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

WILLY'S BUAGAMOLE 1050

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

OVE CHICO IOSO

Chicken lollipop, sautéed onions, ají, garlic and vinegar

OBESAULLA GUBANA 1250

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



CEVICHE



EL TRADICIONAL 15.50

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

CAMARON COCKTAIL 13:50

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

MIXTO GEVICHE 1550

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



SAGOS SQUOS



SOPA DE FRIJOL NEBRO 650

Classic of classics black beans, mojo, crema, vegetarian

AJIARO DE POLLO 750

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

LA FAMILIA SAMPLER 46.50

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

BAMBAS AL ALILLO 1450

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

BAGALAITOS 1250

Crispy cod cakes with lemon and Habana sauce

PASTELITOS DE GANGREJO 13.50

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

FRIED GALAMARI 1350

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

MENTLEONER 13.50

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

TOSTONES RELLENOS 1250

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

HAS D ROLLED EMPARADAS II SO

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

MASITAS DE PUERSO 10.50

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

CHEASITES 1050

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



SADADAS ENSALAS



ESTIMAT MESSO COLLINATO. IT 20

Add: Chicken 4.50 Steak 5,50 Shrimp 6.50

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

TIPICA TROPICAL - 950

Add: Chicken 4.50 Steak 5.50 Shrimp 6.50

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

PEPINO AVOCADO SALAD. 10.50

Add: Chicken 4.50 Steak 5.50 Shrimp 6.50

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

ENGALADA DE SANTA GLARA- 950

Add: Chicken 4.50 Steak 5.50 Shrimp 6.50

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





PORK PUFRCO



SOCIEMULEO DE CERCO - 16 SO

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

LECHONOLTO 16 SO

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

THE FAMOUS CHBANG 1950

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

CHULETA LA ISLA 17.50

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

PUERGO FRITO 14.50

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



BEEF CARNES



ROPA VIEJA- 18.50

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

CHURRASCO CUBAKO** 20.50

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

VACA-FRITA CUBAKO- 1850

Twined cooked crispy skirt steak, with onions, grilled jalapeños, oregano. Served with black beans and white rice with fried egg on top.

COSTILLA DE VACA A LA 102 FUEBO- 2150

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

PLATO ILLEBAL - 27 50

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

PICABILLID CLÁSICO- 1750

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

RIB EYE STEAK EN CAFÉ- 28.50

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

PALOWILLA EN DERRILATION 1850

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

RARD ENGENDING 1950

Slow braised oxtail, chorizo in tomato broth, white rice and black beans.



CHICKEN POLLO



POLLO SOFRITO 15.50

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

POLLO AL AUTLLO 16.50

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

PECHUBA DE POLLO A LA PLANCRA AYERA 16.50 (BEST CHOICE)

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

POLLO RUMBERO 16 SO

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

ARROZ GUN POLLO A LA CAZUELA 16.50

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



SEAFOOD MARISCOS



BANGOGHO DE MARIBGOS 26.50

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

GAMARONES WALEGON 1950

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

SALMON RUMBA 2150

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

SALMON EN MIEL LIMONOILLOS 20 50 (best choice)

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

BAMARONES EMBULLO 20:50

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

PATELLA DURANA 26 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.

PARTIA MARINERA 3150

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

VEHETARIAN PAELIA 2050

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

LA GAMPEGHANA 27.50

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



ALBO MÁS 6 SO



Tostones Maduros Espinaca en ajo

Mashed maduros

Moros rice White rice Avocado Yuquita frita Black beans

Saffron yuca cauliflower purée Seasonal vegetables