

Kids Meal

- Pan con Croqueta** 4.95
Chicken Nugget Combo 3.95
Cheese Burger Combo 5.95
Baby Steak Combo 6.95
Grilled Cheese Sandwich 4.95
Macaroni & Cheese 6.95
Huevo con Papas Fritas – Eggs with French fries 5.95
Bocadito Cubano – Bread with ham & cheese 4.95
Huevos, Arroz Blanco, Plátanos Maduros Fritos
Eggs, white rice, fried ripe plantains 6.95

Bebidas ~ Drinks

- Sodas de Botella** – Bottled Soda 2.25
Sodas de Máquina – Fountain Drinks 2.50
Materva, Jupiña, Ironbeer 2.25
Malta Hatuey 3.00
Malteada – Malt Shake 4.50
Limonada – Lemonade 4.00
Agua Mineral Gaseosa – Sparkling Mineral Water 2.50
Agua en Botella – Bottled Water 2.00
Jugos (Lata): mango, guayaba – Canned Juice: mango, guava 2.00
Jugos (Botella): manzana, naranja – Bottled Juice: apple, orange 2.00

Jugos Naturales ~ Natural Juices

- Naranja** (Orange), **Apio** (Celery), **Zanahoria** (Carrot),
Melón (Cantaloupe), **Piña** (Pineapple) 5.99

Batidos ~ Shakes

- Mamey, Mango, Guanábana, Papaya, Banana, Fresa** (Strawberry),
Trigo (Puffed Wheat), **Guayaba** (Guava), **Maracuyá, Chocolate,**
Vainilla, Ice Capuccino 5.00

Café ~ Coffee

- Espresso** 1.95
Cortadito – Espresso coffee with a little of milk 2.50
Café con Leche – Coffee latte 3.00
Chocolate Caliente – Hot Chocolate 2.50
Capuchino – Cappuccino 3.50
Americano – American Coffee 2.00
Té Caliente – Hot Tea 2.00
Vaso de Leche – Glass of Milk 2.50

Helado ~ Ice Cream

- Sabores: Fresa, Vainilla, Chocolate**
Flavors: Strawberry, Vanilla, Chocolate
I Bola – one scoop 1.50

Postres ~ Desserts

- Flan** 3.50
Torreas en Almibar – French toast with syrup 2.50
Arroz con Leche – Rice pudding 2.50
Coco Rallado con Queso Crema
Coconut w/ cream cheese 2.50
Cascos de Guayaba con Queso Crema
Guava shells w/ cream cheese 2.50
Papaya con Queso Crema
Papaya w/ cream cheese 2.50
Flor de Cuba Especial (panetela borracha con helado de vainilla)
Flor de Cuba Special (cake with rum syrup & vanilla ice cream) 4.50
Otros postres disponibles – Other desserts available

La Recomendación del Chef Chef Recommended

Parrillada Cubana ~ Cuban Grill Sampler 55.95

- Incluye:** – Includes:
2 Chuletas de Puerco – 2 pork chops
4 Macitas de Puerco Frita – 4 fried pork strips
Pechuga de Pollo a la Plancha – grilled chicken breast
Bistec de Palomilla – top sirloin steak
4 Camarones al Ajillo – 4 shrimp in garlic sauce
Vaca Frita – fried shredded beef
Plátano Maduro Frito – fried ripe plantains
Tostones – fried green plantains
Yuca Frita – yucca fried
Arroz Blanco – steam rice
Arroz Congri – mixed black beans w/ rice
Frijoles Negros – black beans



¡Tenemos Panadería/Dulcería!

In-House Bakery!

CATERING 281.463.8611

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**RESTAURANT
BAKERY & BAR**

Desayuno ~ Breakfast

Huevos Guajiros (*huevos, bistec, tostones y pan*)

Farmer Eggs (eggs, steak, green plantains & bread) 8.50

Huevos a la Cubana (*huevos, arroz y plátanos maduros*)

Cuban Eggs (eggs, steamed rice and fried bananas) 7.50

Huevos con Jamón Ham and Eggs (eggs, ham and french fries) 7.50

Huevos con Tocino (*huevos, tocino y papas*)

Bacon and Eggs (eggs, bacon and french fries) 8.50

El Saludable (*clara de huevo, pavo, tomate y pan de trigo*)

Healthy star breakfast (egg whites, sliced turkey, tomato & wheat toast) 7.95

Tostada Cubana – Bread with butter 3.95

Tortillas ~ Omelettes

Cubana (*papas y cebolla acompañado de plátano maduro y pan*)

Cuban (potatoes, onions w/fried banana and bread) 8.50

Vegetales (*brocoli, hongos, tomate, cebolla y pimienta roja*)

Veggies (broccoli, mushrooms, tomatoes, onions & bell pepper) 8.50

Jamón y Queso – Ham and cheese 7.50

Española (*chorizo, papas y cebolla*) Sausage, potatoes and onions 9.50

Abuelita (*con plátanos maduros*) – w/ Fried ripe plantains 8.50

Vasca (*jamón, camarones y chorizo*) Ham, shrimp & Spanish sausage 9.95

Tortilla FLOR DE CUBA (*bacalao, cebolla y pimienta*)

Flor de Cuba omelette (dry fish, onion and pepper) 9.95

Sopa del Día ~ Soup of the Day

Pequeña – Small 4.99

Grande – Large 7.99

Ensaladas ~ Salads

Ensalada de Pollo – Chicken salad 9.95

César Salad con Pollo – Caesar salad w/ chicken 9.95

Ensalada de Atún (*atún, lechuga, tomate, cebolla y apio*)

Tuna salad (tuna, lettuce, tomatoes, onions and celery) 9.95

Ensalada de Tomate – Tomato salad 4.50

Lechuga, Tomate y Cebolla – Lettuce, tomatoes & onions 5.95

Ensalada de Aguacate (*en temporada*) – Avocado salad (in season) 4.50

Appetizers

Croquetas de Jamón (3) – 3 Ham croquettes 2.50

Papa Rellena – Stuffed potato 2.50

Yuca Rellena – Stuffed yucca 2.50

Tamal – Cuban tamale 3.50

Empanadas (*carne, pollo, queso, jamón y queso*)

Turnover pie (beef, chicken, cheese and ham/cheese) 2.50

Empanadas de Chorizo – Spanish sausage turnover pie 3.00

Empanadas de Espinaca y Queso Feta

Spinach & Feta cheese turnover pie 3.50

Empanadas de Ropa Vieja – Shredded beef turnover pie 3.00

Tostones Rellenos de: *Camarones, Ropa Vieja, Picadillo o Bacalao (3)*

Fried green plantains stuffed with shrimp, shredded beef, ground beef or dry fish (3) 9.99

Entremes de jamón, queso, chorizo y aceitunas

Ham, cheese, spanish sausage and olives 5.95

Carnaval Cubano (2 croquetas, 1 empanada, 1 papa rellena, 1 yuca rellena, 3 maduros y macitas de puerco) 9.95

Chicharritas FLOR DE CUBA

(*chicharritas, frijoles colorados, picadillo y queso gratinado*)

Plantain chips, red beans, ground beef and melted cheese 8.95

Sandwiches

Cubano (*pierna de puerco, jamón y queso suizo*)

Cuban (Swiss cheese, ham and pork) 7.50

Media Noche (*pierna de puerco, jamón y queso suizo*)

Midnight (Swiss cheese, ham and pork) 7.50

Pan con Lechón (*mantequilla, mostaza y mojo criollo*)

Pork Sandwiches (roasted pork, tomato, mustard and Creole sauce) 7.50

Croquetas (*mantequilla, mostaza y queso*)

Croquettes (butter, mustard and cheese) 6.99

Papa Rellena (*mantequilla, mostaza y queso*)

Stuffed Potato (butter, mustard and cheese) 6.99

Bistec (*mayonesa, queso, papas fritas, lechuga y tomate*)

Steak (mayo, cheese, french fries, lettuce, tomato and onions) 8.99

Pollo (*mayonesa, queso, lechuga, tomate y cebolla*)

Chicken (mayo, cheese, lettuce, tomato and onions) 8.99

Jamón y Queso (*mayonesa, lechuga y tomate*)

Ham and cheese (mayo, lettuce, tomato and onion) 6.99

Jamón, Pavo y Bacon (*lechuga, queso, tomate y cebolla*)

Club Sandwich (ham, turkey, bacon, cheese, tomatoes and onions) 6.99

Pescado (*mayonesa, queso, lechuga, tomate y cebolla*)

Fish (breaded fish, mayo, cheese, lettuce, tomatoes and onions) 7.99

Vegetales (*mayonesa, queso, lechuga, tomate y cebolla*)

Veggies (mayo, cheese, lettuce, tomatoes and onions) 6.99

Atún – Tuna 8.99

Croqueta Preparada – Croquette, ham, cheese & pickles 7.95

Elena Ruz (*pan de Media Noche, pavo, queso crema y mermelada de fresa*)

Elena Ruz (Media Noche bread, turkey, cream cheese & strawberry jelly) 8.99

Pan con Tortilla – Bread with omelette (eggs & onion) 6.99

Side Orders

Arroz Blanco – Steamed rice 2.00

Arroz Moros y Cristianos – Mix black beans with rice 3.00

Arroz Amarillo con Vegetales – Yellow rice with vegetables 3.00

Frijoles Negros – Black beans 2.00

Plátanos Maduros Fritos – Fried ripe plantains 3.25

Tostones – Fried green plantains 3.25

Chicharritas – Plantain chips 3.50

Yuca Frita – Fried yucca 3.50

Yuca con Mojo – Yucca with garlic sauce 3.50

Vegetales Salteados – Grilled veggies 5.00

Papas Fritas – French Fries 3.00

Huevos Fritos (2) – Fried eggs (2) 3.25

Salsa Chimichurri – Chimichurri sauce • 8 oz. 5.00 • 16 oz. 10.00

Salsa Mojo de Ajo – Garlic Mojo sauce • 8 oz. 4.00 • 16 oz. 8.00

Pan – Bread 1.00

Extras 3.50

La Larga Espera

The Long Wait

Paella Española

Traditional Spanish Rice
(2 persons minimum)

30.00/per person



Signature Dishes

Incluyen 2 guarniciones por plato – Include 2 sides per plate

Carne ~ Beef

Ropa Vieja – Cuban shredded beef in sauce 11.95

Vaca Frita – Fried shredded beef 10.95

Bistec de Palomilla – Top sirloin steak 12.95

Bistec Empanizado – Breaded steak 11.95

Milanesa (*bistec empanizado con queso*) – Breaded steak w/ cheese 12.95

Rabo Encendido – Oxtail stew 14.95

Picadillo a la Habanera – Cuban-style ground beef 9.95

Tasajo – Dried beef 14.95

Bistec Uruguayo – Uruguayan-style steak 11.95

Bistec de Hígado – Liver steak 10.95

Hígado a la Italiana – Liver Italian style 9.95

Bistec Empanizado a Caballo – Breaded steak with egg 13.95

Bistec de Palomilla a Caballo – Top sirloin steak with egg 13.95

Bistec Uruguayo a Caballo – Uruguayan-style steak with egg 13.95

Filete de Res Salteado – Sautéed pepper steak 11.95

Churrasco – Outskirt steak (1Lb.) 22.95

Mar y Tierra (*1/2 churrasco con camarones*)

Half outskirt steak with shrimp 14.95

Churrasco Marisqueado

(*1 churrasco, 4 camarones al pincho y 4 masas de pescado rebozado*)

1 outskirt steak, 4 shrimps & 4 breaded fish chunks 29.95

Pollo ~ Chicken

Pollo Asado – Roasted Chicken 10.95

Fricasé de Pollo – Chicken in Cuban sauce 11.95

Pechuga de Pollo a la Plancha – Grilled chicken breast 10.95

Pechuga de Pollo Empanizada – Breaded chicken breast 11.95

Pechuga de Pollo al Ajillo – Chicken steak in garlic sauce 12.95

Puerco ~ Pork

Pierna de Puerco Asada – Roasted pork 11.95

Chuletas de Puerco – Pork chops 11.95

Masas de Puerco – Fried pork chunks 11.95

Chuleta Ahumada – Smoked pork chops 10.95

Chuleta Empanizada – Breaded pork chops 13.95

Bistec de Puerco Encebollado – Grilled pork steak 11.95

Bistec de Puerco Empanizado – Breaded pork steak 11.95

Mariscos ~ Seafood

Camarones al Ajillo – Shrimp in garlic sauce 13.95

Enchilado de Camarones – Shrimp in Cuban creole sauce 13.95

Camarones Empanizados – Breaded shrimp 11.95

Brocheta de Camarones – Shrimp Kabob 12.95

Enchilado de Langosta – Lobster in Cuban creole sauce (Market price)

Langosta Grille – Grilled lobster (Market price)

Pescado Entero Frito – Whole fish fry (Market price)

Bacalao a la Vizcaina 14.95

Filete de Pargo a la Plancha – Grilled red snapper 15.95

Filete de Pargo al Ajillo – Red snapper filets in garlic sauce 16.95

Filete de Pescado a la Criolla con Camarones

Fish filet in Cuban sauce with shrimps 17.95

Filete de Pescado Canciller

Fish filet stuffed with ham & cheese 16.95