LATIN MENU
for Authentic Spanish Flavor

Entrees

ROAST PORK

Marinated in a delicious cuban mojo, then slowly roasted until the meat falls off the bone and the skin is golden brown and crispy.

ROPA VIEJA

This popular cuban dish is delicious, shredded flank steak cooked in red wine and tomatoes sauce

CHICKEN BREAST FILETS AL AJILLO

Cooked in a creamy garlic sauce, white wine,lemon and pepper.

CHURRASCO STEAK

Tender Flank Steak Grilled and Marinated in Authentic Chimi Churri Sauce

PICADILLO

Ground Beef Cuban Style

Salad
Romaine lettuce,carrots, tomatoes, cucumber, avocado and garlic bread crumbs in a vinaigrette dressing

Sides
White rice, Black beans, Yellow rice with mixed vegetables, Brown Rice (Congri), Boiled Yuca with Garlic and sauteed Onions, Fried Sweet Plantains, Rice & Pigeon Peas

CARIBBEAN GRILLED CHICKEN

Marinated grilled boneless Breast of chicken Slowly Roasted in Mild Caribbean flavors and sliced thin, served with tropical fruit salsa.

CHICKEN FAJITA

Marinated Boneless Chicken Breast sliced thin with sauteed Peppers and Onions.

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