



★ 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

CUBAN BREAD BASKET

Assorted Homemade Latin Breakfast Breads 11
Banana bread, guava cream cheese hojaldre,
crispy churro, coconut-berry muffin and chocolate muffin.
Mango butter, guava marmalade and dulce de leche

DESAYUNO Breakfast

Churros con Chocolate 6
Crispy cinnamon-sugar dusted Cuban doughnuts.
Cuban chocolate dipping sauce

One-Eyed Ropa Vieja Hash 9.5
Classic Cuban shredded beef brisket stewed with tomatoes,
bell peppers and red wine on a hash of potatoes, boniato,
maduros and corn. Fried egg

French Toast a la Cubana 8
Vanilla custard soaked brioche bread.
Maple syrup and panela soaked sweet plantains. Whipped cream

Chocolate Waffle 6
Chunky banana-sundried cherry vanilla syrup. Whipped cream

Panqueques 7.5
Corn meal pancakes and crispy bacon.
5 Year Rum-molasses syrup and mango butter

Crab Cake Benedict Croqueta 7
Jumbo lump crabmeat and potato cake, poached egg,
avocado mash. Tomato Hollandaise sauce

Cuban Pork Fried Rice 6.5
Napa cabbage kimchi, Spanish chistorras sausage and
Berkshire pork belly fried rice. Fried egg

Cuban Style Poached Egg 5.5
Enchilado tomato sauce and goat cheese fondue.
Pressed Cuban bread

El Cubanito 7
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

Chorizo & Potato Omelet 6.5
Fluffy two-egg omelet. Chorizo sausage, roasted potatoes,
sour cream and Monterey Jack cheese. Watercress and
organic grape tomato salad

Sweet Omelet 6.5
Crème fraîche and lemon curd filled two-egg omelet.
Warm cinnamon and sweet tomato salad

Chorizo Hash 6
Olive oil smashed potatoes, chorizo, sour cream and
Monterey Jack cheese gratin

SOPAS Y ENSALADAS Soups & Salads

Levanta Muerto Seafood Soup 8.5
“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

Black Bean Soup 6.75
Traditional Cuban black bean soup with rich authentic flavors

Cobbano Salad 6.5
A Cuban twist on the traditional Cobb salad. Warm roasted pulled pork,
sweet plantain salpicón, hearts of palm, organic grape tomatoes,
avocado, bacon, Cabrales cheese, hardboiled egg and scallions.
Watercress and baby spinach. Light mustard vinaigrette

Rancho Luna Salad 6
Citrus marinated pulled chicken salad, Napa cabbage,
romaine lettuce, organic grape tomatoes, red onion,
seedless cucumber and crispy wontons.
Creamy Chinita mustard dressing

Mariquitas Cubanas 9
Plantain and Malanga chips. Black bean hummus,
Haitian eggplant salad and Cuba Libre salsa

VEGETAL Vegetable

Malanga Fritters 5.75
A traditional Cuban street food of crispy taro, garlic and
West Indian culantro. Tamarindo ketchup

Grilled Mushroom Escabèche Salad 5.5
A trio of seasonal mushrooms marinated in a citrus escabèche sauce

Guacamole Cubano 6.25 / 10
Avocado, golden pineapple, fresh lime juice and
extra virgin olive oil. Crispy plantain chips

Spinach and Manchego Buñuelos 6
Manchego cheese and spinach puffs. Goat cheese-ranch sauce and
organic olive oil

Tostones 5.5
Twice-fried crisp green plantains. Dijon-mojito dipping sauce

Yuca Fries 6
Crispy and creamy yuca root, a popular Cuban staple.
Cilantro-caper allioli

Cuban House Salad 7.5
Watercress, avocado, chayote, radish and yuca croutons.
Citrus vinaigrette

CARNE Meat

Cuba Libre Chicharrones 8
Crisp, marinated chicken, skirt steak, Berkshire pork belly and
Cortez chorizo. Plantain tostón and Mojo picante

Charcuterie Board 12
Seasonal selection of artisanal cured meats.
Manchego cheese, guava paste, honey-spiced almonds and
crispy lavash flatbread

Croquetas 6.5
Smoked bacon and apple croquettes, crocante de vaca frita,
onion and cilantro salad. Pimentón vinaigrette

Cuban Sandwich Spring Rolls 8
Sour orange marinated pork loin, Genoa salami, ham,
Provolone and Swiss cheese. Chinese mustard sauce

Camagüey Meatballs 6
Chino glazed beef, pork and pine nut meatballs. Pickled carrot slaw

Crisp Pork Belly Pinchos 8
Honey-soy glazed Berkshire pork belly skewers.
Vigorón slaw and chicharrones

Papas Rellenas 7.5
Cuban potato croquettes filled with beef picadillo.
Sweet and spicy guajillo pepper sauce. Crispy onions and
Manchego crema

Barrio Chino Chicken Wings 9
Award winning Asian BBQ glazed wings. Pickled seaweed salad
Sweet chile dipping sauce

Churrasco Slider 7
Quarter pound hand chopped skirt steak burger, tomatillo relish,
smoked cheddar cheese, lettuce and tomato. Toasted brioche roll

DEL MAR Seafood

Crispy Calypso Shrimp and Sea Scallops ★★ 10
Chipotle allioli and passion fruit-honey drizzle

Boquerones 8
Marinated white anchovy fillets. Organic grape tomato,
seedless cucumber and Kalamata olive salpicón salad.
Crispy lavash flatbread

Shrimp Ceviche★★ 11.5
Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Crab Ceviche ★★ 11.5
Jumbo lump Maryland crabmeat, tomatillo salsa, smoked cheddar
cheese and candied peanuts

Grilled Baby Octopus 8.5
Truffle and citrus marinated. Organic grape tomato,
seedless cucumber, Cotija cheese and Kalamata olive salpicón salad

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

