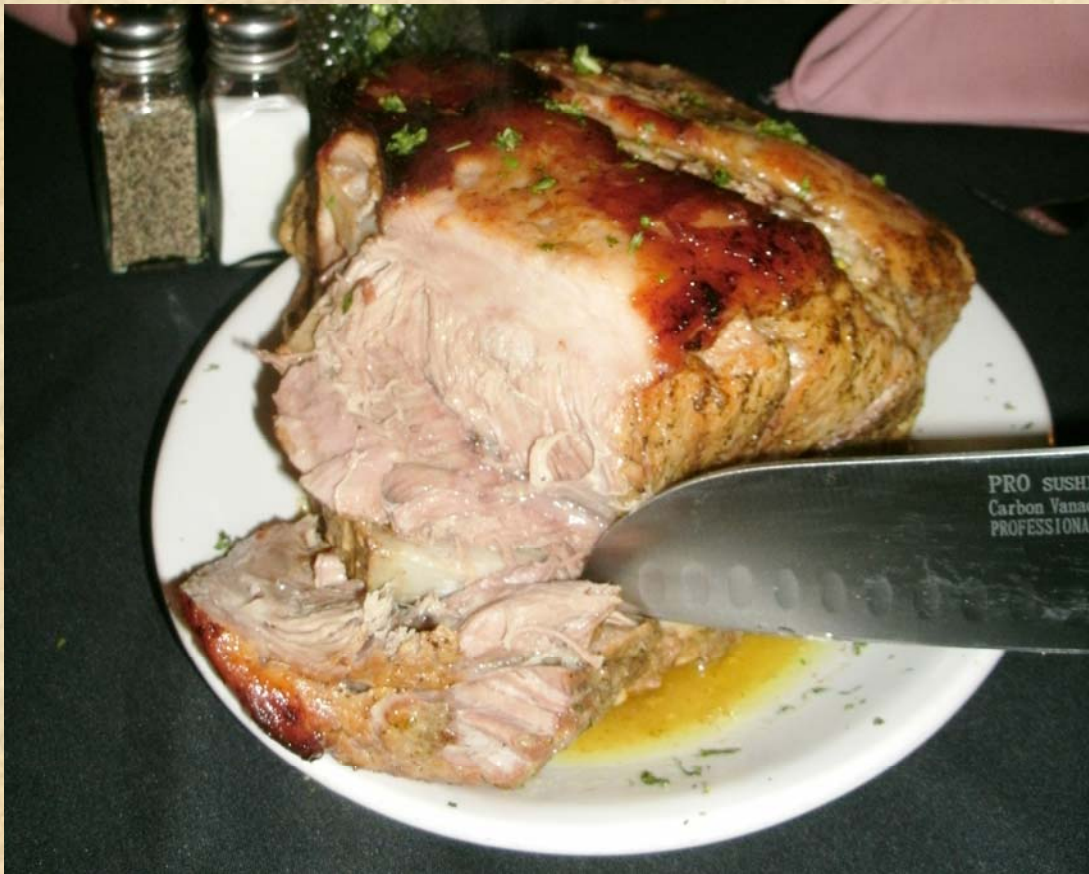




# CUBA CAFÉ



**GIFT CERTIFICATES AVAILABLE**

**OPEN**

**MONDAY-SUNDAY**

**11:00AM-9:00PM**

**(702) 795-7070**

## TAPAS

<b>LECHON“FRIO” CUBA CAFÉ</b>	<b>\$5.95</b>
<i>“Cold” roasted pork, olive oil, lemon, and parsley dressing</i>	
<b>CEVICHE DE CAMARONES</b>	<b>\$7.95</b>
<i>Shrimp ceviche</i>	
<b>CROQUETAS</b>	<b>\$3.50</b>
<i>Ham &amp; beef croquettes</i>	
<b>EMPANADA DE RES O POLLO</b>	<b>\$4.50</b>
<i>Beef or Chicken empanada</i>	
<b>TAMAL CRIOLLO</b>	<b>\$3.50</b>
<i>Homemade tamale</i>	
<b>BRUSCHETTA</b>	<b>\$4.75</b>
<i>Fresh tomatoes with garlic, basil &amp; olive oil on Cuban bread</i>	
<b>SOPA DE POLLO</b>	<b>\$3.95</b>
<i>Chicken soup</i>	
<b>ROASTED PEPPERS &amp; MOZZARELLA</b>	<b>\$6.95</b>
<b>LAMB CHOPS (2)</b>	<b>\$7.95</b>
<i>From Rack of Lamb</i>	
<b>CANAPÉ DE HONGOS</b>	<b>\$5.95</b>
<i>Sautéed mushrooms in brandy sauce</i>	
<b>CANAPÉ DE ROPA VIEJA</b>	<b>\$5.95</b>
<b>ENCHILADO DE CAMARONES</b>	<b>\$8.95</b>
<i>Served in a delicious tomato sauce</i>	
<b>TASTING PLATE</b>	<b>\$13.95</b>
<i>A combination of 2 beef empanadas, mariquitas, 2 croquetas</i>	

Take Out  
Food Available

## SIDE DISHES

<b>YUCA AL MOJO O FRITA</b>	<b>\$3.50</b>
<i>Cassava in garlic &amp; olive oil sauce or fried</i>	
<b>PLATANOS MADUROS</b>	<b>\$3.25</b>
<i>Sweet fried bananas</i>	
<b>TOSTONES</b>	<b>\$3.50</b>
<i>Fried green plantains</i>	
<b>MARIQUITAS CON MOJO</b>	<b>\$4.25</b>
<i>Plantain Chips with garlic sauce</i>	
<b>ARROZ BLANCO O AMARILLO</b>	<b>\$1.75</b>
<i>White rice or yellow rice</i>	
<b>FRIJOLES NEGROS O COLORADOS</b>	<b>\$2.25</b>
<i>Black beans or red beans</i>	
<b>MOROS Y CRISTIANOS</b>	<b>\$2.75</b>
<i>Mixed white rice, black beans with peppers, onion, garlic, bacon, and cumin</i>	
<b>FRENCH FRIES</b>	<b>\$1.50</b>
<b>PAPA RELLENA</b>	<b>\$4.95</b>
<i>Stuffed potato with beef (2)</i>	

## SALAD

<b>CAESAR</b>	<b>\$ 5.25</b>
<b>CAESAR CON POLLO</b>	<b>\$10.95</b>
<i>With Marinated Chicken</i>	
<b>CAPRESE SALAD</b>	<b>\$6.95</b>
<i>Sliced vine-ripened tomatoes, mozzarella cheese, basic, concentrated balsamic vinegar &amp; olive oil</i>	
<b>ENSALADA MIXTA</b>	<b>\$2.95</b>
<i>Mixed Salad</i>	
<b>ENSALADA DE AGUACATE</b>	<b>\$4.95</b>
<i>Avocado Salad</i>	

## SANDWICHES

<b>SANDWICH CUBANO</b>	<b>\$6.95</b>	<b>PHILLY STYLE SANDWICH</b>	<b>\$7.50</b>
<i>Roasted pork, ham, Swiss cheese, mustard &amp; pickles hot pressed on Cuban bread</i>		<i>Fried slices of thin cut top steak, bell pepper, onion with melted cheese</i>	
<b>MEDIA NOCHE</b>	<b>\$6.95</b>	<b>PAN CON LECHON</b>	<b>\$5.95</b>
<i>“Midnight” Roasted pork, ham, Swiss cheese, mustard &amp; pickles on egg bread</i>		<i>Sliced roasted pork with raw onion on Cuban bread</i>	
<b>PAN CON BISTEC</b>	<b>\$7.50</b>	<b>SANDWICH JAMON/QUESO</b>	<b>\$6.95</b>
<i>Thin cut sirloin steak pan-fried on toasted Cuban bread with lettuce, tomatoes, onions, mayonnaise &amp; potato stick.</i>		<i>(Lechuga, Tomate &amp; Salsa de Mostaza) Ham &amp; Cheese Sandwich</i>	
<b>CHICKEN SANDWICH</b>	<b>\$7.50</b>	<b>CHICKEN CHIPOTLE</b>	<b>\$7.95</b>
<i>Marinated chicken breast pan-fried on toasted Cuban bread with mayonnaise, lettuce, tomatoes &amp; onions</i>		<i>Tomato, Lettuce, Chipotle Sauce</i>	
<b>PAN CON CROQUETAS</b>	<b>\$5.95</b>	<b>HAMBURGUESA DE LUJO</b>	<b>\$5.95</b>
<i>Croquettes on toasted Cuban bread with mayonnaise, lettuce &amp; tomatoes</i>		<i>(Hamburger Deluxe) With Cheese</i>	<b>\$0.75 extra</b>
<b>PAN CON ROPA VIEJA</b>	<b>\$7.50</b>	<b>CHICKEN FINGERS</b>	<b>\$6.95</b>
<i>Shredded beef simmered with onion &amp; bell pepper on toasted Cuban bread</i>		<i>Served with french fries</i>	

# CUBA CAFÉ

## CUBA CAFÉ SPECIALTIES

Take Out  
Food Available

All these specialties can be served with french fries instead of rice and beans

### ROPA VIEJA

\$13.95

"Old Clothes" is a very popular Cuban dish. Richly spiced shredded beef simmered with onions & peppers.

Served with Moros & Cristianos

### CARNE CON PAPAS

\$12.95

Roasted and simmered beef with potatoes

### FILETILLO SALTEADO

\$11.95

Sliced top sirloin sautéed in garlic, onion, bell pepper. Served with Moros & Cristianos.

### TASTING PLATE

\$14.95

A combination of Ropa Vieja, Lechon Asado & Pollo Tequila. Served with MorosCristianos and maduros (sweet plantain)

### BISTEC DE PALOMILLA

\$13.95

Latin style cut top sirloin steak marinade Spanish Style and pan-fried. Served with Moros & Cristianos.

### LECHON ASADO

\$11.95

Marinated roasted leg of pork topped with fresh garlic, olive oil, lime mojo and served with Moros & Cristianos.

### CORDERO AL HORNO

\$25.95

Rack of lamb served with spinach and Moros & Cristianos. (Allow 35 minutes)

### BISTEC ARGENTINO

\$18.50

New York steak pan-seared, topped with garlic, olive oil, parsley, "Chimichurri Sauce". Served with Moros & Cristianos

### BISTEC A LA PIMIENTA

\$19.00

New York steak richly seasoned with crushed pepper and pan-seared, topped with brandy sauce served with Moros y Cristianos.

### MASITAS DE PUERCO FRITAS CON

### CEBOLLAS

\$14.95

Medallions of pork tenderloin with sautéed onions.

### MASITAS DE PUERCO AL BRANDY

\$15.95

Medallions of pork tenderloin sautéed with Brandy sauce. Served with Moros & Cristianos.

### BISTEC EMPANIZADO

\$13.95

Thin cut top sirloin steak, breaded & pan-fried. Served with Moros and Cristianos.

## POLLO & PASTA

### ARROZ CON POLLO

\$11.95

Rice with Chicken

### POLLO TEQUILA

\$12.95

Seared marinated chicken breast in fresh herbs with tequila sauce & chipotle. Served with yellow rice.

### POLLO FRICASE

\$10.95

Roasted, simmered chicken legs. Served with potatoes and rice.

### PASTA NAPOLITANA

\$9.95

Served with Linguini, Tomato sauce

### PASTA CUBA CAFÉ

\$12.95

Served with chicken and peanut butter-chipotle sauce over linguini

### POLLO AL AJILLO

\$12.95

Chicken brest in a delicious olive oil, garlic, lemon, chopped parsley, wine and mushrooms. Served with yellow rice.

## MARISCOS

### CAMARONES AL AJILLO

\$19.95

Sautéed jumbo shrimp in a delicious garlic sauce with mushroom. Served with yellow rice.

### CAMARONES ENCHILADOS

\$19.95

Sautéed jumbo shrimp in a homemade tomato sauce, choice of spicy or not. Served with yellow rice.

### ARROZ CON MARISCOS

\$15.95

Seafood (shrimps, octopus, calamari, mussels) with vegetable rice.

### MAHI-MAHI AL CILANTRO-LIMON

\$15.95

Served with yellow rice

### SALMON AL MANGO

\$16.95

Seared salmon with our special mango sauce. Served with vegetable rice.

### ARROZ CON CAMARONES

\$17.95

Sautéed shrimp with rice, scallions, garlic and a touch of white wine.



## DESSERTS

<b>TIRAMISU</b>	<b>\$4.75</b>	<b>FRESAS DE LA CASA</b>	<b>\$7.50</b>
<i>Sponge cake, mascarpone cheese with coffee-chocolate sauce</i>		<i>Strawberry Flambé over ice cream</i>	
<b>FLAN DE LECHE</b>	<b>\$4.75</b>	<b>BANANAS FLAMBÉ</b>	<b>\$6.95</b>
<i>Milk custard</i>		<i>With rum over vanilla ice cream.</i>	
<b>ICE CREAM (Vanilla)</b>	<b>\$3.95</b>	<b>PASTEL DE TRES LECHES</b>	<b>\$4.75</b>
<b>CASCOS DE GUAYABA CON QUESO</b>	<b>\$4.75</b>	<i>Tres Leches cake</i>	
<i>Guava shells with cream cheese</i>			

## LA HORA DEL CAFÉ – COFFEE TIME

<b>ESPRESSO</b>	<b>\$1.95</b>	<b>CAFÉ MOCHA</b>	<b>\$2.50</b>
<b>MACCHIATO</b>	<b>\$1.95</b>	<b>CAPPUCCINO</b>	<b>\$2.50</b>
<b>CAFÉ LATTE</b>	<b>\$2.50</b>	<b>MOCCACHINO FRAPPE</b>	<b>\$2.75</b>



## BEVERAGES

<b>ICED TEA</b>	<b>\$1.50</b>	<b>BATIDOS</b> (Cuban style milk shakes)	<b>\$4.25</b>
<b>MALTA</b>	<b>\$2.75</b>	<i>Papaya, Mango, Guanabana, Mamey &amp; Strawberry</i>	
<b>COKE, DIET COKE, SPRITE</b>	<b>\$1.50</b>	<b>PELLEGRINO</b>	<b>\$2.95</b>
<b>JUPIÑA, MATERVA, IRON BEER</b>	<b>\$1.75</b>	<b>BOTTLED WATER</b>	<b>\$1.50</b>
<i>(Cuban Sodas)</i>		<b>LEMONADE</b>	<b>\$2.95</b>
<b>TAMARINDO, MARACUYA</b>	<b>\$4.25</b>	<b>JUGO DE NARANJA</b>	<b>\$2.95</b>
<b>LECHE MALTEADA</b> (Malted Milk)	<b>\$3.95</b>	<i>Orange juice</i>	

## BEERS

<b>BUD LIGHT</b>	<b>\$3.25</b>	<b>CORONA LIGHT</b>	<b>\$3.25</b>
<b>CORONA, PERONI,</b>	<b>\$4.25</b>	<b>ST. PAULI GIRL</b>	<b>\$3.25</b>
<b>HEINEKEN, NEGRA MODELO</b>		<b>(NON-ALCOHOLIC BEER)</b>	

## WINES

### **WHITE WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
Apaltagua Chardonnay (Chile)	\$6.25	\$23.00
Danzante Pinot Grigio (Italy)	\$6.25	\$23.00
Beringer White Zinfandel (California)	\$5.00	\$17.00

### **RED WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
Conch y Toro, Cabernet Sauvignon (Chile)	\$6.25	\$23.00
Periano Estate, Merlot (California)	\$6.25	\$23.00
Apaltagua Pinot Noir (Chile)	\$6.50	\$24.50

### **PORT WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
Cockburn's, Special Reserve (Portugal)	\$6.50	\$36.00

