



LUNCH MENU

Wednesday – Friday / 11:30 AM – 2 PM

** NO SUBSTITUTIONS **

CUBAN BISTRO \$10 EXPRESS LUNCH

Tax and gratuity not included.

All entrees come with a side salad and soda.

Bistec de Pollo al Ajillo

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

Ropa Vieja

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

Cuban Sandwich

Slices of roast pork, ham, Swiss cheese, mustard, mayonnaise and dill pickles, served with French fries.

Lechon Asado

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

Bistec Picado

Sirloin strip cooked in a tomato based sauce with bell peppers, red onions and spices, served with white rice, black beans and sweet plantains.

AVES CHICKEN

pollo a lo rancho luna

Quarter chicken marinated in garlic and bitter orange citrus juices, served with white rice, black beans and sweet plantains. \$8

PUERCO PORK

masitas de puerco

Morsels of marinated fresh pork, seasoned and then fried until crispy on the outside, tender in the inside, traditionally served with moros and sweet plantains. \$8.50

PESCADO FISH

dorado a la parrilla

Grilled mahi-mahi, served with a papaya-mango salsa and yellow rice. \$8

salmon a la parilla

Grilled salmon in a orange reduction sauce, served with yellow rice and sweet plantains. \$9

ENTRE PAN SANDWICHES

con bistec

Grilled steak topped with thinly sliced onions. \$7

con bistec de pollo

Chicken steak topped with lettuce, tomatoes, mayonnaise and mustard. \$7

con vegetales

Vegetarian sandwich of grilled zucchini, bell pepper, mushrooms, cheese, tomatoes, and cilantro spread. \$7

mitad sándwich con sopa o ensalada

Half sandwich with a cup of soup or side salad. \$7

SOPAS SOUPS

de pollo con aguacate

Fresh chicken and noodle soup with diced avocado. Cup \$3 Bowl \$5

de tortilla

Slightly spicy tortilla soup garnished with avocado. Cup \$3 Bowl \$5

ENSALADAS SALADS

de pollo a la parilla

Grilled chicken breast on a bed of mixed spring greens, served with a blush wine vinaigrette. \$10

de salmon

Pan-fried salmon served a top a bed of mixed spring greens with shredded carrots, seasoned yucca croutons and finished with avocado vinaigrette. \$ 11

de pinchos de camarones

Grilled seasoned 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 almond, drizzled with a mango vinaigrette. \$12

Add a side salad or choose one appetizer from the list below for only \$1.50
Croquetas, Yuca frita con cilantro, Papa rellenas or Mariquitas