

SON & CUBANO

# Tapitas

**Camarones Mojito** \$13  
Shrimp sautéed with garlic, olive oil, red pepper flakes and white wine.

**Camarones Tropical** \$15  
Grilled Jumbo shrimp dipped in coconut sauce then dredged in toasted coconut.

**Pastelitos de Picadillo** \$11  
Homemade puff pastry filled with Cuban spiced ground beef.

**Empanadas de Espinaca** \$10  
Turnovers filled with sautéed spinach and Manchego cheese.

**Croquetas de Queso** \$10  
Goat cheese and Hazel nut croquettes drizzled with honey and lime.

**Chicharron de Pollo** \$12  
Crispy Chicken lollipops with a spicy guava glaze.

**Masitas de Puerco** \$10  
Cubes of pork marinated with sour orange and lime.

**Pulpo Encendido** \$13  
Octopus cooked in spicy Cuban Creole sauce.

**Papitas Rellenas** \$10  
Traditional Cuban potatoes mash filled with spiced beef.

**Ceviche de Camarones** \$15  
Ceviche of marinated shrimp served in a Coconut Shell.

**Costillitas** \$14  
Baby back ribs in a Cuban Creole Barbecue sauce.

**Mariquitas de Platano** \$8  
Homemade plantain chips served with a black bean dip.

**Chicharron de Pargo** \$14  
Crispy chunks of Red snapper served with our homemade tartar sauce.

**Albondigas** \$10  
Home made Cuban meatballs cooked in a Habanera sauce.

**Tamal en Hoja** \$8  
Steamed corn meal with bits of pork wrapped in corn husk.

**Empanadas de Picadillo** \$11  
Turnovers filled with Cuban spiced ground sirloin.

**Chorizo Español** \$11  
Spanish sausage sautéed with garlic and red pepper flakes.

**Croquetas de Jamon** \$9  
Homemade croquettes of ham.

**Pulpo Frito** \$13  
Fried octopus slices served with a lime aioli.

**Bocaditos de Sandwiche Cubano** \$10  
Bite size Cuban sandwich of roasted pork, ham, Swiss cheese, and pickles

A gratuity of 20% will be added to tables of 5 or more

## Ensaladas

**Chivita** \$10  
Mixed greens with almond crusted goat cheese in a roasted pear vinaigrette.

**Ensalada Costa** \$15  
Grilled papaya spears, hearts of palm, cherry tomatoes and grilled shrimp with a papaya seed vinaigrette.

**Son Cubano** \$13  
Mixed greens with tomatoes, hearts of palm, avocado, and red onions in a light vinaigrette.

**Ensalada Churrasco** \$15  
Skirt steak, baby greens, avocados, and yucca stix tossed in a chimichurri vinaigrette.

## Platos Principales

**Ropa Vieja** \$23  
Twice cooked shredded flank steak in a Cuban Creole sauce served with steamed white rice and sweet plantains.

**Churrasco** \$28  
Grilled marinated skirt steak served with crispy yucca stix.

**Picadillo de Vegetales** \$18  
Diced seasonal vegetables with Cuban spices and served with steamed white rice.

**Pargo Frito** \$MP  
Fried whole crispy red snapper served with watercress salad.

**Salmon Mango** \$25  
Broiled Salmon with a mango sauce and served with white rice.

**Bacalao Viscaya** \$25  
Fresh Cod cooked in a reduced Cuban tomato sauce served with yucca.

**Camarones Enchiladas** \$25  
Shrimp in a tomato Creole sauce served with steam white rice.

**Baby Pernil** \$26  
Slow roasted Berkshire pork shank served with a corn and sausage stew.

**Pollo a la Plancha** \$21  
Grilled chicken breast marinated in Cuban mojo, served with steamed white rice and green plantains.

**Palomilla** \$23  
Thinly pounded sirloin steak covered with sautéed onions served with steamed white rice.

**Fricase de Pollo** \$20  
Traditional Cuban tomato and garlic braised bone in chicken and new potatoes and carrots.

**Arroz con Pollo** \$20  
Traditional Cuban chicken, Chorizo and rice.

**La Paella** \$30  
Saffron rice mixed with, clams, mussels, shrimp, scallops, and lobster.

## Sides \$7

**Arroz Blanco** – White rice  
**Arroz Moro** – Black beans, bits of pork, and sofrito mixed with rice.  
**Arroz Amarillo**– Saffron Rice.  
**Frijoles Negros**– Black beans (vegetarian).

**Vegetale del Dia** – Vegetable of the day. Please ask your server.  
**Tostones o Maduros**– Sweet or green plantains.  
**Yucca con Mojo** – Steamed cassava with mojo.

Minimum of two tapitas or one plato principales per person

