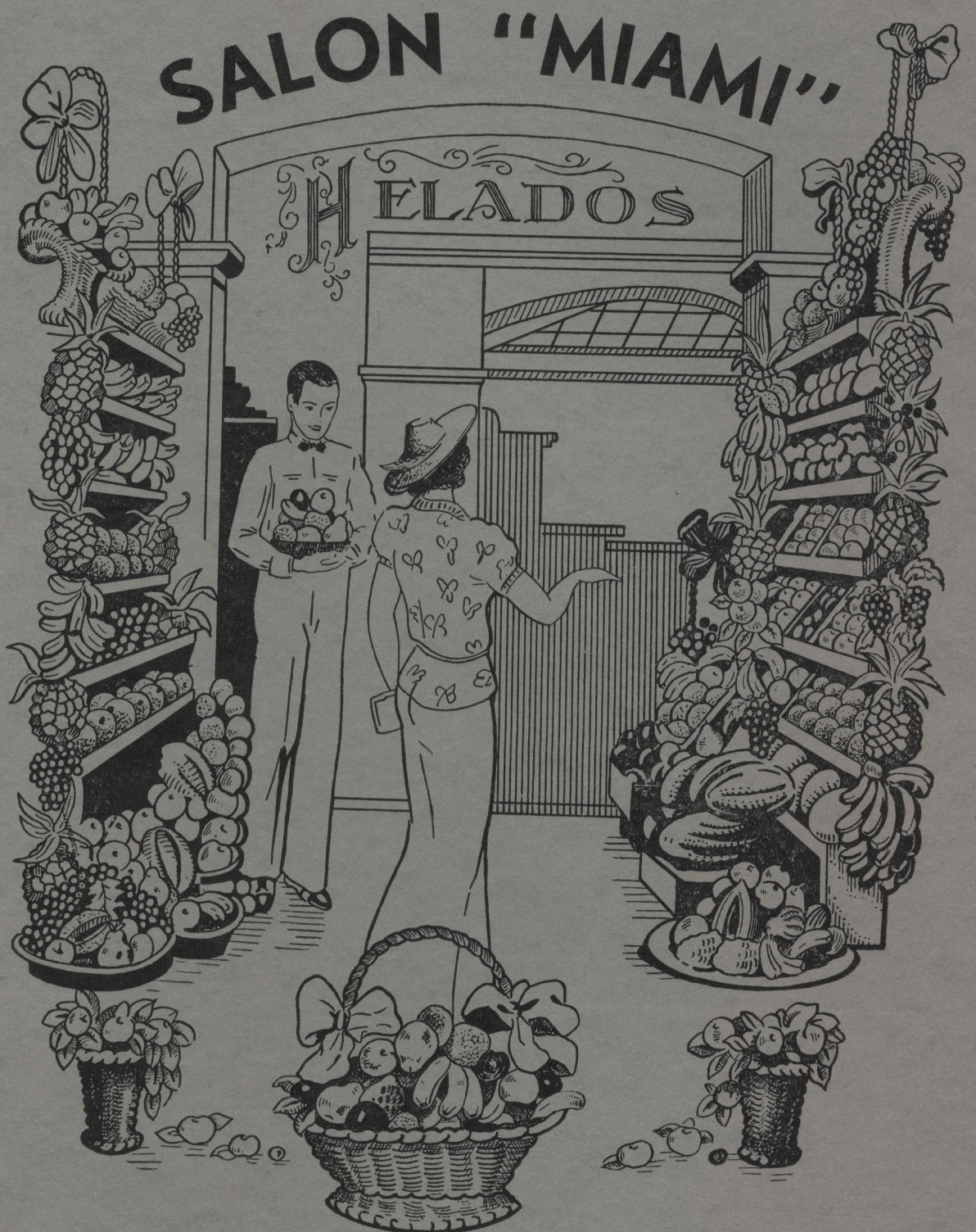


**RESTAURANT**  
**LICORES, LUNCH Y FUENTE DE SODA**  
**FRUTERIA Y BAR**  
**SERVICIO A DOMICILIO**



**M. MENENDEZ y Cía.**

PASEO DE MARTI (Prado) 362  
ESQUINA A NEPTUNO

TELEFONO M-4265

WE SPECIALIZE IN  
**STEAK, CHOPS & SEA FOOD**

THE BEST THE MARKET AFFORDS  
PREPARED AND SERVED RIGHT

**ENGLISH SPOKEN**







RESTAURANT "MIAAMI"

LA CARTA

Imported Fresh Beluga Caviar 1.25
Grippe fruit Surtis... 0.35
Fresh local fruit cocktail... 0.40

Spanish Olives... 0.15
Hamark Henning... 0.30
Gilled celery and olives... 0.50

Chicken Broth With Rice... 0.35
Frozen chicken broth... 0.35
Fresh vegetable soup... 0.30

Oysters Cream Soup... 0.50
Spanish Tartar 2 Eggs... 0.50
Fresh Sweet pea soup... 0.35

Deviled More Crab... 0.50
Coll's Protein Meringe... 0.50
Chicken or Crab Croquette... 0.45

Red snapper steak broiled... 0.70
Whole snapper broiled... 0.60
Filet of sole with tartar... 0.65

Half Chicken Maryland... 0.80
Half Guinea hen "Miam" style... 0.75
Fresh chicken livers saute... 0.50

BREAD AND BUTTER 0.10 PAN Y MANTECURA 0.10

ENTRANTES

Estacion del Pais... 0.70
Estacion Americana... 0.50
Cotel de Cangrejo... 0.70

Estacion de Cangrejo... 0.70
Cotel de Camarones... 0.50
Cotel de Langostinos... 0.75

Consomme de ave con arroz... 0.25
Gousses cepeladas... 0.25
Sopa de legumbres... 0.30

Huevos y Tortillas... 0.50
Huevos pasados... 0.30
Huevos fritos y arroz... 0.30

Tortilla de Camarones... 0.60
Tortilla de Camarones... 0.60
Tortilla Petit Pois... 0.45

Paqueta de Pargo Galle... 0.70
Paqueta entera Galle... 0.60
Filete de langosta... 0.65

Medio Pollo Maryland... 0.80
Medio Guinea "Miam" style... 0.75
Manchados de ave saute... 0.50



# Lista de Vinos

Wine List

## BURDEOS BLANCOS

Bordeaux White Wines

No.		Botella	½ botella
1	Sauternes Schroder Schyler	2.00	1.00
2	Haut Sauternes Schroder Schyler	2.20	1.15
3	Sauternes L. Rosenheim & Fils	2.20	1.15
4	Haut Sauternes L. Rosenheim & Fils	2.40	1.30
5	Barsac	2.35	1.25
6	Haut Barsac	2.45	1.30
7	Graves	2.35	1.25
8	Chateau La Tour Blanche	3.00	
9	Chateau D' Iquem Lur Saluces	5.50	

## BURDEOS TINTOS

Bordeaux Red Wines

10	Medec	1.60	0.85
11	Margaux	1.60	0.85
12	San Julián	2.25	1.15
13	San Emilión	2.25	1.15
14	Pontet Canet	2.50	1.35
15	Chateau Margaux	2.75	1.45
16	Chateau Lafite	3.00	1.60

## BORGOÑAS BLANCOS

Still Burgundies White

17	Chablis Albert Brenot	2.75	1.45
18	Chablis Francisco Paternina	2.60	1.35
19	Chablis Bodegas Bilbainas	2.50	1.30

## BORGOÑAS TINTOS

Still Burgundies Red

20	Pommard	2.50	1.30
21	Macon	2.50	1.30
22	Cepa Borgoña Bodegas Bilbainas	2.60	1.35

## VINOS ESPUMOSOS BLANCOS

Sparkling Burgundies White

23	Chambertin Calvet	5.50	2.90
24	Asti Spumante (Italian Wine)	5.50	2.90

## VINOS ESPUMOSOS ROJOS

Red Sparkling Burgundies

25	Chambertin Albert Brenot	5.25	2.75
26	Nebbiolo pumante (Italienne)	5.00	2.60

## VINOS DEL RIN Y MOSELA

Rhin and Mosel Wines

27	Oppenheimer	2.40	1.30
28	Rudesheimer	2.60	1.40
29	Zeltinger	2.60	1.40
30	Niersteiner	2.70	1.50
31	Liebfraumilch	2.90	1.60

## VINOS BLANCOS ESPAÑOLES

Spanish White Wines

32	Diamante Demi Sec	1.90	1.00
33	Rioja (Corona) Demi Sec	1.90	1.00
34	Compañía Vinícola Seco (Dry)	1.80	0.95
35	Paternina Sec	2.00	1.10
36	López Heredia Extra Dry	2.00	1.10
37	Castell del Remey "Sour"	1.90	0.95
38	Tres Ríos "Sour"	1.80	0.95
39	ONENA "Special of the House"	1.00	0.60



VINOS TINTOS ESPAÑOLES

Spanish Red Wines

No.		Botella	½ botella
40	Rioja Onena.. . . . .	0.95	0.55
41	Tres Ríos (Gallego).. . . . .	1.70	0.90
42	Castell del Remey.. . . . .	1.70	0.90
43	Paternina Blue Ribbon.. . . . .	1.90	0.95
44	Compañía Vinícola Clarete.. . . . .	1.70	0.90
45	Vinícola Imperial.. . . . .	1.80	0.95
46	Viña Tondonia.. . . . .	1.90	1.00
47	Marqués del Riscal.. . . . .	1.90	1.00

VINOS ITALIANOS

Italian Wines

48	Chianti I. L. Rufino (Blanco-White).. . . . .	2.00	1.00
49	Chianti I. L. Rufino (Tinto-Red).. . . . .	2.00	1.00
50	Chianti I. L. Rufino Half Pint.. . . . .		0.60

CHAMPAGNES

51	G. H. Mumm, Cordon Rouge, Tres Sec.. . . . .	7.00	3.65
52	G. H. Mumm, Extra Dry.. . . . .	7.50	3.85
53	Pipper Heidsieck Demi Sec.. . . . .	7.00	3.65
54	Pipper Heidsieck Brut.. . . . .	7.50	3.65
55	Pommery Greno Sweet.. . . . .	7.25	3.70
56	Pommery Greno Brut.. . . . .	7.80	4.00
57	Veuve Clicquot Ponsardin Sec.. . . . .	7.00	3.65
58	Veuve Clicquot Brut.. . . . .	7.50	3.85
59	Lois Roederer Sweet.. . . . .	7.00	3.60
60	Lois Roederer Brut.. . . . .	7.50	3.80

SIDRAS — S I D E R

61	El Gaitero.. . . . .		
62	Princesa de Asturias.. . . . .		

CERVEZAS — BEER, Ale and Stout

		½ botella	
63	Tropical.. . . . .	0.15	
64	Cristal.. . . . .	0.15	
65	Polar.. . . . .	0.15	
66	Hatuey.. . . . .	0.15	
67	Tropical Excelsior Oscura .. . . .	0.15	
68	Maltina.. . . . .	0.15	
69	Trimalta.. . . . .	0.15	
70	Salvator.. . . . .	0.35	
71	Beck's (Llave).. . . . .	0.35	
72	Guinness Stout ½ - 30 cts. . . . .	0.50	
73	Bass Ale ¼ - 35 cts. . . . .	0.55	
74	Marca T. (Pale Ale).. . . . .	0.55	
75	LARGE GLAS OF DRAUGHT BEER.. . . .	0.20	

AGUAS MINERALES — MINERAL WATER

	Botll	½	¼	
76	Poland.. . . . .	0.40	0.25	
77	Evian Cachart.. . . . .	0.40		0.20
78	Vichy Celestiv o Hopital.. . . . .	0.50		0.20
79	San Francisco.. . . . .	0.35	0.15	0.10
80	White Rock.. . . . .		0.35	0.20
81	Apollinaris.. . . . .		0.35	0.20
82	Schweppe's Tonic Water.. . . . .			0.30
83	GINGERALE CANADIAN DRY.. . . . .		0.35	0.20



# Lista de Bebidas

## DRINK LIST

### COCKTAILS

Bacardí . . . . .	25
Daiquirí . . . . .	25
Santiago . . . . .	25
Presidente . . . . .	25
Mary Pickford . . . . .	25
Manhattan . . . . .	25
Bronx . . . . .	25
Orange Blossom . . . . .	25
Martini . . . . .	25
Perfect . . . . .	25
Dubonet . . . . .	25
Gin . . . . .	25
Ojen Cocktail . . . . .	25
Vermouth . . . . .	25
Whisky . . . . .	25
Ideal . . . . .	30
Millonaire . . . . .	30
Jack Rose . . . . .	30
Cluver Club . . . . .	30
Old Brandy . . . . .	35
Royal Smile . . . . .	30
MIAMI SPECIAL . . . . .	25
Alexander . . . . .	30
Sloe Ging. . . . .	35
Pick Me Up . . . . .	25
Stinger . . . . .	35
Absinthe . . . . .	40
OLD FASHION COLONIAL	40

### FANCY DRINKS

Gin Daisy . . . . .	35
Whisky Daisy . . . . .	40
Absinthe Frapeé . . . . .	45
Mint Julep (Whisky) . . . . .	40
Pousse Café . . . . .	40
Cherry Flip . . . . .	40
Tom Collins . . . . .	35
Ensalada . . . . .	30
Cherry Cobbler . . . . .	45

### FIZZES

Gin . . . . .	30
Silver . . . . .	35
Golden . . . . .	35
Royal . . . . .	35
SLOE GIN . . . . .	40
New Orleans . . . . .	45
Pineapple & Rum . . . . .	40

### SOURS

Gin. . . . .	30
Rum. . . . .	25
Sloe Gin. . . . .	35
Whisky. . . . .	30

### RUM

Bacardí C. Blanca . . . . .	15
" C. Oro . . . . .	20
" 1873 . . . . .	25
" Elixir-Cordial . . . . .	25
Albuerne . . . . .	15
Havana Club . . . . .	15
Jamaica . . . . .	20

### RICKEYS

Gin . . . . .	30
Sloe Gin . . . . .	40
Whiskey . . . . .	30
Rum Bacardí . . . . .	25

### PUNCHES

Brandy . . . . .	40
Brandy With Milk . . . . .	45
Claret . . . . .	40
Jamaica Rum . . . . .	35
Whisky . . . . .	40
Bacardí Rum . . . . .	35
Planters . . . . .	40
Egg Nog Sherry . . . . .	45

### RYE AND BOURBON

William Penn . . . . .	25
Old Overholt . . . . .	25
Canadian Club . . . . .	25
Seagrams Rye . . . . .	25
Walkers Am Bourbon. . . . .	30
Walkers Am. Rye . . . . .	30
Old Dominion . . . . .	35

### SCOTCH WHISKY

Cutty Sark . . . . .	25
Antiquary . . . . .	30
Dewards White Label . . . . .	25
King George . . . . .	25
White Horse . . . . .	25
J. H. Pinch Botle . . . . .	30
J. Walker B. Label . . . . .	35
Haig Gold Label. . . . .	35
M. C. Perfection. . . . .	30
Ballantine . . . . .	30
Irish Whiskey . . . . .	35
Spey Royal . . . . .	30
Black Rod . . . . .	30

### GINS

Wolfe's Dry . . . . .	20
Gilbey's Dry . . . . .	25
Bols Amarilla . . . . .	25
Gordon Dry . . . . .	25
Sloe Gin . . . . .	30
Old Tom . . . . .	25

### VERMOUIHS, BITTERS

Cinzano Red . . . . .	20
Martini Rossi, Red . . . . .	20
Ferrero Red . . . . .	20
Ama "White" . . . . .	20
Noilly Prat White . . . . .	20
Dubonet . . . . .	20
Bitter Campari . . . . .	35
Fernet Branca . . . . .	35
Amer Picon . . . . .	35

### BRANDIES

Domecq Monopolio. . . . .	20
Tres Cepas. . . . .	25
Fundador Domecq . . . . .	30
Tres Copas G. Byas. . . . .	25
Soberano G. Byas. . . . .	30
3 Medallas A. Blazquez. . . . .	20
Antiquary A. Blazquez. . . . .	30
Felipe II A. Blazquez. . . . .	45
Martell Three Star. . . . .	30
Hennessy Three Star. . . . .	30
Courvoisier Very Old. . . . .	40
Martell Cordon Blue. . . . .	50

### LIQUEURS

Aguardiente de Uva. . . . .	20
Apricot Brandy. . . . .	25
Absinthe. . . . .	35
Anisette M. Brizard. . . . .	25
Anís del Mono. . . . .	25
APPLE JACK. . . . .	25
Benedictine. . . . .	30
Bacardí Elixir. . . . .	20
Cazalla de la Sierra. . . . .	20
Cointreau. . . . .	30
Creme de Cassis. . . . .	25
Creme de Cacao. . . . .	25
Creme de Menthe White. . . . .	30
Creme de Menthe Green. . . . .	30
Creme de Aldabó. . . . .	25
Coffee Brandy. . . . .	30
Cherry Brandy. . . . .	25
Green-Yellow Chartreuse. . . . .	35
Marraschino. . . . .	25
Grand Marnier. . . . .	35
Orange Curacao. . . . .	25
Kummel Gilka. . . . .	30
Kirsh. . . . .	30
Raspail. . . . .	30
Parfait Amour. . . . .	30
Strawberry Brandy. . . . .	30
Ojen. . . . .	20
Blackberry Brandy. . . . .	25
Prunelle Brandy. . . . .	30
Tequila. . . . .	30
Coffee Brandy. . . . .	30

### DRY SHERRY & MANZANILLA

Tío Pepe. . . . .	25
La Ina. . . . .	20
Agustín Bl. Carta B. . . . .	20
Agustín Bl. Carta Plata. . . . .	35
Agustín Bl. Carta Oro. . . . .	45
Manzanilla Manjon. . . . .	20
Marqués del Mérito. . . . .	20
Sánchez Romate. . . . .	20
La Guita. . . . .	20

### MOSCATEL, PORTS, MADEIRA

González Byas. . . . .	25
Viña 25. . . . .	20
Goliath. . . . .	20
Moscateel Sitges. . . . .	25
Oporto Constantino. . . . .	25
DRY SACK. . . . .	40



# SANDWICHES

## SERVED WITH SLICED TOMATO AND DRESSING

Imported Caviar with sliced onion . . . . .	0.50
Club Ham Sandwiches - with - Tomate & Mayonaise . . . . .	0.50
CLUB BACON SANDWICHES WITH SLICED TOMATO . . . . .	0.60
Turkey Sandwiches lettuce and tomato . . . . .	0.50
SLICED OF CHICKEN SANDWICHES ON TOAST . . . . .	0.60
Smoked Tongue on Rye. Bread . . . . .	0.40
Combination on Cuban White Toast . . . . .	0.45
Fried eggs - with ham on Toast . . . . .	0.45
Lettuce and tomato with mayonaise . . . . .	0.30
Hard Boiled eggs, Letuuce and Mayonaise . . . . .	0.35
Imported Boneless Sardines on Rve. . . . .	0.35
Hot Roast Beef on White Toast . . . . .	0.40
Ham and Cheese on Rve . . . . .	0.30
Foie Gras on White Toast . . . . .	0.40
CUBAN COMBINATION IN SOFT BREAD . . . . .	0.40
Swiis Cheese - on white or Rye Bread . . . . .	0.30
Bacon and egg Sandwiches on white toast . . . . .	0.50
Roasted leg of pork sliced tomato . . . . .	0.35
Hot Dogs Tomato sauce fried Onnions . . . . .	0.30
Chicken Salad Sandwiches Lettuce & Tomato . . . . .	0.40
Hamburguer Steak Sandwich - on Toast . . . . .	0.45
Corned Beef on Rye . . . . .	0.30

### CAFE y TE

Café con Leche . . . . .	0.10
Café con Crema . . . . .	0.20
Chocolate Menier Claro . . . . .	0.20
Taza de Cocoa "Maillard" . . . . .	0.15
Taza de Té Orange Pekoe o Lipton . . . . .	0.10
Té con Crema Fresca . . . . .	0.20
Medio litro de leche . . . . .	0.15
Té frío con limón . . . . .	0.20
PAN Y MANTEQUILLA . . . . .	0.10

### COFFEE and TEA

Coffee withm-Hot Milk . . . . .	0.10
Coffee with-Fresh Cream . . . . .	0.20
Hot Chocolate . . . . .	0.20
Cul of Maillard Cocoa . . . . .	0.15
Lipton's or Orange Pekoe Tea . . . . .	0.10
Cup of Tea fresh cream . . . . .	0.20
Pint of fresh Milk . . . . .	0.15
Iced Tea with Lemon . . . . .	0.20
Bread and Bulter . . . . .	0.10



# SANDWICHES

## DRINK LIST

### COCKTAILS

### BICKERS

### BEVERAGES

Bacardi	25	Blue Gin	25	Donkey Mountain	20
Daiquiri	25	Blue Gin	25	Tres Copas	25
Santiago	25	Blue Gin	25	Imported Caviar with sliced onion	30
Presidents	25	Blue Gin	25	Club Ham Sandwiches - with - Tomato & Mayonnaise	30
Mary Pickford	25	Blue Gin	25	Imported Caviar with sliced onion	30
Manhattan	0.20	Blue Gin	25	Club Ham Sandwiches - with - Tomato & Mayonnaise	30
Brook	0.20	Blue Gin	25	Club BACON SANDWICHES WITH SLICED TOMATO	45
Orange Blossom	0.20	Blue Gin	25	Turkey Sandwiches lettuce and tomato	30
Martini	0.20	Blue Gin	25	SLICED OF CHICKEN SANDWICHES ON TOAST	30
Perfect	0.20	Blue Gin	25	Smoked Tongue on Rye Bread	30
Dubonet	0.20	Blue Gin	25	Combination on Cuban White Toast	30
Gin	0.20	Blue Gin	25	Fried eggs - with ham on Toast	30
Ojai Cocktail	0.40	Blue Gin	25	Lettuce and tomato with mayonnaise	30
Vermouth	0.45	Blue Gin	25	Hard Boiled eggs, Lettuce and Mayonnaise	30
Whisky	0.45	Blue Gin	25	Imported Boneless Sandwiches on Rye	30
Ideal	0.45	Blue Gin	25	Hot Roast Beef on White Toast	30
Millonada	0.30	Blue Gin	25	Ham and Cheese on Rye	30
Jack Rose	0.30	Blue Gin	25	Yolo Gans on White Toast	30
Claver Club	0.35	Blue Gin	25	CUBAN COMBINATION IN SOFT BREAD	30
Old Brew	0.35	Blue Gin	25	Swiss Cheese - on white or Rye Bread	30
Royal Salute	0.35	Blue Gin	25	Bacon and egg sandwiches on white toast	30
MIAMI	0.40	Blue Gin	25	Roasted leg of pork sliced tomato	30
Alexander	0.40	Blue Gin	25	Hot Dogs Tomato sauce fried Onions	30
Sloe Gin	0.30	Blue Gin	25	Chicken Salad Sandwiches Lettuce & Tomato	30
Pick Up	0.40	Blue Gin	25	Hamberger Steak Sandwich - on Toast	30
Stinger	0.40	Blue Gin	25	Corned Beef on Rye	30
Abante	0.40	Blue Gin	25	Kraut	30
OLD FASHIONED	0.30	Blue Gin	25	Peas	30
	0.20	Blue Gin	25	Parfait	30
	0.35	Blue Gin	25	Strawberry	30
Gin Daisy	0.30	Blue Gin	25	Ojai	30
Whisky Daisy	0.30	Blue Gin	25	Yogurt	30
Abante	0.40	Blue Gin	25	Prunes	30
Mint Daisy	0.40	Blue Gin	25	Tequila	30
Young Girl	0.40	Blue Gin	25	French Coffee	30
Cherry Pop	0.30	Blue Gin	25		30
Tom Collins	25	Blue Gin	25		30
Espresso	30	Blue Gin	25		30
Cherry Cobbler	45	Blue Gin	25		30
		Blue Gin	25		30
Gin	30	Blue Gin	25		30
Sloe	35	Blue Gin	25		30
Golden	35	Blue Gin	25		30
Royal	35	Blue Gin	25		30
SLOE GIN	40	Blue Gin	25		30

### COFFEE and TEA

Espresso	0.10
Coffee with Hot Milk	0.20
Coffee with Fresh Cream	0.20
Hot Chocolate	0.20
Col of Malted Cocoa	0.15
Lipton's or Orange Pekoe Tea	0.10
Red Cup of Tea fresh cream	0.20
Flat of fresh Milk	0.15
iced Tea with Lemon	0.20
Bread and Butter	0.10

### CAFE Y TE

Café con Leche	0.10
Café con Crema	0.20
Chocolate Menta Clara	0.20
Tes de Cocoa "Mallard"	0.15
Tes de Té Orange Pekoe o Lipton	0.10
Tes con Crema Fresca	0.20
Medio litro de leche	0.15
Tes con limón	0.20
PAN Y MANTECILLA	0.10

Albano	25	Dubonet	25	Orange	25
Albano	25	Blue Gin	25	Orange	25
Albano	25	Blue Gin	25	Orange	25
Albano	25	Blue Gin	25	Orange	25



RestauranT Miami

Comida Domingo

Sunday Dinner

Table D'hote

1-00

Cocktail de frutas frescas  
 Jugo de tomate fresco  
 Melon canteloupe  
 Suprema de toronja  
 Cocktail de marisco salsa rusa  
 Cocktail de cangrejo  
 Langosta Thermidor  
 Langostagrille papas fritas  
 Filetes de pargo rebozados.  
 Cabrillas Colvert  
 C A N E L O N I GRATTIN  
 Espaguetes salsa de carne  
 Cangrejo relleno  
 C A L D O G A L L E G O  
 Sopa de Fideos con menudos  
 Sopa de legumbres frescas  
 Pastel de ave frio

Fresh fruit cocktail  
 Fresh tomato juice  
 Fresh Cantaloupe "Melon"  
 Grape fruit surprise  
 Sea-food cocktail russian dressing  
 Moro crab cocktail  
 L o b s t e r Thermidor  
 Broiled lobster french fried  
 Breaded boneless red snapper  
 Colvert king fish  
 CANELONI AU GRATTIN WHITE SAUCE  
 Spaghetti with meat sauce  
 Stuffed moro crab  
 WHITE BEAN SOUP SPANISH STYLE  
 Vermicelly and chicken livers soup  
 Fresh vegetables soup  
 Cold chicken pie

"Segundo plato"

" Second Choice "

Pavo relleno con salsa de fresa  
 Medio pollo asado con legumbres  
 Menudos de ave fritos y cebolla  
 Arroz con pollo Criolla  
 Tamal de pollo en cazuela  
 P O L L O V I L L E R O I  
 Rosbif de filete con pure  
 Filete de camero Belpré  
 Costilla de puerco Camagueyana  
 Sirloin steak con legumbres  
 Escalopines de higado milanesa  
 Filet miñon "Miami"  
 R a v i o l i Napolitana

Stuffed turkey strawberry sauce  
 Half broiled chicken vegetables  
 Fried chicken liveres with onion  
 Chicken with rice creole  
 Chicken tamal in caserole  
 C H I C K E N V I L L E R O I  
 Roasted tenderloin mashed potato  
 Broiled lamb filet Julien potatoes  
 Broiled Park chop cuban style  
 Broiled sirloin steak & vegetables  
 Breaded calf liver steaks.  
 D i l e t Mignon steak "Miami"  
 R a v i o l i Neapolitan style

Ensaladas

Salads

Mixta de frutas frescas S. Francesa  
 Lechuga--Perros--Tomates--  
 Remolacha--Pepinillos--  
 Aguacate-- papas y huevos---

fresh fruit assorted. F dressing  
 Lettuce--Tomatoes--Water cress.  
 Fresh beets-- escarola--  
 Alligator pear-- eggs and potatoes

Postres

Desserts

Mangos--Mameyes-Melon--Piña--  
 Pastel de manzanas--Charlota rusa  
 Helados de frutas y de cremas--  
 Flan de vaini--Pudín diplomatico-  
 Arroz con leche--

Any kind of mangoes- Mamey- Melon-  
 Fresh apple pie-- Charlotte russe-  
 Fruit ices and ice cream--  
 Custard pudding-- Vanilla custard  
 Rice Pudding- Queso crema and jelly

Pan y mantequilla, Cafe- Té

Bread and buter coffee or tea.

\$-1.50 - DINNER D' L U X E \$-1.50

D a i q u i r i

Daiquiri Drink.

Cocktail de Cangrejos  
 Crema de esparragos fresca-  
 Filet mignon "Miami" con chapiñon  
 Lechuga Americana y tomates  
 M R D E N de P O S T R E

Fresh moro crab cocktail  
 Fres asparagus cream soup  
 Filet Mignon mushrooms-  
 Herast of Lettuce and tomatoes  
 Desserts C h o i c e

Pan y mantequilla, cafe ó te frio. Bread and buter coffe ice tea.



Restaurant Miami

Domingo Comida

Sunday Dinner

A la Carte

Canape de anchoas en tostadas	50	Imported anchovies on toast	
Apio relleno y aceitunas	45	Stuffed celery and Olives	
Antipasto surtido	50	Antipasto	
Sardinas sin espina en aceite	45	Boneless imported sardines	
Jugo de tomate fresco	20	Fresh tomato Juice	
Cocktail de frutas frescas	35	Fresh fruit cocktail	
Cocktail de cangrejos	65	Fresh moro Crab cocktail	
Cocktail de langosta	45	Lobster cocktail	
Cocktail de camarones	50	Shrimps cocktail	
Queso de Puerco fresco	40	Pork Head cheese	
Pastel y galantina Surtida	50	Galantine & chicken Pie assorted	
Jamon gallego	80	Spanish Ham	
Sopas		Soups	
SOPA DE FIDEOS CON MENUDOS	25	VERMICELLI & CHICKEN LIVERS	
Caldillo Gallego	30	White beans Spanish style	
Sopa de legumbres frescas	25	Fresh vegetables soup	
Sopa de cebolla al gratin	45	Onion Soup au Gratin	
Srema de Espárragos	35	Asparagus cream soup	
Huevos		Eggs	
Huevos Benedictine	50	Shirred eggs Benedictine	
Tortilla Interventora	50	Spanish Omelette	
Revoltillo Alemana	45	Chicken Livers and eggs scrambled	
Espaguetes al gratin	40	Spaghetti cream sauce	
Macarrones menudos de pollo	45	Macarroni chicken livers sauce	
RAVIOLICON SALSA DE CARNE	50	RAVIOLI WITH MEAT SAUCE	
Cangrejo relleno "ESPECIAL"	75	SPECIAL STUFFED MORO CRAB	
Sesos Vernuart	45	Calf's brains Vernoir	
PESCADO		FISH	
PESCADO EN PAPILOTT	75	FISH IN PAPER BAG	
Rueda de pargo Grille	70	Broiled red snapper steak	
Filetes de parguito al Gratin	75	Filet of red snapper au gratin	
Mojarras saute Meniere	55	Sautee Meuniere Sea Bass	
Tronchos de pargo al horno	60	Baked Red snapper Tomato sauce	
Masas de Pargo Holandesa	70	Boneless snapper Hollandaise	
Guaguanchos almendrina	55	Sea trout with almonds	
LANGOSTA MAYONESA	60	COLD LOBSTER MAYONNAISE	
Ensaladas de camarones	70	Fresh shrimps salad	
Langostinos salsa Rusa	80	Craw fish russian dressing	
Cangrejo al natural	70	Plain moro Crab	
Huevas de Pargo Grille	50	Broiled Snapper Roe Eggs	
Jaibas fritas con tartara	65	Fried soft shell, crabs tartara	
Plato de Marisco Frio	90	COLD SEA FOOD SALAD	
Filetes de cabrilla Colvert	50	King fish Filet Colvert	
Aves		Poultry	
Medio Pollo Mary-Land	75	Half Chicken Mary-Land	
Medio Pollo Villeroi	70	Half chicken Villeroi	
Suprema de Pollo Tetrazzini	90	Breast of chicken Tetrazzini	
Pollito entero Gacerola	75	Spring chicken in casserole	
Arroz con Pollo criolla	60	Chicken with rice Creole	
Tamal de Pollo en cazuela	60	Chicken Tamale-	
Pavo Relleno salsa de fresas	80	Stuffed Turkey strawberry sauce	
Menudos de Pollo Champiñon	70	Chicken Livers with mushrooms	
2- Pichones de paloma Madera	75	2- SQUAB DOVES MADERE	
CARNE		MEATS	
Filete mignon Champiñon y papas	80	Filet Mignon Mush-and Potatoes	
Sirloin steak con legumbres	70	Broiled Sirloin steak Vegetables	
Escalopes de filete Madera	75	Tenderloin scalopini Madere	
Rosbif de filete y Puré	65	Roasted tenderloin mashed potato	
Filete de cordero Lyonnaise	65	Broiled lamb filet Lyonnaise	
Costilla de Puerco salsa manzana	70	Fried Pork chops apple sauce	
" de Ternera Hungara	70	Broiled veal Cuttelet Hungarien	
Riñones de cordero Grille	50	Broiled lamb Kidney on toast	
Higado grille con bacony cebolla	60	Broiled liver steak bacon & onion	
2-COSTILLAS CORDERO AMERICANAS	1.00	2- BROILED AMERICAN LAMB CHOPS	
Filete de Puerco camagueyana	65	Pork Filet Cuban style	
Plato de Legumbres Surtido	50	Fresh vegetables platter	
Ensalada de Legumbres Frescas	50	FRESH GREEN VEGETABLES SALAD	
Ensalada de Frutas frescas con mayonesa	50	Fresh native fruit salad with Mayonaise	