

# Bienvenidos a Cubanitas

## APERITIVOS - APPETIZERS

Empanadas: Delicious turnovers fill with your choice of:

Picadillo con Queso – Ground Beef and Cheese 2.25

95% lean ground beef, seasonings and cheese.

Espinaca con Queso– Spinach and Cheese. 2.25

Sautee spinach with manchego cheese.

Pollo – Chicken 2.25

Season chicken with raisins and olives

Ceviche del Dia – Ceviche of The Day 9.00

Croquetas de Jamon–Ham Croquettes 1 for 1.00/3 for 2.25

Tamal–Pork tamale served in the husk 3.00

Cuban Guacamole with Plantain Chips (PM only) 6.75

## ENSALADAS y SOPAS—SALADS AND SOUPS

*Add chicken 4.25, add a naked Cuban 5.25*

Ensalada de la Tia: Tia's Salad

Roasted peppers, tomatoes, onions and balsamic vinaigrette. 4.00

Ensalada de la Casa – house salad

Mixed greens, tomatoes, cucumbers, avocados with a pineapple-citrus dressing. 4.75

*Add chicken 4.25, add a naked Cuban 5.25*

Sopa de Frijoles Negros – black bean soup with sour cream and chopped onions. 3.25

*18% gratuity may be added for parties of 6 or more*



## SANDWICHES

*All are pressed in our signature bread flown in from out east daily*

<u>Sandwich Cubano</u> – Cuban Sandwich	7.50
Roasted pork, Virginia ham, swiss cheese, pickles, and mustard- aioli. Change it and it's not a Cuban sandwich! Our #1 seller!	
<u>Pan con Bistec</u> –Steak Sandwich	8.75
Thinly sliced sirloin with grilled onions and French fries right on it. <i>Add Swiss .50</i>	
<u>Jamon y Queso</u> – Ham and Cheese	5.00
Layers of thinly sliced Virginia ham and Swiss cheese, plus a spread of your choice: Mustard Aioli, Pepper Aioli, plain mustard or mayo.	
<u>Pollo</u> – Grilled Chicken	7.50
Marinated chicken breast, red pepper aioli, lettuce and tomatoes. <i>Add Manchego cheese .50</i>	
<u>Pan con Lechon</u> – Roasted Pork	7.00
Roasted pork and raw onions on Cuban bread, side of mojo sauce.	
<u>Pan con Tilapia</u> — Tilapia	9.00
lightly floured flaky fish, fried served with lettuce and tomatoes and pepper aioli spread	
<u>Toasted Bread and Butter Sandwich</u> :	2.50
Our Cuban bread with butter. Make sure you say “Sandwich style”	
<u>Sandwich de Queso</u> – Cheese Sandwich:	2.75
Choose between Manchego or Swiss Cheese Sandwich	
<i>Add lettuce and tomatoes .50</i>	

## PLATOS PRINCIPALES—MAIN ENTRÉES

*All are served with your choice of yellow or white rice and black or red beans, unless specified. Sorry, no substitution.*

<u>Pollo Tropical</u> – Tropical Chicken	11.25
Chicken breast, marinated in tropical juices and garlic.	
<u>Lechon Asado</u> – Roasted Pork	10.25
Served with a side of Mojo	
<u>Ropa Vieja</u> – Shredded Beef	12.50
Shredded flank steak with tomato creole sauce, onions, and peppers.	
<u>Bistec</u> – Steak	12.50
Marinated sirloin steak pounded thin, seared, and topped with onions. For the breaded version say “Empanizado” please (lime wedges instead of onions).	
<u>Camarones</u> – Shrimp	13.50
Black tiger shrimp in garlic-white wine sauce. Served with yellow rice.	
<u>Tilapia</u> — Tilapia	14.00
12- 14 oz of our lightly floured flaky fish, fried. <i>We always fry with zero-transfat vegetable oil.</i>	

## ORDENES INDIVIDUALES—SIDE ORDERS

*All of our sides are vegetarian. Enjoy as appetizer or with entrée.*

<u>Platanitos Maduros</u> – Sweet Plantains	3.50
<u>Tostones</u> – Fried Green Plantains	3.50
<u>Yuca con Mojo</u> – Boiled Cassava	3.50
<u>Yuca Frita</u> – Fried Cassava	3.25
<u>Papas Fritas</u> – French Fries	2.00
<u>Frijoles Negros</u> – Black Beans	2.75
<u>Frijoles Colorados</u> –Red Beans	2.75
<u>Arroz</u> –Blanco (white) or Amarillo (yellow)	1.75
<u>Sliced Avocados</u> –	Half 2.00/Whole 4.00
<u>Sautéed Vegetables</u>	3.00
<u>Pan con Mantequilla</u> –Bread and Butter	1.00

## ESPECIAL DEL DIA—DAILY SPECIALS

<u>Monday Special – Arroz con Pollo</u> Yellow rice with chicken and fresh peas.	10.50
<u>Tuesday Special – Costillitas</u> 14 oz 13.00/28 oz 20.00 Cuban baby back ribs with home made guava sauce	
<u>Wednesday Special – Boliche</u> Cuban pot roast with chorizo served over white rice	11.50
<u>Thursday Special – Carne con Papas</u> beef tenderloin and potatoes in a red sauce served with white rice	11.50
<u>Friday – Pescado</u> Seafood of the Day	Market price
<u>Saturday (AM) – Tortilla Española</u> with chorizo 5.50/ without 4.75 Spanish Omelet made with potatoes and onions	
<u>Saturday (PM) – Chef's Special</u>	

## POSTRES—DESSERTS

<u>Flan</u> — Caramelized and creamy egg custard	4.00
<u>Helados</u> – Ice Cream choice of Coconut or Dulce de Leche	4.00
<u>Brownie con Helado de Coco</u> Coco loco brownies topped with coconut ice cream, coconut, raspberry sauce and chocolate	6.00
<u>Torta de Coco</u> – Coconut Pie	6.00
<u>Torta de Cayo Hueso</u> – Key Lime Pie	7.00

## VINO-WINE

### VINO CAVA-SPARKLING WINE

NV	BRUT Mont Marçal Reserva, Spain	Glass / Bottle 6.25/30.00
	A great start to any meal. Dry and bubbling with almond, green apple and citrus flavors that will get your palate ready for more.	

### VINO BLANCO-WHITE WINE

2007	ALBARIÑO <u>Martín Códax</u> , Spain	9.25/45.00
	Zesty, bright, full of peach and golden apples with a smooth and supple finish that's like a sultry Spanish woman in a glass.	
2007	VERDEJO-VIURA <u>Vida Nueva "Blanco"</u> , Spain	8.25/40.00
	Made by American Wynn Pennington, this Spanish blend is balanced, clean and crisp. Full of grapefruit, lime, and passionfruit.	
2006	CHARDONNAY <u>Castillo de Monjardín</u> , Spain	5.50/25.00
	Completely unoaked, leaving the wine crisp and fragrant. Loaded with green apples, papaya, and pear.	
2007	TORRONTÉS <u>Trivento</u> , Argentina	5.50/25.00
	Full of floral and tropical fruit, like Carmen Miranda's hat in <i>The Gang's All Here</i> . This wine has great structure and body, like Carmen, too!	

### VINO ROJO-RED WINE

2001	TEMPRANILLO <u>LEFT BANK FILLIN</u> , Spain	5.50/25.00
	Full of tasty vanilla and cherry aromas that are great with pork. Made from vines over 30 years old. Who says you can't teach an old vine newtricks?	
2006	PINOT NOIR <u>Ventisquero</u> , Casablanca, Chile	6.50/30.00
	Alluring and exotic with aromas of plum, coffee and amaretto cookies. If you want something that's light, but not wimpy, this is it.	
2005	MALBEC <u>Finca las Moras</u> , Argentina	9.00/45.00
	A juicy, organic wine that's jam-packed with blueberries and raspberries that is both big and vibrant. Great for all you jammy, big red lovers.	
2004	CABERNET SAUVIGNON <u>Euzaguirre</u> , Chile	6.00/28.00
	A juicy berry punch that offers vibrant tannins and a full body. If you haven't experienced Chilean Cabernets, you've gotta try this	

## BEBIDAS ESPECIALES—DRINK CREATIONS

### Mojito

Our #1 selling drink! The drink of Cuba—muddled mint, sugar, fresh limes, and Appleton white rum, topped off with ice and soda.

Try it with one of our flavored mojitos.

original 7.00/ flavored 8.00

### Moj-tini

Mojito meets Cosmo— rum, lime juice, mint, and a splash of cranberry juice. Our own creation. 8.00

### Daiquiri

invented on a hot day in the 1890's by a miner in Santiago and made famous at El Floridita Bar by Ernest Hemingway. Flavors – Strawberry, Coconut, Mango, Lime and Raspberry. Frozen or Straight Up 7.00/9.00

### Piña Colada

a blend of rums, pineapple juice and cream of Coconut. Served blended. 7.00

### Cuba Libre

Named after the liberation from Spain. Rum, coke, and a couple of limes., served in tall glass. light rum 6.00/dark rum 6.50

### Planter's Punch

Appleton VX, pineapple, cherry, and orange juice 7.00

### Caipirinha

From our Brazilian friends comes this drink made with aged Cachaça (sugar cane liquor), limes, and sugar. 7.00

### Pisco Sour

Un-aged Peruvian brandy, lemon juice, and sugar. 7.00

### Sangria

We liven up the weekend with our fresh fruit, wine and other secret ingredients Available in Red or White.

glass 7.00/pitcher 27.00

## CERVEZA—BEER

### Domestic

Miller High Life, Miller Lite, Budweiser, Bud Light

### Imported

Alhambra (Spain), Quilmes (Argentina), Red Stripe (Jamaica), Sol (Mexico), Xingu (Brazil), Heineken (Netherlands)

## BEBIDAS—BEVERAGES

Fountain Drinks and Alterra Coffee (free refills) 2.00

Coke, Diet Coke, Sprite, Raspberry Ice Tea, Regular Ice Tea, Minute Maid Lemonade

Cuban Coffee: A shot of espresso 2.00

Café con Leche: a double espresso with steamed milk 2.50

Cortadito: Espresso with steamed milk 2.25

Cappuccino – Italian Style 3.00

Hot Tea/ Hot Chocolate 2.00/2.25

Cuban Soda – Piñita, Materva, Iron Beer 2.25

Abita Rootbeer 3.75

Fruit Juice— orange, tomato, cranberry, pineapple, grapefruit 2.00

Bottled Soda: Ideal for to-go orders. 20oz Coke, Diet Coke, and Sprite 2.25

## CIGARROS—CIGARS

Cohiba, Romeo y Julieta, A.Fuente

## CAMISAS— SHIRTS

Cubanitas Men's T-Shirts 10.00

Girlly Tees short sleeve 18.00/long sleeve 20.00

## CUBAN SANDWICH BREAD

about 33" long and flown in from the East daily 4.00

We CATER parties of any size. See our cater menu or visit us online at [www.getcubanitas.com](http://www.getcubanitas.com)

Enjoy our other establishments. Gift cards available in any amount to enjoy at one or all of our places.

OSTERIA  
DEL MONDO

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**B I A N C H I N I**  
— E X P E R I E N C E —

