

BREAKFAST SANDWICHES

7AM - 11AM

Toasted Hero	\$1.5
Roll or Bagel w. Cream Cheese	\$1.5
Two Eggs & Roll Any Style	\$2
Hero	0.25¢ Extra
w. Cheese	\$2.5
w. Meat	\$3.25
w. Meat and Cheese	\$3.5
BLT (White Bread)	\$3.25 (Hero) \$4
Two Egg Any Style	
w. Home Fries, Coffee	
or Tea, & Toast	\$4.5
w. Bacon or Ham or Sausage	\$5.95
3 Pancakes	\$4.5
w. Bacon or Ham or Sausage	\$5.95
3 French Toast	\$5.95
w. Bacon or Ham or Sausage	
Fried Plantains w. Cheese or Egg	\$5.95
Mangu w. Cheese or Egg	\$5.95
Salami w. Cassava	\$5.95
Cassava w. Cheese or Egg	\$4.95
Cassava w. Longaniza	\$5.95

OMELETTES

Spinach	\$5.95
Mexican Omelette	\$7.95
Mozzarella Omelette	\$5.95
Cheese Omelette	\$5.95
Western Omelette	\$5.95
Spanish Omelette	\$6.95
Shrimp Omelette	\$8.95
Mushroom Omelette	\$5.95
Broccoli Omelette	\$5.95
Vegetable Omelette	\$5.95
Spinach & Mushroom Omelette	\$6.95

SOUP

Chicken Soup (Daily)	Small \$4	Large \$6
<i>Marinated chicken, potatoes, carrots & noodles in a delicious broth</i>		
Tripe Soup (Daily)	Small \$4	Large \$7
<i>Cleaned and stripped of fat</i>		
<i>Tomato broth with garlic, potatoes & carrots</i>		
Spanish Soup	Small \$4	Large \$7
<i>(Sancocho) (Tues. Thurs. Sat. Sun.)</i>		
<i>Chicken, pork, longaniza, potatoes, carrots, corn & plantains served in a hearty broth</i>		
Beef Soup (Mon & Wed)	Small \$4	Large \$7
<i>Tender beef, potatoes, carrots & noodles in our homemade beef broth</i>		

APPETIZER

Sample Platter #1 For (4)	\$24
<i>4 Baked clams, 4 crab cakes, 4 fried shrimp, fried calamari</i>	
Sample Platter #2 For (2)	\$22
<i>Fried chicken chunks, fried pork, fried beef, fried white cheese & longaniza, served with green plantains</i>	
Baked Clams	(6) \$7 (12) \$13
Shrimp Cocktail	(4) \$6 (7) \$11
Fried Shrimp	(4) \$6 (7) \$11
Marinated Mussels	(6) \$7 (12) \$12
Marinated Clams	(6) \$7 (12) \$12
Fried Calamari	\$12
Shrimp Ceviche	\$12
Crab Cake with Mango Sauce	(3) \$8
Shrimp in Green Sauce	(7) \$11
Clams in Green Sauce	(6) \$6 (12) \$12

SALAD

Lettuce & Tomato	\$3.5
Avocado Salad	\$6
<i>Lettuce, tomato, onions, avocado</i>	
Mixed Salad	\$5
<i>Lettuce, tomato, onions, cucumbers, black olives</i>	
<i>Add boiled eggs \$1 Extra</i>	
Grilled Chicken Salad	\$11
<i>Lettuce, tomato, onions, green bell pepper, olives, marinated grilled chicken breast</i>	
Baked Chicken Salad	\$10
<i>Lettuce, tomato, onions, green bell peppers, olives, rosemary marinated Caribbean spiced roast chicken</i>	
Caesar Salad	\$6
<i>Romaine lettuce hearts, homemade creamy Caesar dressing, Croutons, Add grilled chicken \$4</i>	

SEAFOOD SALAD

<i>Lettuce, tomato, onions, green bell peppers. Topped with a fresh blend of olives, capers, extra virgin olive oil & vinegar</i>	
Octopus Slowly cooked to a tender perfection	\$12
Salt Cod (bacalao) Lightly bottled salted cod	\$10
Shrimp Lightly cooked with bay leaves & a sprinkle of salt	\$12

RICES

Paella	(For 1) \$21 (For 2) \$39
<i>Authentic Spanish sollanan rice infused with saffron & scallions. Lobster, shrimps, mussels, calamari, clams, octopus, simmered in our sofrito based paella sauce</i>	
Choulafan	\$15
<i>Our take of an Ecuadorian classic. Egg fried rice with shrimp, beef, pork, chicken & chorizo</i>	
Rice with Chicken	\$12
<i>Boneless marinated chicken cooked with yellow rice, green olives, bay leaves & cilantro</i>	
Rice with Chorizo	\$12
<i>Yellow rice cooked with chorizo (a slightly spicy paprika flavored Sausage), corn, chopped olives, scallions and parsley</i>	
Chicken Soupy Rice	\$12
<i>Marinated boneless chicken thighs in a savory chicken broth with parsley, cilantro & rice</i>	
Rice with Shrimp	\$17
<i>Sautéed shrimp mixed with onions, peppers, garlic & lots of cilantro</i>	
Rice with Calamari	\$15
<i>Cooked with fish stock, calamari, onions, peppers, garlic & natural squid ink</i>	
Shrimp Soupy Rice	\$16
<i>Tender shrimp served in our house seafood broth with bay leaves, parsley, cilantro green olives & rice</i>	
Seafood Soupy Rice	\$17
<i>Shrimps, clams, mussels & calamari with bay leaves, green olives & cilantro in a homemade seafood broth</i>	
Rice with Seafood	\$17
<i>Mixed with shrimp, calamari, clams & mussels</i>	
Rice with Vegetables	\$9
<i>Yellow rice cooked with fresh broccoli, cauliflower, corn & French beans</i>	

MOFONGO

Caribbean comfort food. Green plantains, garlic, & house seasoning mashed together in a wooden mortar & pestle	
Camari fongo (Shrimp Mofongo)	
(5 Shrimps) \$12 (8 Shrimps) \$17	
<i>Mofongo served in a seafood based sauce with parsley, onions & basil with tender shrimp</i>	
Mofongo A La Playa (Mofongo at the Beach)	\$29
<i>Lobster tail, shrimps, clams, mussels & calamari simmered in a white wine seafood based sauce. Served atop and around our classic mofongo</i>	
Crab Mofongo	\$17
<i>Stewed crab meat with chopped onions, peppers, cilantro, garlic and a touch of old bay seasoning. Served atop and around our classic mofongo</i>	
Traditional Mofongo	\$9
<i>Mashed with roast pork & crunchy pork skin</i>	
Chicken Mofongo Mashed with marinated roast chicken	\$9
Beef Mofongo Mashed with slow cooked beef chuck cubes	\$9
Cheese Mofongo Mashed with tropical white cheese	\$9
Longaniza Mofongo	\$9
<i>Mashed with an aged Dominican pork sausage</i>	
Mixed Mofongo	\$11
<i>Mashed with tropical white cheese & aged Dominican pork sausage</i>	

ITALIAN

Spaghetti with Meatballs Parmigiana	\$10
<i>Homemade marinara sauce topped with melted cheese</i>	
Chicken Parmigiana	\$13
<i>Breaded chicken breast covered in our marinara sauce with melted mozzarella cheese</i>	
Served over spaghetti OR ziti Baked Ziti	\$9
<i>Homemade marinara sauce topped with melted mozzarella cheese</i>	
Lasagna	\$12
<i>Homemade lasagna</i>	
<i>Layers of pasta, meat sauce, mozzarella, ricotta & pecorino Romano cheese</i>	
Seafood Linguini	\$19
<i>Shrimps, mussels, clams & calamari</i>	
<i>Simmered in a delicious white wine sauce</i>	

MEXICAN

Steak Mexican Style	\$14
<i>Boneless round steak sautéed with onions, cilantro, green peppers, jalapenos, tomatoes & red wine</i>	
Chicken Mexican Style	\$13
<i>Grilled chicken sautéed with onions, green peppers, cilantro, jalapenos, tomatoes & white wine sauce</i>	
Chilaquiles	\$12
<i>Marinated chicken OR steak, cheese & tortilla chips in a green tomatillo sauce OR red spicy sauce</i>	
Tostada Primavera	\$13
<i>Bowl shaped tortilla</i>	
<i>Your choice of chicken OR steak OR vegetables</i>	
<i>Topped with queso fresco, lettuce, tomatoes, sour cream, & guacamole. Served with rice and refried beans</i>	
Burrito	
<i>Yellow Rice, black beans, lettuce, tomatoes, sour cream, & guacamole. Topped with melted cheese</i>	
Chicken	\$10
Bean	\$9
Beef	\$11
Shrimp	\$14
Tacos Al Carbon	\$11
<i>Marinated beef OR chicken, Lettuce, tomatoes</i>	
<i>Served with lime, sour cream & guacamole</i>	
Nachos	\$7
<i>Tortilla chips with melted cheese, sour cream & guacamole</i>	
Nachos Supreme	\$11
<i>Chicken OR beef</i>	
<i>Tortilla chips, melted cheese, black beans, pico de gallo, jalapenos, sour cream & guacamole</i>	
Quesadilla	
<i>Grilled Marinated Chicken</i>	
OR Grilled Marinated Steak	\$9
Shrimp	\$13
Mushroom	\$6
<i>Flour tortilla & monterrey jack cheese</i>	
<i>Served with guacamole, sour cream & pico de gallo</i>	

HOUSE SPECIALTIES

Served with your choice of rice & beans OR sauteed vegetable OR spinach OR french fries	
Yayo Steak	\$14
<i>Top sirloin cut</i>	
<i>Thinly sliced, tenderized & marinated</i>	
<i>Grilled on our iron char broiler.</i>	
<i>Served with grilled onions</i>	
Yayo Steak with Shrimp	\$18
<i>Yayo steak. Accompanied with shrimp in garlic sauce topped with smoked paprika</i>	
Yayo Steak with Mushroom	\$15
<i>Yayo steak with fresh sautéed mushrooms in a creamy mushroom sauce</i>	
Cuban Steak	\$14
<i>Yayo steak served with raw chopped onions, peppers & parsley. With a touch of soy sauce</i>	
Horse Steak	\$16
<i>Yayo steak with sautéed onions, Topped with two fried eggs</i>	
Ropa Vieja	\$12
<i>A traditional Cuban favorite</i>	
<i>Slowly cooked shredded flank steak</i>	
<i>Stewed with red wine, cumin, bay leaves & green olives</i>	
Grilled Trio (Parillada)	\$26
<i>Marinated skirt steak Aged Dominican pork sausage</i>	
<i>Spanish chorizo. Grilled on our iron broiler with green bell peppers. Served with fried cassava (yuca frita) OR</i>	
<i>fried green plantains (tostones)</i>	

GRILLED BURGERS

Hamburger	\$5
Hamburger Deluxe	\$8
Cheeseburger	\$6
Cheeseburger Deluxe	\$9
Western Cheese Burger Deluxe (with fried egg)	\$10
Bacon Cheese Burger Deluxe	\$10
Turkey Burger	\$4
Turkey Burger Deluxe	\$7

SANDWICHES

Ham & American Cheese	Roll \$3.5	Hero \$4
Grilled Cheese - White Bread		\$2
Bacon or Ham or Sausage		\$3.5
Grilled Cheese & Bacon White Bread		\$3
<i>Bacon, Lettuce & Tomato</i>		
White Bread Roll		\$2.75
Hero		\$3.25
Cuban Roast Pork, Pickles, Ham, Swiss Cheese		\$5.95

SPECIAL SANDWICHES (HERO)

Grilled Chicken	\$5.95
Chicken Cutlet Parmigiana	\$7.95
Roast Pork	\$4.95
Steak w. Onions	\$5.95
Steak w. Mushroom, Pepper, Onion	\$6.95
Shrimp Parmigiana	\$8.95
Breaded Steak	\$5.95
Breaded Pork Chop	\$5.95
Meat Ball Parmigiana	\$6.95
with Lettuce & Tomato	75¢ Extra
with Cheese	\$1 Extra

SIDE ORDERS

Healthy Brown Rice MD	3.5
Arroz con Gandules	
	Sm \$1.25 Med \$3.5 Lg \$6.5
White Rice / Arroz Blanco or Yellow	
	Sm \$1.25 Med \$2.5 Lg \$5
Steamed Mixed Vegetables	\$3.5
Fried Cassava / Yuca Frita	\$3.5
Fried Green Plantains / Tostones	\$3
Sweet Fried Plantains / Maduros	\$3
French Fries / Papitas Fritas Home Made	\$3.5
Red Beans / Habichuelas Rojas	
	Sm \$1.5 Med \$3 Lg \$5.95
Black Beans / Habichueelas Negras	
	Sm \$1.5 Med \$3 Lg \$5.95
Home Made Mashed Potatoes /	
Papas Majadas	\$3.5
Fresh Meshroom Sauteed w. Ext Ver Oil Garlic	\$3.5
Fresh Mushroom & Spinach	
Sauteed w. E.V.O.O	\$3.5
Fresh Cauliflower Sauteed w. Ext. Ver Oil Garlic	\$3.5
Fresh Cauliflower & Broccoli Steamed	\$3.5
Fresh Spinach Steamed w. E.V.O.O. Garlic	\$3.5
Yuca / Broiled Cassava	\$3
Guineos Verdes-Green Boiled Banana	\$3
Pasteles En Hojas	\$3.5
Spanish Meat Pattie	
Gucamoli	(8 oz.) \$4 (16 oz.) \$8

All of the above plates are served w. rice & beans or green plantains or french fries or Mashed potatoes & vegetables

Todos estos platos se sirven con arroz y habichuelas o tostones o papitas fritas o papas majadas y vegetales

CHICKEN

Served with your choice of rice & beans OR plantains OR sauteed vegetable OR spinach OR french fries

Baked Chicken	\$10
<i>Rosemary marinated Caribbean spiced roast chicken</i>	
Chicken Stew	\$10
<i>Slowly cooked dark meat chicken with garlic, thyme, olives & white wine</i>	
Fried Chicken	\$10
<i>Rosemary marinated Caribbean spiced chicken fried to perfection</i>	
BBQ Chicken	\$11
<i>Marinated chicken served with our one of a kind homemade BBQ sauce</i>	
French Chicken	\$14
<i>Boneless breaded chicken breast in a white wine & cream based lemon sauce</i>	
Chicken with Mushroom	\$14
<i>Lightly coated chicken breast braised in a mushroom sauce</i>	
Chicken with Broccoli	\$14
<i>Sautéed chicken breast with broccoli in a white wine sauce.</i>	
Grilled Chicken	\$12
<i>Chicken breast marinated with our own blend of herbs & spices</i>	
Boneless Chicken Chunks	\$12
<i>Marinated boneless chicken thighs</i>	
Chicken Cordon Bleu	\$15
<i>Lightly breaded chicken breast stuffed with ham, cheese, & mushrooms. With a Creamy white wine sauce</i>	
Shrimp Stuffed Chicken Breast	\$18
<i>Lightly breaded chicken breast stuffed with tender shrimp in a creamy white wine & garlic sauce with cheese</i>	

SEAFOOD

Served with your choice of rice & beans OR plantains OR sauteed vegetable OR spinach OR french fries

1 ½ lb. Lobster	Seasonal
<i>Steamed OR simmered in a concoction of butter, garlic & herbs</i>	
1 ½ lb. Lobster Stuffed w.	
Shrimp & Mozzarella	Seasonal
<i>Steamed lobster stuffed with shrimp scampi & mozzarella cheese, topped with smoked paprika</i>	
Whole Red Snapper	1 ¼ lb. \$19 or 2 lb. \$23
<i>Grilled with a white wine garlic sauce or fried</i>	
Whole Red Snapper in Coconut Sauce	\$21
<i>Steamed whole red snapper</i>	
<i>Served in a Caribbean coconut sauce with onions & peppers</i>	
Capered Salmon Fillet.	\$18
<i>Steamed salmon fillet lightly seasoned with salt, pepper & rosemary. Finished with capers & smoked paprika</i>	
Broiled Salmon Fillet	\$18
<i>Basil infused Mediterranean herbed salmon with a creamy garlic wine sauce</i>	
Swai Fillet (Filete De Mero)	\$13
<i>Grilled with a white wine sauce OR Fried with seasoned flour</i>	
Stuffed Swai Fillet	\$18
<i>Swai fillet stuffed with garlic shrimp in a garlic cream sauce</i>	
Shrimp Scampi	\$17
<i>Baked in a blend of lemon juice, garlic, butter & parsley. Finished with smoked paprika</i>	
French Shrimp	\$18
<i>Lightly breaded served with a lemon butter sauce & parsley</i>	
Fried Shrimp	\$17
<i>Lightly breaded in our seasoned flour</i>	
Shrimp in Hot Sauce	\$17
<i>Sautéed shrimp served in a spicy broth with cayenne pepper, smoked paprika, onions & peppers</i>	
Shrimp with Mushroom	\$17
<i>Sautéed shrimp served in a creamy mushrooms cheese sauce with parsley, basil, garlic & mushrooms</i>	
Cangrejada Yayo (Crab Meat Stew)	\$17
<i>Crab meat stewed with onions, peppers & old bay seasoning. Served with tostones (fried green plantains)</i>	
Octopus in Hot Sauce	\$16
<i>Tender octopus served in a spicy broth of cayenne pepper, smoked paprika, onions & peppers</i>	

STEAK

Served with your choice of rice & beans OR plantains OR sauteed vegetable OR spinach OR french fries

Skirt Steak (Entrana)	\$20
<i>Choice cut</i>	
<i>House marinated skirt steak with rosemary rub</i>	
<i>Served with chimichurri sauce</i>	
New York Strip Steak	\$21
<i>Choice cut</i>	
<i>Marinated in a Worcestershire sauce blend with salt & pepper</i>	
New York Strip with Shrimp	\$25
<i>Choice cut</i>	
<i>Marinated in a Worcestershire sauce blend with salt & pepper</i>	
<i>Served with shrimps in a creamy garlic sauce topped with smoked paprika</i>	
Surf and Turf	\$29
<i>Choice cut, marinated new york strip</i>	
<i>Shrimps, mussels & calamari in a creamy garlic sauce</i>	
Steak with Onion	\$12
<i>Choice cut</i>	
<i>Sirloin tip thinly sliced</i>	
<i>Marinated in our house blend</i>	
<i>Grilled and served with grilled onions</i>	
Pepper Steak	\$13
<i>Sirloin tip steak</i>	
<i>Sliced and sautéed with onions, peppers & our house blend of seasonings</i>	
Breaded Steak	\$13
<i>Marinated sirloin tip steak. Breaded with our seasoned breadcrumbs</i>	
Steak with Mushroom	\$14
<i>Sirloin tip steak</i>	
<i>Coated in our creamy mushroom sauce with fresh mushrooms</i>	
Steak in Sauce	\$13
<i>Sirloin tip steak</i>	
<i>Served in our Caribbean red wine sauce with onions, olives & peppers</i>	
<i>Can be spicy if desired</i>	
Fried Beef	\$13
<i>Sirloin tip steak</i>	
<i>House marinated thinly sliced & fried to perfection.</i>	
<i>Served with limes</i>	
Beef Stew	\$10
<i>Boneless chuck cubes</i>	
<i>Slowly cooked in a Caribbean broth of red wine, garlic, onions, & cilantro</i>	
<i>Potatoes & carrots</i>	
Oxtail Stew	\$13
<i>Tender oxtail slowly cooked in a Caribbean broth of red wine, bay leaves celery & onions</i>	
Liver Steak	\$11
<i>Seasoned with oregano, garlic & wine</i>	
<i>Pan fried with Spanish onions & green peppers</i>	
Liver Spanish Style	\$11
<i>Thinly sliced liver</i>	
<i>Sautéed with onions, peppers & cilantro.</i>	
<i>With a touch of our red wine Caribbean sauce</i>	

PORK

All our pork is marinated for a minimum of 48 hours
Served with your choice of rice & beans OR plantains OR sauteed vegetable OR spinach OR french fries

Fried Pork Chop	(1) \$9 (2) \$13
<i>Thick cut pork chops fried to a juicy perfection</i>	
Grilled Pork Chop	(1) \$10 (2) \$15
<i>Thick cut pork chops grilled on our iron char broiler</i>	
Spicy Pork Chop	\$14
<i>Pan fried pork chops</i>	
<i>Served in a red wine Caribbean sauce with cayenne pepper & fresh thinly sliced jalapenos</i>	
Pork Chop with Mushroom	\$14
<i>Pan fried pork chops</i>	
<i>Sautéed with fresh mushrooms in a creamy mushroom sauce</i>	
Breaded Pork Chop	\$12
<i>Two thinly sliced tenderized pork chops</i>	
<i>Breaded with seasoned bread crumbs</i>	
Fried Pork	\$13
<i>Boneless butt cut, Thinly sliced & deep fried</i>	
BBQ Ribs	Pork ribs basted with our homemade BBQ sauce \$11
Roast Pork	\$10
<i>Fall off the bone, slowly roasted Cuban style roast pork</i>	