



Dinner Menu



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ENSALADAS / SALADS

Crunchy Tropical

Arugula, Chayote, Jicama, papaya, mango, beets, red onions, carrots, crispy yucca, roasted cherry tomatoes, orange, passion fruit vinaigrette. **\$9.99**

Cesar Cubano

Baby romaine, avocado Caesar dressing, cotija cheese, fried capers, crispy malanga. **\$6.99**

Ensalada Cubana

Romaine lettuce, cucumber, tomatoes, avocados, red onions, dressed with olive oil, white vinegar & lime juice. **\$7.99**

Ensalada Chévere

Arugula, hearts of palm, raisins, red onions, beets, roasted cherry tomatoes, orange, goat cheese croquettes, moscatel vinaigrette. **\$9.99**

Add ons for salads

Chicken: **\$3.99** | Steak: **\$5.99** | Shrimp: **\$5.99**

SOPAS / SOUPS

Sopa de Pollo

Cuban chicken noodle soup

Cup: **\$4.99**

Frijoles Negros

Mima's black beans soup topped with chopped onions

Cup: **\$4.50**

APERITIVOS / APPETIZERS

Ceviche de Camarón

Shrimp cooked in lime juice, with a tomato-lime sauce, red onions, cilantro served with tostones. **\$9.99**

Cuban Pork Tamal

Corn tamal stuffed with pork, topped with lechón asado, mojo onions, pico and cilantro aioli. **\$7.99**

Papas Rellenas

A classic crispy-breaded potato balls filled with Cuban picadillo (savory ground beef mixture) served with roasted red pepper sour cream and cilantro aioli. **\$7.99**

Camarones al Ajillo

Shrimp cooked in olive oil and garlic, finished with lime juice served with grilled Cuban bread, garlic aioli and pico. **\$9.99**

Barquitos de Malanga

Crispy bite size tarot root boats filled with black beans, beef ropa vieja, queso fresco topped with guacamole, chives, cilantro. **\$8.99**

Cubanchos

Plantain chips topped with black beans, pico, queso, guacamole, cilantro aioli, mojo onions and your choice of: Lechon asado, chicken ropa vieja or beef ropa vieja. **\$11.99**

Empanadas Cubanas

Cuban stuffed pastry shells stuffed with your choice of beef picadillo, chicken ropa vieja or Veggie (roasted corn, bell peppers, spinach, Manchego cheese) served with roasted-pepper sour cream & cilantro aioli. **\$7.99**

Croquetas de Pollo y Jamón

Classic ham and chicken Cuban croquettes served with cilantro aioli and roasted red pepper crema. **\$6.99**

Tostones Rellenos

Home-made tostones topped with melted cheese, cilantro aioli & mojo onions, choice of: chicken, beef ropa vieja or lechón. **\$8.99**

VEGETARIANOS / VEGETARIAN

Cubano Vegetariano

Veggie empanada (roasted corn, bell peppers, spinach, Manchego cheese), yuca con mojo, black beans, rice and plantains. **\$13.99**

Tamal Vegetariano

Cuban corn tamal topped with mushroom picadillo, mojo onions, pico, cilantro aioli, served with black beans, rice and plantains. **\$14.99**



Entradas / Entrees

POLLOS / CHICKEN

Served with Rice, black beans and sweet plantains.

Pollo Asado

Mojo marinated 1/2 chicken roasted to perfection topped with mojo onions served with Abuela's Ela gravy. **\$15.99**

Pollo al Mojo

Boneless chicken marinated with garlic and lime juice grilled topped with mojo onions. **\$14.99**

Fricase De Pollo

Boneless chicken cooked in a tomato wine sauce with onions, peas, bell peppers and cuban spices. **\$14.99**

TRADITIONAL CUBAN RICE DISHES

Arroz con Pollo a la Chorrera

Delicious Cuban chicken and drunk yellow rice; chunks of boneless chicken cooked in yellow rice with beer, sofrito, peas, green olives, roasted peppers served with tostones and chives. **\$15.99**

Arroz Imperial

A Cuban classic yellow rice layered with chicken ropa vieja, Manchego cheese, peas, roasted peppers, topped with pan roasted airline chicken breast served with sweet plantains and topped with cilantro aioli. **\$15.99**

CARNES Y BISTECS / BEEF

Certified Angus Black Beef - served with rice, black beans and sweet plantains

Ropa Vieja en Lata

Braised & shredded short rib cooked in a tomato wine sauce with onions and peppers. **\$16.99**

Bistec a la Palomilla

Thinly sliced marinated sirloin steak grilled topped with caramelized onions & mojo. **\$17.99**

Vaca Frita

Braised & shredded short rib sautéed until crispy with bell peppers, onions and Cuban mojo. **\$16.99**

Churrasco

Certified Black Angus skirt steak grilled to temp served with green and red chimichurri sauce topped with crispy yucca. **\$18.99**

Picanha Steak

A Brazilian style steak cut; fatty sirloin grilled to temp served with red and green chimichurri sauce topped with crispy yucca. **\$18.99**

PESCADOS Y MARISCOS / SEAFOOD



Served with yellow rice and sweet plantains.

Camarones al Ajillo

Shrimp cooked in garlic and olive oil, finished with lime juice, served with pico and garlic aioli. **\$16.99**

Pescado Crujiente

Plantain crusted mahi-mahi served with cilantro aioli and a tomato-avocado salad with lime vinaigrette. **\$16.99**

Enchilado de Camarones

Shrimp cooked in a lobster tomato wine sauce. **\$16.99**

Salmon Varadero

Guava marinated salmon pan roasted served with cilantro aioli and a tomato-avocado salad with lime vinaigrette. **\$17.99**

• SANDWICHES •

Served with plantain chips & mojo

Pan con Lechon: Our Lechón asado with mojo and onions pressed in Cuban bread. **\$11.99**

Pan con Bistec: Seared sirloin, cachucha sofrito, caramelized onions, Swiss cheese, crispy shoestring yucca pressed in Cuban bread. **\$13.99**

Cubano: The king of Cuban sandwiches; our lechon asado, hickory smoked ham, Swiss cheese, pickles, mustard pressed in Cuban bread. **\$12.99**

Elena Ruz: Roasted turkey, swiss cheese, cream cheese, strawberry marmalade pressed in Cuban bread. **\$11.99**

Frita Cubana: Cuban style burger, ground pork with certified black angus beef seasoned with peppers, onions, paprika and Cuban spices topped with pickles, shoe string potatoes and mustard. **\$11.99**

Add Swiss **\$2**, Add Bacon **\$2**

CERDO / PORK

Masas de Puerco

Pork chunks slowly cooked then crispy fried to order topped with mojo served with congris and sweet plantains. **\$15.99**

Lechon Asado

The king of Cuban pork, marinated and slowly roasted served with congris and yucca con mojo. **\$15.99**



*All beef is Certified Black Angus beef
*Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**ACOMPAÑANTES
/ SIDES**

Arroz Amarillo / Yellow Rice \$3.99

Papas Fritas / French Fries. \$3.99

**Congris / Black beans and rice cooked together.
\$3.99**

**Yuca con Mojo & Chicharrón / Boiled yucca topped
with mojo and pork chicharrón. \$3.99**

Arroz / White rice. \$2.99

Frijoles Negros / Cuban black beans. \$3.99

Maduros / Sweet fried plantains. \$4.99

**Tostones / Fried green plantain with garlic-cilantro
aioli. \$4.99**

Plantain Chips / Served with mojo. \$4.99

Yuca Frita / Fried yucca with mojo. \$4.99

Boniato Frito / Fried sweet potato. \$4.99

BEBIDAS / DRINKS

Pepsi. \$2.99

Diet Pepsi. \$2.99

Sierra Mist. \$2.99

Crush. \$2.99

Big Red. \$2.99

Unsweetened Iced Tea. \$3.25

Iced Tea. \$3.25

Lemonade. \$2.99

Malta / Latin root beer. \$3.99

Sparkling Water. \$3.25

POSTRES / DESSERTS

Trío de Helados

Our homemade ice cream trio choice of coffee, piña colada, vanilla or fanguito (dulce de leche). **\$7.99**

Habano de Chocolate

Chocolate cigar made with almond cake, nutella moose, chocolate ganache served with coffee ice cream. **\$8.99**

Cuban Flan

Our vanilla flan served with piña colada ice cream. **\$8.99**

Pudín de Pan Diplomático

Our bread pudding made with Cuban bread, raisins & caramel served with rum confit pineapples and salted fanguito ice cream. **\$8.99**

Tres Leches Cake

White cake soaked in 3 milks served with merengue and brulée banana. **\$8.99**

CAFÉ / COFFEE

Café con Leche

Cuban coffee with milk (like a café latte/less foam more milk). **\$3.50**

Cappuccino

Cuban coffee with milk foam (more foam less milk). **\$3.99**

Café Cubano

Cuban Espresso. **\$2.99**

Cortadito

Espresso shot topped with foam. **\$3.25**

Americano

Regular or Decaff. **\$2.99**



**JUGOS NATURALES
/ NATURAL JUICES**

Guanabana. \$4.50

Passion Fruit. \$4.50

Mango. \$4.50

Orange. \$4.50

Grapefruit. \$4.50



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