

## **★ TAPAS BRUNCH ★**

Mix & match from our selection of small plates 3-4 per person recommended when ordering a la carte

## Unlimited Tapas \$26 per person

Available for seatings up to 2:00pm when ordered by all guests at table. Please order only what you can eat on premises. No leftovers. Items with ★★ have an additional charge of \$2 per order

<b>CUBAN BREAD BASKET</b>	
Assorted Homemade Latin Breakfast Breads Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin and chocolate muffin. Mango butter, guava marmalade and dulce de leche	11
DESAYUNO Breakfast	
Churros con Chocolate Crispy cinnamon-sugar dusted Cuban doughnuts. Cuban chocolate dipping sauce	6
One-Eyed Ropa Vieja Hash Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers and red wine on a hash of potatoes, boniato, maduros and corn. Fried egg	9.5
French Toast a la Cubana Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream	8
Chocolate Waffle Chunky banana-sundried cherry vanilla syrup. Whipped cream	6
Panqueques Corn meal pancakes and crispy bacon. 5 Year Rum-molasses syrup and mango butter	7.5
Crab Cake Benedict Croqueta Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce	7
Cuban Pork Fried Rice Napa cabbage kimchi, Spanish chistorras sausage and Berkshire pork belly fried rice. Fried egg	6.5
Cuban Style Poached Egg Enchilado tomato sauce and goat cheese fondue. Pressed Cuban bread	5.5
El Cubanito Half of our classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, Provolone and Swiss cheese. Yellow mustard-pickled relish. Tropical chips and Cuba Libre salsa	7
Chorizo & Potato Omelet Fluffy two-egg omelet. Chorizo sausage, roasted potatoes, sour cream and Monterey Jack cheese. Watercress and organic grape tomato salad	6.5
Sweet Omelet Crème fraîche and lemon curd filled two-egg omelet. Warm cinnamon and sweet tomato salad	6.5
Chorizo Hash Olive oil smashed potatoes, chorizo, sour cream and Monterey Jack cheese gratin	6
SOPAS Y ENSALADAS Soups & Salads	
•	0.5
Levanta Muerto Seafood Soup  "Raise the Dead" with this coastal seafood soup overflowing with shrimp, Baja Bay scallops, crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Truffle oil	8.5
Black Bean Soup Traditional Cuban black bean soup with rich authentic flavors	6.75
Cobbano Salad  A Cuban twist on the traditional Cobb salad. Warm roasted pulled pasweet plantain salpicón, hearts of palm, organic grape tomatoes, avocado, bacon, Cabrales cheese, hardboiled egg and scallions. Watercress and baby spinach. Light mustard vinaigrette	6.5 oork,
Rancho Luna Salad Citrus marinated pulled chicken salad, Napa cabbage, romaine lettuce, organic grape tomatoes, red onion, seedless cucumber and crispy wontons. Creamy Chinita mustard dressing	6
Mariquitas Cubanas	9
Plantain and Malanga chips. Black bean hummus,	

Haitian eggplant salad and Cuba Libre salsa

		10
VEGETAL Vegetable		
	Malanga Fritters A traditional Cuban street food of crispy taro, garlic and West Indian culantro. Tamarindo ketchup	5.75
	Grilled Mushroom Escabéche Salad A trio of seasonal mushrooms marinated in a citrus escabéche sauce	5.5 e
	Guacamole Cubano  Avocado, golden pineapple, fresh lime juice and extra virgin olive oil. Crispy plantain chips  6.25 / 1	0
	Spinach and Manchego Buñuelos Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil	6
	Tostones Twice-fried crisp green plantains. Dijon-mojo dipping sauce	5.5
	Yuca Fries Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioli	6
	Cuban House Salad Watercress, avocado, chayote, radish and yuca croutons. Citrus vinaigrette	7.5
	CARNE	
	Meat	
	Cuba Libre Chicharrones Crisp, marinated chicken, skirt steak, Berkshire pork belly and Cortez chorizo. Plantain tostón and Mojo picante	8
	Charcuterie Board Seasonal selection of artisanal cured meats. Manchego cheese, guava paste, honey-spiced almonds and crispy lavash flatbread	12
	Croquetas Smoked bacon and apple croquettes, crocante de vaca frita, onion and cilantro salad. Pimentón vinaigrette	6.5
	Cuban Sandwich Spring Rolls Sour orange marinated pork loin, Genoa salami, ham, Provolone and Swiss cheese. Chinese mustard sauce	8
	Camagüey Meatballs Chino glazed beef, pork and pine nut meatballs. Pickled carrot slaw	6
	Crisp Pork Belly Pinchos Honey-soy glazed Berkshire pork belly skewers. Vigorón slaw and chicharrones	8
	Papas Rellenas Cuban potato croquettes filled with beef picadillo. Sweet and spicy guajillo pepper sauce. Crispy onions and Manchego crema	7.5
	Barrio Chino Chicken Wings Award winning Asian BBQ glazed wings. Pickled seaweed salad Sweet chile dipping sauce	9
	Churrasco Slider Quarter pound hand chopped skirt steak burger, tomatillo relish, smoked cheddar cheese, lettuce and tomato. Toasted brioche roll	7
DEL MAR Seafood		
	Crispy Calypso Shrimp and Sea Scallops ★★ Chipotle allioli and passion fruit-honey drizzle	10
	Boquerones Marinated white anchovy fillets. Organic grape tomato, seedless cucumber and Kalamata olive salpicón salad. Crispy lavash flatbread	8
	Shrimp Ceviche★★ Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa	11.5 ι
	Crab Ceviche ★★ Jumbo lump Maryland crabmeat, tomatillo salsa, smoked cheddar cheese and candied peanuts	11.5
•	Grilled Baby Octopus Truffle and citrus marinated. Organic grape tomato, seedless cucumber, Cotija cheese and Kalamata olive salpicón salac	8.5 d
	Steamed Mussels	9

Prince Edward Island mussels poached in rich lobster broth, roasted garlic, Berkshire pork belly, caramelized onions, steamed kale and slow roasted tomatoes

## **AGUA FRESCAS**

Intense nectars or juices are made into refreshing agua frescas by adding guarapo and a splash of water

adding gaalapo and a opiacin or maior	
<b>Lulo</b> A popular fruit used for its juice in Central America. Lulo has a citrus flavor, primarily lime	5
Guanábana Also known as Soursop, it's flavor has been describe as a combination of strawberry and pineapple with sour citrus notes	5 d
<b>Watermelon</b> Sandía, one of the fruits introduced by the Moors to Spain. A very refreshing agua fresca	5
<b>Guarapiña</b> As served on Hemingway's patio, fresh squeezed guarapo and pineapple juice with a hint of lime	5
Guarapincoco Fresh squeezed guarapo, pineapple juice, hint of lime with a splash of coconut milk, as it is served at Finca Vigía, Hemingway's Cuban home	5
Sampler of Three Pitcher	8 20
******	*
COFFEE & TEA  All coffees and teas are available in regular and decaf	
Café Cuba Libre Cuban coffee with steamed coconut milk Add a shot of spiced rum 8.00	5
<b>Cortado</b> Double shot of espresso with a short serving of steamed milk	4
Café Cubano A strong shot of sweetened espresso	3
Café con Leche Cuban coffee and steamed milk	4
Café Mocha Cuban coffee fused with traditional Mexican chocolat and topped with whipped cream	4 e
Café Americano	3
Espresso	3
Cappuccino	4.5
Macchiato	3
<b>Herbal Teas</b> Please ask for our selection	3.5
Exclusive Cuba Libre Blend Black tea from Sri Lanka, blended with passion fruit, mango, coconut and chocolate Also available in decaf	3.5
COFFEE COCKTAILS	
Coco-cream Café Coconut Rum, El Dorado Rum Cream, Cuban coffee	8
<b>Bermuda Café</b> Gosling's Black Seal Rum, El Dorado Rum Cream, Cuban coffee	8
<b>Nutty Captain</b> Brinley's Gold Shipwreck Spiced Rum, Frangelico, Cuban coffee	8
Coco-cream Mocha Coconut Rum, El Dorado Rum Cream, Café Mocha	8

SPECIAL BRUNCH Cocktails	
Unlimited Special Brunch Cocktails	14
Cuban Mary Our bloody mary with a kick! White rum or vodka served with house made bloody mary mix, black pepper & bacon salt rim. For added kick ask for jalapeños.	9
Classic Mimosa Cava and fresh orange juice	8
Mimosa Rojo Cava, fresh watermelon juice, splash of guarapo	8
Lychee Mimosa Lychee liqueur, Cava, splash of Guanabana Agua Fresca, splash of guarapo	9
Red Sangria Portón Pisco, Malbec, blood orange puree, seasonal fruit	8.5
White Sangria Portón Pisco, Chardonnay, lemongrass syrup, seasonal fruit	8.5
Seasonal Selection	5.5
*******	**
TROPICAL COCKTAILS	
<b>Açai Caipiríñisima</b> Don Q Limon, Cedilla Açai Liqueur, sugar, muddled limes and lemons	10.5
Classic Mojito White rum, hierba buena, guarapo, fresh lime juice, splash of soda	9
Cava Mojito	9.5

## Our Classic mojito with a sparkling twist. White rum, hierba buena, guarapo, fresh lime juice, topped with Cava

11

Grilled Pineapple Mojito	
White rum, grilled pineapple puree,	
hierba buena, guarapo, fresh lime juice,	
splash of lemon-lime soda	

Mango Mojito	10.5
Bringley's Gold Shipwreck Mango Rum, hierba buer	na,
guarapo, fresh lime juice, splash of lemon-lime soda	a

Sandito Mojito (Watermelon)	12
Bacardi Solera Cuba Libre 10 Year Anniversary Rum	n,
fresh watermelon juice, hierba buena, guarapo,	
fresh lime juice, splash of lemon-lime soda	

Havana Iced Tea Bacardi Razz Rum, Bacardi O Rum, dark rum, Triple Sec, sour mix, splash of cola	10.5
Guava Sour Portón Pisco, guava puree, egg whites, fresh lime juice, sugar	10

★ Ask about our seasonal cocktails ★