WILLY'S

The Cuban

AUTHENTIC CUBAN CUISINE

APPETIZERS
ENTRADAS

CROQUETAS CUBANAS — CASH $12.50 / CREDIT/DEBIT $13
Crispy fried potato croquetas, serrano ham and Havana sauce.

CHORIZO EN SALSA CRIOLLA — CASH $14.50 / CREDIT/DEBIT $15.08
Grilled chorizo de puerco, garlic, onions, scallions and plum tomato. Served with slices of italian bread.

CAMARONES DE COCO — CASH $17.50 / CREDIT/DEBIT $18.20
Handmade coconut crusted jumbo shrimp, maduros mash and Cuba Libre glaze.

BALSA DE AGUACATE — CASH $17.50 / CREDIT/DEBIT $18.20
Stuffed avocado, lump crab salad. Served with plantain chips and tostones.

CHICHARRONES DE POLLO — CASH $13.50 / CREDIT/DEBIT $14.04
Lemon marinated chicken thighs tossed in mojo, deep fried topped with cilantro.

PULPO CIEN FUEGOS — CASH $26.50 / CREDIT/DEBIT $27.56
Sacross chern octopus with olive oil, garlic, artichokes, cherry tomatoes and dill butter, lime sauce and cilantro. Served flaming skillet.

EL CUBAND MIXTO — CASH $22.50 / CREDIT/DEBIT $23.40
A sampling of yuca frita, chicharrones de pollo, croqueta, chorizo en salsa criolla (serves two).

PULPO A LA PARRILLA — CASH $20.50 / CREDIT/DEBIT $21.32
Open flame grilled slightly charred spanish octopus, baby greens, tomato, onions and radishes drizzled with balsamic dressing and grill sauce.

WILLY'S GUACAMOLE — CASH $13.50 / CREDIT/DEBIT $14.04
(Freshly made a la vista) Avocados, jalapeños, tomatoes, onions, lime and cilantro, served with warm tortilla, chips and salsa.

OYE CHICA — CASH $14.50 / CREDIT/DEBIT $15.08
Juicy and tender chicken wings (5), perfectly cooked and served with your choice of sauce: BBQ, Buffalo or Mojo sauce.

QUESADILLA CUBANA — CASH $16.50 / CREDIT/DEBIT $17.16
Grilled chicken, sweet diced plantains, folded in flour tortilla, mozzarella cheese, guacamole and sour cream.

PASTELITOS DE CANGREJO — CASH $17.50 / CREDIT/DEBIT $18.20
Lump crab cakes topped with sweet and spicy pineapple salsa. Served with Havana sauce.

FRIED CALAMARI — CASH $17.50 / CREDIT/DEBIT $18.20
Battered deep fried squid, served with Cuban marinara and saratoga sauce.

TOSTONES RELLENOS — CASH $17.50 / CREDIT/DEBIT $18.20
Stuffed green plantains cups, 1 shrimp, 1 pollo and 1 picadillo (ground beef).

HAND ROLLED EMPANADAS — CASH $16.50 / CREDIT/DEBIT $17.16
Crispy, flaky wedges of pastry surround a trio empanada. Choice of ropa vieja, La Cubana, shrimp, chicken, picadillo, served with Havana sauce.

CUBANITO — CASH $15.50 / CREDIT/DEBIT $16.12
Twin Cuban sliders, layer of roasted pernil, smoked ham, swiss cheese, pickles, brioche buns, mustard sauce, mojo dipping and yuca frita.

LA FAMILIA SAMPLER — CASH $49.50 / CREDIT/DEBIT $51.48
Served with crab cakes, coconut shrimp, empanadas, chorizo en salsa criolla, fish ceviche and croquetas (serves six people).

SOUPS / SOPAS

SOPA DE FRIJOL NEGRO — CASH $8.50 / CREDIT/DEBIT $8.84
Classic of classics black beans, mojo, crema, vegetarian.

AJIACO DE POLLO — CASH $9.50 / CREDIT/DEBIT $9.88
Hearty chicken soup, chicken chunks, garden vegetables, avocado, cilantro and lime.

CEVICHE

EL TRADICIONAL — CASH $18.50 / CREDIT/DEBIT $19.24
White fish ceviche, red onions, ají guajilla, avocado, cherry tomatoes, cilantro, rocoto peppers, maiz blanco, jugo lima with leche de tigre, served in chilled cocktail glass.

CAMARON COCKTAIL — CASH $17.50 / CREDIT/DEBIT $18.20
Poached shrimp, cherry tomatoes, cilantro, red onions, maiz blanco, rocoto peppers, ají Guajilla, evoo, served in chilled cocktail glass.

MIXTO CEVICHE — CASH $19.50 / CREDIT/DEBIT $20.28
Baby shrimp, calamari, octopus, peppers, red onions, maiz blanco, mango, freshly squeezes lime juice, served in chilled cocktail glass.

SALADS
ENSALADAS

FRIJOL NEGRO COTIJANO — CASH $14.50 / CREDIT/DEBIT $15.08
Black bean, roasted corn salad, cherry tomatoes, cotija cheese, over bib leaf lettuce with avocado, cherry vinaigrette.
Add: Chicken CASH $6.50 / CREDIT/DEBIT $6.76 / Steak CASH $7.50 / CREDIT/DEBIT $7.80 / Shrimp CASH $8.50 / CREDIT/DEBIT $8.84

TIPICA TROPICAL** — CASH $14.50 / CREDIT/DEBIT $15.08
Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, cherry tomato, lemon and mint vinaigrette.
Add: Chicken CASH $6.50 / CREDIT/DEBIT $6.76 / Steak CASH $7.50 / CREDIT/DEBIT $7.80 / Shrimp CASH $8.50 / CREDIT/DEBIT $8.84

ENSALADA DE SANTA CLARA** — CASH $14.50 / CREDIT/DEBIT $15.08
Spinach, red onions, mango, olive oil, lime juice, sea salt, avocado, red peppers, cilantro and fresh mandarina.
Add: Chicken CASH $6.50 / CREDIT/DEBIT $6.76 / Steak CASH $7.50 / CREDIT/DEBIT $7.80 / Shrimp CASH $8.50 / CREDIT/DEBIT $8.84

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CHICKEN / POLLO

POLLO SOFRITO — CASH $26.50 / CREDIT/DEBIT $27.56
Marinated grilled chicken breast, tossed in house sofrito, served with white rice and black beans.

POLLO AL AJILLO — CASH $27.50 / CREDIT/DEBIT $28.60
Chicken breast, sautéed in salsa de ajo, served with white rice and black beans.

PECHUGA DE POLLO A LA PLANCHA AYEGA (BEST CHOICE) — CASH $26.50 / CREDIT/DEBIT 27.56
Lemon herb grilled chicken breast, mix greens, smoked roasted corn and avocado with balsamic dressing.

ARROZ CON POLLO A LA CAZUELA — CASH $28.50 / CREDIT/DEBIT $29.64
Boneless chicken sautéed in sofito sauce crushed tomato with chorizo, peas, olives, braised in a caldera saffron rice.

SEA FOOD MARISCOS

SANCOCHO DE MARISCOS — CASH $40.50 / CREDIT/DEBIT $42.12
Lobster tail, shrimp, sea scallops, tomatoes, coconut milk, rice, curry broth, served with white rice.

CAMARONES MALECÓN — CASH $29.50 / CREDIT/DEBIT $30.68
Grilled shrimp on a sugarcane skewer, mango lime salsa. Served along side quinoa, mixed greens drizzled with balsamic dessing.

SALMÓN RUMBA — CASH $30.50 / CREDIT/DEBIT $31.22
Pan Seared Atlantic Salmon, charred pineapple salsa, white rice, vegetable of the day.

SALMÓN EN MIEL LIMONCILLO (BEST CHOICE) — CASH $30.50 / CREDIT/DEBIT $31.72
Pan seared atlantic salmon fillet, brushed with a honey lemon glaze, toasted almonds, grilled figs, mint flavor quinoa with mix salad.

CAMARONES AL MOJO OR EMBULLO — CASH $29.50 / CREDIT/DEBIT $30.68
Succulent jumbo shrimp sauteed to perfection, prepared in your choice of our signature sauces. Choose from garlic sauce or sofrito tomato sauce. Served with white rice.

PAELLA CUBANA — CASH $43.50 / CREDIT/DEBIT $45.24
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 — CASH $47.50 / CREDIT/DEBIT $49.40
Mix seafood with shrimp, scallops, calamari, salmon, lobster tail, green peas, simmered in a seafood broth crushed tomato and saffron rice.

VEGETARIAN PAELLA — CASH $29.50 / CREDIT/DEBIT $30.68
Served with carrots, cauliflower, green peas, red and green peppers, crushed tomatoes and sofrito sauce with saffron rice.

LA CAMPECHANA — CASH $43.50 / CREDIT/DEBIT $45.24
Whole Lobster, shrimp, scallops, clams, saffron, mussels, crushed tomato, seafood broth. Served with white rice.

BEEF / CARNES

ROPA VIEJA** — CASH $27.50 / CREDIT/DEBIT $28.60
Willy's special recipe. Crock pot slow braised flank steak, tomatoes, peppers, onions, green olives. Served with white rice and black beans.

CHURRASCO CUBANO** — CASH $33.50 / CREDIT/DEBIT $34.84
Black angus open flamed grilled C.A.B skirt steak, chimichurri, arroz moro and maduros topped with pickled onions.

VACA FRITA CUBANO** — CASH $31.50 / CREDIT/DEBIT $32.76
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.

PLATO ILLEGAL** — CASH $36.50 / CREDIT/DEBIT $37.96
Pork chop, chorizo, chicken, C.A.B skirt steak. Served with black beans, white rice and maduros.

PICADILLO CLASICO** — CASH $25.50 / CREDIT/DEBIT $26.52
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** — CASH $40.50 / CREDIT/DEBIT $42.12
Coffee rubbed rib eye steak C.A.B, orange mojo over mushrooms, served with white rice and black beans.

PALOMILLA EN CEBOLLA** — CASH $29.50 / CREDIT/DEBIT $30.68
Thinly sliced prime beef marinated in garlic, lime juice, topped with caramelized onions and cilantro. Served with white rice and black beans.

RABO ENCENDIDO** — CASH $34.50 / CREDIT/DEBIT $35.88
Slow braised oxtail, chorizo in tomato broth, white rice and black beans.

PORK / PUERCO

LECHONCITO — CASH $24.50 / CREDIT/DEBIT $25.48
Cuban roasted pork shoulder, yuca frita, pickled onions, moros y cristianos.

THE FAMOUS CUBANO — CASH $21.50 / CREDIT/DEBIT $22.36
Traditional Cuban sandwich, layer of roasted pernil, smoked ham, swiss cheeses, pickles, yuquitas fritas.

PORK SHANK (OSSOBUCO) — CASH $34.50 / CREDIT/DEBIT $35.88
Braised pork shank simmered for four hours wih red wine, tomato and cuban spices. Served with white rice and black beans.

PUERCO FRITO — CASH $25.50 / CREDIT/DEBIT $26.52
Twice cooked crispy pork shoulder, Cuban oregano topped with pickled onions. Served with black beans and white rice.

ALGO MÁS

CASH $7.50 / CREDIT/DEBIT $7.80

Tostones	Avocado
Maduros	Yuca frita
Espinaca en ajo	Black beans
Moros rice	Seasonal vegetables
White rice	Saffron yuca cauliflower purée

*** These items can be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, 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". **(Health department code)***

20% GRATUITY WILL BE ADDED TO CHECKS OF 6 GUESTS OR MORE. All prices in the store represent our cash discounted price. Customers using a credit card will be charged 4% over the posted cash discounted price.