



Dinner Menu



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ENSALADAS / SALADS

Crunchy Mexican
arugula, chayote, jicama, papaya, mango, beets, red onions, carrots, crispy yucca, roasted cherry tomatoes, orange, passion fruit vinaigrette
\$11.99

Cesar Cubano
baby romaine, avocado caesar dressing, cotija cheese, fried capers, crispy malanga
\$9.99

Ensalada Cubana
romaine lettuce, cucumbers, tomatoes, avocados, red onions, dressed with olive oil, white vinegar & lime juice
\$9.99

Ensalada Chévere
arugula, hearts of palm, raisins, red onions, beets, roasted cherry tomatoes, goat cheese croquettes, moscatel vinaigrette
\$11.99

Add ons for Salads
chicken: **\$3.99** | steak: **\$6.99**
shrimp: **\$6.99**

SOPAS / SOUPS

Sopa de Pollo
Cuban chicken noodle soup
bowl: **\$6.99**

Frijoles Negros
Mima's black beans soup topped with chopped onions
bowl: **\$5.99**

APERITIVOS / APPETIZERS

Ceviche de Camarón
shrimp cooked in lime juice, with a tomato-lime sauce, red onions, cilantro served with tostones **\$12.99**

Cuban Pork Tamal
corn tamal stuffed with pork, topped with lechón asado, mojo onions, pico and cilantro aioli
\$10.99

Papas Rellenas
classic crispy-breaded potato balls filled with Cuban picadillo (savory ground beef mixture) served with roasted red pepper sour cream and cilantro aioli
\$9.99

Camarones al Ajillo
shrimp cooked in olive oil and garlic, finished with lime juice served with grilled Cuban bread, garlic aioli and pico
\$11.99

Barquitos de Malanga
crispy bite size tarot root boats filled with black beans, ropa vieja, queso fresco topped with guacamole, chives, cilantro **\$10.99**

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 **\$13.99**

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 **\$8.99**

Croquetas de Pollo y Jamón
classic ham and chicken Cuban croquettes served with cilantro aioli and roasted red pepper crema **\$8.99**

Tostones Rellenos
home-made tostones topped with melted cheese, cilantro aioli & mojo onions, choice of: chicken, beef ropa vieja or lechón **\$10.99**

VEGETARIANOS / VEGETARIAN

Cubano Vegetariano
veggie empanada (roasted corn, bell peppers, spinach, manchego cheese), yuca con mojo, black beans, rice and plantains **\$15.99**

Tamal Vegetariano
Cuban corn tamal topped with picadillo, mojo onions, pico, cilantro aioli, served with black beans, rice and plantains **\$16.99**

Parties 6 or more 20% gratuity will be added. Para mesas de 6 o más la propina de 20% será agregada.



Entradas / Entrees

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 **\$17.99**

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 **\$17.99**

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 **\$18.99**

Pescado Crujiente
plantain crusted mahi-mahi served with cilantro aioli and a tomato-avocado salad with lime vinaigrette **\$18.99**

Enchilado de Camarones
shrimp cooked in a lobster tomato wine sauce **\$18.99**

Salmon Varadero
guava marinated salmon pan roasted served with cilantro aioli and a tomato-avocado salad with lime vinaigrette **\$21.99**

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 **\$18.99**

Pollo al Mojo
boneless chicken marinated with garlic and lime juice grilled, topped with mojo onions **\$16.99**



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 **\$18.99**

Bistec a la Palomilla
thinly sliced marinated sirloin steak grilled topped with caramelized onions & mojo **\$19.99**

Vaca Frita
braised & shredded short rib sauteed until crispy with bell peppers, onions & Cuban mojo **\$18.99**

Churrasco
certified black angus skirt steak grilled to temp served with green chimichurri sauce topped with crispy yucca. **\$21.99**

Picanha Steak
a brazilian style steak cut; fatty sirloin grilled to temp served with red & green chimichurri sauce topped with crispy yucca **\$21.99**

CERDO / PORK

Masas de Puerco
pork chunks slowly cooked then crispy fried to order topped with mojo served with congris and sweet plantains **\$17.99**

Lechon Asado
The king of Cuban pork, marinated and slowly roasted served with congris and yucca con mojo **\$18.99**

• SANDWICHES •

served with plantain chips & mojo

Pan con Lechon
our lechón asado with mojo and onions pressed in Cuban bread **\$12.99**

Cubano
the king of Cuban sandwiches; our lechon asado, hickory smoked ham, swiss cheese, pickles, mustard pressed in Cuban bread **\$14.99**



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*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 \$4.99

**Congris / Black Beans and Rice
cooked together \$4.99**

**Yuca con Mojo & Chicharrón / Boiled Yucca
topped with mojo and pork chicharrón \$4.99**

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

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mesas de 6 o más la propina de 20% será agregada.*

POSTRES / DESSERTS

Trio de Helados

our homemade ice cream trio; choice of coffee, piña
colada, vanilla or fanguito (dulce de leche) **\$8.99**

Habano de Chocolate

chocolate cigar made with almond cake,
nutella mousse, chocolate ganache served
with coffee ice cream **\$10.99**

Cuban Flan

our vanilla flan served with piña colada ice cream
\$10.99

Pudin de Pan Diplomático

our bread pudding made with Cuban bread,
raisins & caramel served with rum confit
pineapples and salted fanguito ice cream **\$10.99**

Tres Leches Cake

white cake soaked in 3 milks served with
meringue and brulée banana **\$10.99**

CAFÉ / COFFEE

Café con Leche

Cuban coýee with milk
(like a café latte/less foam
more milk) **\$3.99**

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



725 E Market St, Louisville, KY 40202
www.labodeguitademima.com
502.742.3358