

## APERITIVOS ♦ APPETIZERS

### TOSTONES RELLENOS DE CAMARONES

Crispy Fried Green Plantain Cups Filled with Shrimp in a Creole Sauce with Pineapple and Cilantro **12**

### TOSTONES RELLENOS DE CARNE

Crispy Fried Green Plantain Cups Filled with Ground Beef “Picadillo” and Two Cheese Gratin **10**

### CEVICHE TROPICAL\*

Fresh Fish Cured in Lime, Cilantro, Jalapeños, Diced Avocado and Tomatoes. Served with Boniato Chips **12**

### CROQUETAS DE YUCA

Yuca Croquettes Stuffed with “Picadillo” and Served with Our Cilantro Allioli Sauce **8.25**

### MASITAS DE PUERCO CON FUFU

Bite Sized Fried Pork Chunks with Mojo and Onions **9.50**

### YUQUITAS FRITAS

Crispy Homemade Yuca Fries Served with Our Cilantro Allioli Sauce **8.50**

### CAZUELITA CASACUBA

Shrimp, Calamari, Christorras and Mushrooms Grilled with Garlic and Olive Oil **13**

### TOSTONES CON CAVIAR Y CREMA

Crispy Rounds of Green Plantains Topped with Sour Cream and Caviar **10**

### TRIO DE MINI FRITAS

Three Cuban Frita Sliders with Manchego Cheese **13.50**

### GAMBAS AL AJILLO

Shrimp Sautéed with Garlic and Olive Oil **10.50**

### CALAMARES FRITOS

Fried Calamari Served with Allioli Sauce **11.75**

### GARBANZOS FRITOS

Pan Fried Chickpeas with Serrano Ham, Garlic and Chorizo **10**

### MARIQUITAS FRITAS

Homemade Plantain Chips with Mojo **5.75**

### TABLA DE JAMON, QUESO Y CHORIZO

Spanish Serrano Ham, Cantimpalo Sausage, Olives and Manchego Cheese **15**

### FRITURITAS DE ABUELA DE BACALAO

Salted Codfish Fritters Served with Parsley Sour Cream **12**

### PULPO A LA GALLEGA O LA BRASA

Grilled Octopus with Sea Salt. Served over Roasted Potatoes **16**

## SOPAS ♦ SOUPS

Regular / Large

### FRIJOLES NEGROS

Classic Cuban Black Bean Soup **4.50 / 6**

### SOPA DE POLLO

Chicken Soup **5 / 6.50**

CREMA DE MALANGA **6 / 7.50**

## ENSALADAS ♦ SALADS

Add Chicken (+7) • Churrasco (+24) • Shrimp (+9.50) • Mahi-Mahi (+10) • Avocado (+3)  
• Chicken Salad or Tuna Salad Scoop (+4)

Half / Full

### CAESAR

Romaine, Croutons, Parmesan Cheese and Our Homemade Caesar Dressing **8 / 11.50**

### ENSALADA CASACUBA

Mixed Greens, Garbanzo Beans, Queso Blanco, Avocado, Chopped Hardboiled Eggs and Boniato Chips **8.50 / 12.25**

### ENSALADA DE ARÚGULA Y PARMESANO

Arugula Salad with Shaved Parmesan Cheese in a Lemon and Olive Oil Vinaigrette **8.50 / 12.25**

### ENSALADA DE QUINOA

Quinoa with Lettuce, Cashews, Avocado, Tomato, Red Onion, Mint, Corn and Our Balsamic Vinaigrette **8.50 / 12.25**

### ENSALADA DE POLLO O ATÚN

Chicken or Tuna Salad Served with Croquettes, Hard-Boiled Egg, Lettuce and Tomato **13.50**

En Temporada / When in Season

### AGUACATE RELLENO

Avocado Stuffed with your Choice of Tuna Salad or Chicken Salad **12**

### ENSALADA DE AGUACATE

Sliced Avocado with Onions **8.95**

## PESCADOS Y MARISCOS ♦ SEAFOOD

All Seafood Entrees Served with Your Choice of 2 Sides

### FILETE DE DORADO A LA PLANCHA

Grilled Filet of Mahi-Mahi with Cilantro Lemon Butter on the side **18.75**

### SALMÓN A LA GUAYABA

Salmon Glazed with Our Guava BBQ Sauce **20**

### SALMÓN A LA PLANCHA

Grilled Salmon with Cilantro Lemon Butter on the Side **20**

### PARGO ENTERO FRITO

Whole Crispy Fried Red Snapper **28**

### BACALAO A LA BRASA

Grilled Atlantic Cod with Onion and Garlic Jam. **26**

### MEDALLONES DE DORADO EN SALSA VERDE

Mahi-Mahi Medallions Sautéed in Our Salsa Verde Sauce with Sweet Peas, Egg and Potato **19**

### GAMBAS AL AJILLO

Shrimp Sautéed with Garlic and Olive Oil **18.50**

### CAMARONES ENCHILADOS

Gulf Shrimp Sautéed in Our Sweet and Spicy Cuban Creole Sauce **18.50**

### LANGOSTA DE LA FLORIDA ENCHILADA

Florida Lobster Twin Tails Sautéed in Our Sweet and Spicy Cuban Creole Sauce **44**

## AVES ♦ CHICKEN

All Chicken Entrees Served with Your Choice of 2 Sides

### MEDIO POLLO A LA BRASA

Char-Grilled Boneless Half Chicken Marinated with Cuban Mojo **18**

### CHICHARRONES DE POLLO

Crispy Fried Chicken Chunks Topped with Cuban Mojo and Onions **15.50**

### VACA FRITA DE POLLO

Seared Shredded Chicken and Onions Marinated in Garlic and Lime **14.50**

### PECHUGA DE POLLO EMPANIZADA

Breaded Chicken Breast **15.50**

- A LA MILANESA **16.75**  
Breaded Chicken Breast Topped with Tomato Sauce, Mozzarella and Parmesan Cheese Au Gratin

### PECHUGA DE POLLO A LA PLANCHA

Grilled Chicken Breast Served with Sautéed Onions **16.25**

## CARNES ♦ BEEF & PORK

All Meat Entrees Served with Your Choice of 2 Sides

### PALOMILLA\*

Grilled Thin “Palomilla” Steak Topped with Grilled Onions **18.75**

### ROPA VIEJA

Shredded Beef in an Onion, Bell Peppers, and Tomato Beef Sauce **16**

### VACA FRITA

Shredded Beef Grilled with Onions and Cuban Mojo **16.50**

### PICADILLO

Ground Beef Cooked with Onions, Peppers, Olives, Raisins and Tomato Sauce **14.25**

### - A CABALLO

Topped with a fried egg **15.25**

### BISTEC EMPANIZADO

Breaded Beef Steak **17.95**

### - A LA MILANESA

Breaded Beef Steak Topped with Tomato Sauce, Mozzarella and Parmesan Cheese Au Gratin **18.95**

### MASITAS DE PUERCO

Fried Pork Chunks Topped with Cuban Mojo and Onions **14.95**

### LECHÓN ASADO

Cuban Style Slow Roasted Pork Marinated in Mojo **16.50**

### CHULETON DE BUEY\*

18 oz Bone-in Ribeye Steak. Served with Roasted Scalloped Potatoes **38**

### RABO ENCENDIDO

Oven Braised Oxtail marinated in Red Wine **32**

### CHURRASCO A LA PARRILLA\*

Char-Broiled Skirt Steak with Chimichurri Sauce **33**

## ACOMPAÑANTES ♦ SIDES

Options for Main Courses

### FRIJOLES NEGROS

Black Beans

### ARROZ BLANCO

White Rice

### MOROS

Rice Cooked in Black Beans

### ARROZ AMARILLO

Yellow Rice

### MADUROS

Fried Sweet Plantains

### TOSTONES

Fried Green Plantains

### PLATANO HERVIDO

Boiled Plantains

### YUCA CON MOJO

Boiled Yuca with Mojo Sauce

### “ARROZ” DE COLIFLOR

Cauliflower Rice

### VEGETALES

Vegetables

### PURÉ DE PAPA

Homemade Mashed Potatoes

### PAPAS FRITAS

French Fries

### ENSALADA

Mixed Green Salad

## ARROCES ♦ RICE

### ARROZ FRITO CHINO CUBANO

Fried Rice with Serrano Ham, Shrimp, Chorizo, Cashews, Sweet Plantains and a Fried Egg **15.50**

### ARROZ CON POLLO

Cuban Style Chicken and Yellow Rice **15**

### ARROZ IMPERIAL

Boneless Chicken and Yellow Rice. Topped with Mayonnaise, Pimiento, Green Peas and a Hard Boiled Egg, Served with Maduros **14.25**

### PAELLA DE MARISCOS 35 Mins. 2 Person Minimum

Valencia Rice Paella with Seafood and Fish **23 pp**  
with Lobster **33 pp**

## HUEVOS ♦ OMELETTES\*

### HUEVOS AL PLATO FLAMENCO

Baked Egg Casserole with Tomato Sofrito, Ham, Chorizo, Asparagus and Sweet Peas **12.50**

### TORTILLA VASCA

Basque Omelette with Ham, Chorizo, Shrimp and Peas **13.75**

### TORTILLA ESPAÑOLA

Traditional Spanish Omelette Made with Onion and Potato **12**

### HUEVOS FRITOS A LA CUBANA

Two Fried Eggs Served with White Rice and Sweet Plantains **10**

### TORTILLA COMBINACIÓN DE 2 INGREDIENTES

Omelette with Choice of 2 Ingredients **12**

### COMBINACIÓN DE 3 O MÁS INGREDIENTES

Omelette with Choice of 3 or More Ingredients **13**

### Opciones / Options:

Queso Americano/American Cheese  
Jamón/Ham • Petit Pois/Sweet Peas  
Cebolla/Onions • Chorizo/Chorizo  
Maduros/Plantains • Papas/Potatoes  
Camarones/Shrimp (+2)

## ESPECIAL DEL CHEF ♦ CHEF'S SPECIALS

### CROQUETAS DE JAMON SERRANO

Serrano Ham Croquettes **12.25**

### COSTILLAR DE CORDERO AL ROMERO

Chargrilled Double Lamb Chop with Rosemary **35**

### CORVINA FRESCA AL GUSTO

Fresh Corvina **28**

# CASACUBA

\*El consumo de carnes, pollo, mariscos, crustáceos o huevos crudos o pocas cocinadas, puede aumentar el riesgo de enfermedades transmitidas por alimentos, especialmente si usted tiene una condición médica.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## SANDWICHES

### CUBANO

Ham, Pork, Swiss Cheese, Mustard and Pickles on Cuban Bread **12**

### MEDIA NOCHE

Ham, Pork, Swiss Cheese, Mustard and Pickles on a Sweet Egg Roll **11**

### CROQUETA PREPARADA

Ham, Swiss Cheese and Croquettes on Cuban Bread **12**

### PAN CON BISTEC

Steak Sandwich with Grilled Onions, Shoestring Potatoes, Lettuce, Tomato and our Special Sauce **14.75**

### PAN CON LECHÓN

Roast Pork Sandwich on Cuban Bread with Onions and Mojo **10.50**

### ELENA RUZ

Fresh Roasted Turkey Breast, Cream Cheese, Strawberry Marmalade on a Sweet Egg Roll **11**

### SANDWICH DE DORADO

Mahi-Mahi Sandwich with Lettuce, Tomatoes and Homemade Tartar Sauce on Cuban Bread **17.50**

### SANDWICH DE POLLO

Chicken Breast Sandwich with Lettuce, Tomatoes and Mayonnaise on Cuban Bread **12**

### CLUB SANDWICH

Ham, Turkey, Bacon, Swiss Cheese, Lettuce, Tomatoes and Mayonnaise **15**

### SANDWICH DE PAVO

Fresh Roasted Turkey Breast with Lettuce, Tomatoes and Mayonnaise.

Choice of Cuban Bread **11.50**

or Sliced Bread **9.25**

### SANDWICH DE

#### ENSALADA DE POLLO O ATÚN

Chicken Salad or Tuna Salad Sandwich.

Choice of Cuban Bread **11.25**

or Sliced Bread **9.50**

### “CALLE OCHO”

Club Sandwich on Cuban Bread **14.50**

### HAMBURGUESA

8oz Black Angus Char-grilled Burger with Onion, Lettuce, Tomato and

French Fries **13.50**

With cheese **14.50**

## ESPECIALES DE LA SEMANA WEEKLY SPECIALS

Lunes / Monday

### CHÍCHAROS

Split Pea Soup **4.50 / 6**

### POLLO ASADO

1/4 Roasted Chicken **11.50**

Martes / Tuesday

### GARBANZOS

Chick Pea Stew **4.50 / 6**

### FRICASÉ DE POLLO

Chicken Fricassee **11.95**

Miercoles / Wednesday

### AJIACO

Tropical Cuban Soup **8.25 / 10.95**

### CARNE CON PAPAS

Beef and Potato Stew **14.95**

Jueves / Thursday

### TAMAL EN CAZUELA

Creamy Tamale Porridge **7 / 10**

### ALBONDIGAS A LA CATALANA

Catalonian Style Meatballs **12.95**

Viernes / Friday

### LENTEJAS

Lentil Soup **4.50 / 6**

### BACALAO A LA VIZCAÍNA

Basque Style Cod Fish **18.50**

Sabado / Saturday

### FRIJOLES COLORADOS

Red Bean Soup **4.50 / 6**

### TRUCHA A LA NAVARRA

Pan Seared Trout with Serrano Ham and Lemon Butter **22.50**

Domingo / Sunday

### CALDO GALLEGO

White Bean Soup **4.50 / 6**

### TRUCHA A LA NAVARRA

Pan Seared Trout with Serrano Ham and Lemon Butter **22.50**

## ORDENES INDIVIDUALES INDIVIDUAL ORDERS

### FRIJOLES NEGROS

Black Bean Soup Cup **2.95**

### ARROZ BLANCO

White Rice **2.50**

### MOROS

White Rice Cooked in Black Beans **2.75**

### ARROZ AMARILLO

Yellow Rice **2.50**

### MADUROS

Fried Sweet Plantains **2.75**

### TOSTONES

Fried Green Plantains **4.25**

### PLÁTANO HERVIDO

Boiled Plantains **2.50**

### “ARROZ” DE COLIFLOR

Cauliflower Rice **3.50**

### FUFÚ

Mashed Green Plantains **3.75**

### YUCA CON MOJO

Boiled Yuca with Mojo Sauce **4**

### VEGETALES

Mixed Vegetables **4**

### PURÉ DE PAPA

Homemade Mashed Potatoes **3.50**

### PAPAS FRITAS

French Fries **3.50**

### CROQUETA

Ham or Chicken Croquette **1.75**

### TAMAL EN HOJA

Tamale Wrapped in Corn Husk **4**

### TOSTADA CUBANA

Cuban Toast with Butter **2.50**

## BATIDOS ♦ SHAKES

CHOCOLATE, VAINILLA, FRESA, MAMEY,  
FRUTABOMBA, TRIGO, O LECHE MALTEADA  
Chocolate, Vanilla, Strawberry, Mamey,  
Papaya, Wheat or Malted Shake **5**

## BEBIDAS ♦ BEVERAGES

### JUGO DE NARANJA NATURAL

Freshly Squeezed Orange Juice **4.95**

### JUGO DE MELÓN NATURAL

Freshly Pressed Watermelon Juice **4.95**

### LIMONADA

Homemade Lemonade **3.25**

### ARNOLD PALMER

**3.25**

### TÉ FRÍO

Iced Tea **2.25**

### JUGO DE MANGO, GUAYABA,

MELOCOTÓN, PERA,

MANZANA O TOMATE

Mango, Guava, Peach, Pear,

Apple or Tomato Juice **3**

### REFRESCOS DE LA FUENTE

Coca Cola, Diet Coke, Sprite,  
Fanta or Ginger Ale **2.50**

### REFRESCOS DE LATA

Materva, Diet Materva, Jupíña,  
Diet Jupíña or Iron beer **2.95**

### MALTA

Malta Soda **3.50**

### CAFÉ CUBANO

Cuban Espresso **1.85**

### CORTADITO

Cuban Espresso with Shot of Milk **2.25**

Evaporated Milk **2.50**

### CAFÉ CON LECHE

Cuban Espresso with Milk **3.25/Large 4.50**

### CAFÉ CON LECHE CON HIELO

Iced Café con Leche **3.75**

### CAPPUCCINO

**3.25**

### CAFÉ AMERICANO

Coffee **1.95**

### TÉ CALIENTE

Hot Tea **2.50**

### CHOCOLATE CALIENTE

Hot Chocolate **3.25**

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# CASACUBA

Menú