



Bar-Lounge Night Menu



CUBAN RESTAURANT & RUM BAR

Bar-Lounge ★ Night Menu

AVAILABLE 10PM TO 12AM

Ceviche de Camaron

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**

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. **\$8.99**

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**

Sandwich Cubano

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



*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.