

APPETIZERS

Croquetas	Three ham croquettes, fried with a crispy exterior and a soft center, served with our cilantro-lime sauce	5.5
Yuca Frita con Cilantro	Deep fried chunks of yuca served with a garlic-cilantro sauce	5.5
Tostones Rellenos	Deep fried green plantain cups filled with sautéed shrimp in a Creole sauce	6.5
Papas Rellenas	Three beef-filled mashed potato balls breaded and fried until crispy	5.5
Empanadas de Pollo o Vegetales	Two flaky pastries filled with seasoned chicken or vegetables, served with cilantro sauce	6.5
Mariquitas	Our version of “chips and salsa”! thinly-sliced green plantain chips served with dipping sauce	6
Torta de Cangrejo	A large crab cake topped with a tropical fruit salsa, and served with a lobster cream sauce	6.5
Calamar Empanizado	Breaded, deep-fried calamari served with a red bell pepper aioli sauce	8
Camarones Empanizado	Breaded, deep-fried shrimp served with a red bell pepper aioli sauce	9.5
Ejemplares de la Casa	Our house sampler features an assortment of appetizers: yuca frita , ham croquetas, masas de puerco, tostones rellenos, served with a flavorful dip (No Substitutions)	17.5

SOPAS SOUPS

de Frijoles Negro	A velvety black bean puree soup garnished with diced white onions	5.5
de Pollo con Aguacate	Fresh chicken soup with potatoes, carrots and avocado	5.5
de Tortilla	Slightly spicy tortilla soup garnished with avocado	5.5

ENSALADAS SALADS

de Pollo a la Parrilla	Grilled chicken breast on a bed of mixed spring greens, served with a blush wine vinaigrette dressing (entree sized)	10.5
de Salmon	Pan-fried Salmon served atop a bed of mixed spring greens with shredded carrots, seasoned yuca croutons and finished with a avocado vinaigrette (entree sized)	11.5
de Pinchos de Camarones	Sautéed shrimp on skewers served on a bed of mixed spring greens along with a fan of mango and apple slices, garnished with fried green plantains and almonds, drizzled with a mango vinaigrette (entree sized)	12.5
de Aguacate	Avocado slices garnished with thin slices of onions and drizzled with a blush wine vinaigrette dressing	5.5
Mixta de la Casa	Mixed spring greens salad with red onions, feta cheese and tomatoes, drizzled with a blush wine vinaigrette dressing	side 3.5 entree 5

PLATO DE ARROZ RICE DISH

Frito	Stir-fried rice with shrimp, pork, ham, scrambled eggs, green onions and soy sauce, served with sweet plantains	14.5
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AVES POULTRY



Pollo a la Rancho Luna

Half chicken marinated in garlic and bitter orange citrus juices, served with white rice, black beans and sweet plantains

12.5

Pollo con Salsa de Guayava

Marinated half chicken, oven roasted and glazed with a guava sauce, served with white rice, black beans and sweet plantains

13.5

Bistec de Pollo al Ajillo

Garlic chicken breast steak, served with white rice, black beans and sweet plantains

13.5

Bistec de Pollo Empanizado

Breaded chicken breast steak, served with white rice, black beans and sweet plantains

14.5

Bistec de Pollo a la Milanese

Breaded chicken breast steak topped with tomato sauce, ham and melted mozzarella cheese, served with white rice, black beans and sweet plantains

16.5

PUERCO PORK



Lechon Asado

Oven roasted pork marinated in a citrus juice blend, served with white rice, black beans and sweet plantains

12.5



Masitas de Puerco

Morsels of marinated fresh pork, seasoned and then fried until crispy on the outside and tender in the inside, served with moros and sweet plantains

13.5



Costillitas

Pork ribs basted with your choice of a sweet guava sauce or a slightly spicy orange-jalapeno sauce, served with moros and sweet plantains

15.5

CARNES MEATS



Ropa Vieja

Shredded skirt steak braised in a sauce of fresh tomatoes, onions and green peppers, served with white rice, black beans and sweet plantains

12.5

Palomilla

Thinly-sliced top sirloin steak marinated and topped with onions, served with white rice, black beans and sweet plantains

14.5

Palomilla Empanizada

Thinly-sliced top sirloin steak marinated and lightly breaded, served with white rice, black beans and sweet plantains

15.5

Bistec Milanese

Fried, breaded steak topped with tomato sauce, ham and melted mozzarella cheese, served with white rice, black beans and sweet plantains

16.5

Bistec New York

Grilled New York steak finished with a mushroom sauce, served with garlic mashed potatoes and sweet plantains

18.5

Rib Eye

Grilled rib eye steak topped with a chimichurri sauce, served with moros and sweet plantains

18.5



Rabo Encendido

Oxtail, oven roasted in a sofrito sauce, served with white rice, black beans and sweet plantains

15.5

Churrasco con Salsa Chimichurri

Grilled beef sirloin topped with chimichurri sauce and garnished with fried carrot slivers, served with moros and sweet plantains

18.5

CARNERO LAMB



Costillas de Carnero

Rack of lamb garnished with a mariquita and finished with a cranberry cabernet reduction sauce, served with garlic mashed potatoes and sweet plantains

21.5

PESCADO FISH

Dorado	Grilled mahi-mahi topped with a papaya-mango salsa, served with yellow rice and sweet plantains	14.5
Halibut	Grilled halibut steak with your choice of garlic seasoning (al ajillo) or tropical salsa (tropical), served with yellow rice and sweet plantains	16.5
Pescado Espada a la Parrilla	Grilled swordfish topped with cilantro sauce, served with moros and sweet plantains	14.5
Camarones	Shrimp sautéed in a Creole wine sauce (enchilado) or in a garlic sauce (al ajillo), served with white rice, black beans and sweet plantains	15.5
Salmon en Salsa de Naranja	Grilled salmon finished with an orange reduction sauce, served with yellow rice and sweet plantains	14.5

ORDENES INDIVIDUALES SIDE ORDERS

Arroz Blanco	White rice	3
Arroz Amarillo	Yellow rice	4
Frijoles Negros	Black beans	4.5
Yuca con Mojo	Steamed yuca topped with garlic sauce	4.5
Maduros	Fried sweet plantains	4.5
Pure de Papa	Mashed potatoes	3
Papas Fritas	French fries	3
All House Sauces	Individual side serving of any <u>one</u> of our house sauces	1.5

BATIDOS MILK SHAKES

Tropical Milk Shakes	Guanabana ▪ Mango ▪ Mamey ▪ Platano (Banana) ▪ Coco (Coconut) ▪ Papaya	3.75
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NON-ALCOHOLIC BEVERAGES

Fountain Soda	Coca-Cola ▪ Diet Coke ▪ Lemonade ▪ Sprite ▪ Orange Soda ▪ Ice Tea – Raspberry	2
Can	Materva ▪ Jupina ▪ Iron Beer ▪ Malta	2.5
Sparkling Water	San Pellegrino	sm. 3 / lg. 5
Still Water	Panna	sm. 3 / lg. 5

▪ Bread and Water Upon Request ▪

An 18% gratuity will be added for parties of 6 or more.
 There is a \$6 split-plate charge.
 There is a \$3 charge for select substitutions.

♥ Cuban Bistro Uses Zero Trans Fat Oil ♥