

Entrantes Appetizer

1.65

Coctel de frutas tropicales
Tropical fruit Cocktail

Ensalada de Pollo
Chicken salad

2.75

Entremés Surtido
Sausage & cheese

Vegetales frescos
Tomatoes, Cucumber, lettuce
& fresh green beans

4.30

Jamón Serrano
Iberian ham

Ensalada Caprese
Fresh tomatoes, mozzarella,
basil & olive oil

Ensalada Caesar
Fresh lettuce, bread croutons,
caesar dressing, parmesan cheese,
iberian ham

Tabla de embutidos parrilleros
Grilled Sausage

Bruschettas
Topping of tomatoes, basil,
fresh mozzarella & olive oil

Sopa de Pollo
Chicken Soup

Crema de vegetales
Vegetable soup
Croquetas de Queso
Fried Mozzarella

Papas Fritas
French fries

Garbanzos fritos
Sausage stuffed chickpea

Ensalada de atún
Tuna salad

Eperlan de Pescado
Fried finger fish

Camarones Fritos
Breaded & Fried Shrimps

Arroz Frito
Chinesse traditional method
of saute: rice, soy sauce, pork
shrimps, vegetables, eggs & sausage

Sandwich & Papas fritas

4.30

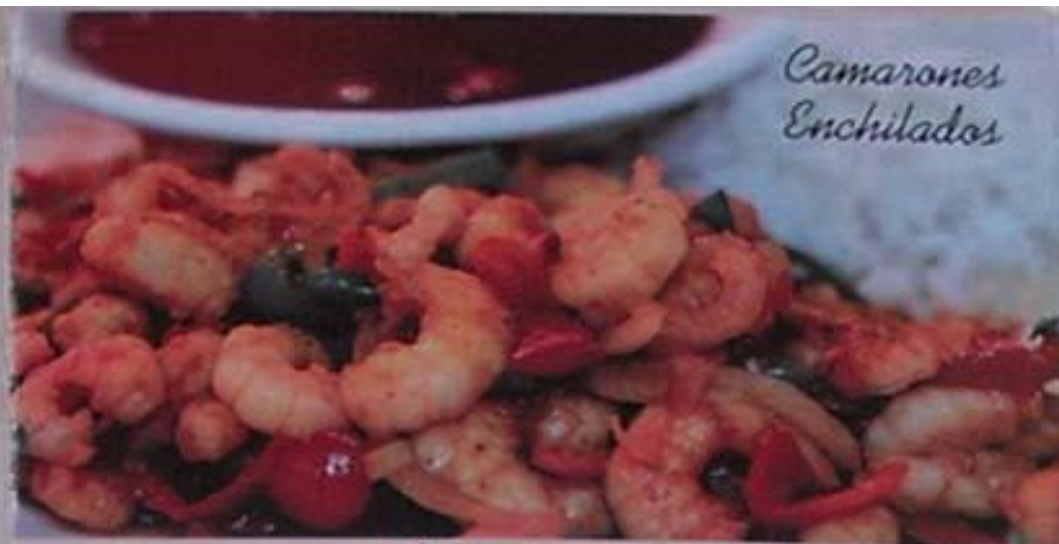
Cubano
Sausage, roast pork & cheese

Atún
Tuna, fresh onion & mayonnaise

Pollo
Chicken, fresh tomatoe & lettuce



Sandwich
Cubano



Camarones
Enchilados

Platos principales Main Dishes

5.40

Pollo asado
One half chicken baked
with spanish sauce

Aporreado de ternera, "Ropa Vieja" o Vaca Frita
The name means "old clothes" because the choice beef is shredded,
sautéed & simmered with onions, green peppers and tomatoes

Chilindrón de Chivo
Boneless lamb leg, braised
with onions, green peppers
fresh tomatoe & red sauce

Lonjas de Cerdo Asado
Generous slices of roast pork
with delicious marinade

Pincho de cerdo
Skewer of grilled seasoned pork,
onions & green peppers

Filete de Pescado Maitre de Hotel
Boneless fillet of Marlin marinated in citrus juices & grilled, served
with french sauce of lemon butter

6.50

Conejo Estofado
Two quarters Rabbit
braised with blond spanish sauce

**Camarones Enchilados
o a la Plancha**
Caribbean shrimp sautéed with
onions, fresh tomatoes,
green peppers & white wine

Pechuga de Pollo Gratinada
Boneless chicken breast,
grilled & topped with Cuban cheese

Estofado de Cordero
Boneless lamb leg, braised
in our rich Rioja sauce of peppers,
onions, olives & red wine

**Lomo ahumado con queso
y Piña**
Smoked pork loin topped with
cheese & Fresh Pineapple

Masas de cerdo en casuela
Generous chunks of pork
braised with fresh onions,
garlic & white wine

Bistec de res (riñonada)
Marinated top sirloin cut
very thin & quickly grilled,
topped with mojo crudo
(chopped onion, garlic & lime juice)

**Pescado Empanado
o Gratinado**
Boneless fillet of Marlin
marinated in citrus juices,
breaded & pan fried or
topped with cuban cheese

Se le adicionará el 10% por el servicio.
10% over your cost for our service.

Pastas Italian

3.40

Lasagna o cannellonis rellenos con jamón
Prepared fresh daily with layers of pasta, mozzarella,
cuban ham & red sauce

Spaghetti salteados al capricho
(Queso, jamón, chorizo, bacon o vegetales)

5.40

Penne a la Bolognesa
(Beef ragu, red sauce & Mozzarella)

Alfredo de camarones
Creamy, fettuccine Alfredo tossed with sautéed shrimps

Paseo por Italia
Spaggettis topped with red sauce & Mozzarella,
one half of lasagna & one half of cannelloni



Paseo por Italia

Pizzas

3.85

Margarita
Mozzarella, fresh tomatoe & basil

Vegetales
Peppers, onions, tomatoes

Atún
Tuna

Tocino
Bacon

Champiñones
Mushrooms

Camarones
Shrimps

Pimientos
Red & green peppers

Cebolla
Fresh onions

Aceitunas
Green olives

Hawaiana
Pineapple & cuban ham

Mixta
Mixed

Recorridos
por La Habana