

  
**Piqueos / Appetizers**

<b>Ceviche/Crudo</b>	M/P
<i>Ask your server for today's fresh selection</i>	
<b>Black Bean &amp; Cacao Bisque</b>	4
<b>Mixed Greens</b>	8
<i>Soursop vinaigrette, maduros, cacao black beans, shaved jicama, aged Manchego</i>	
<i>Add grilled steak, chicken, or shrimp - 4</i>	
<b>Cuban Chicken "Cesar" Salad</b>	12
<i>Grilled chicken breast marinated in mojo criollo, red bell peppers, grana padano, roasted garlic croutons</i>	
<b>Tres Mares Salad</b>	16
<i>Shrimp, calamari, and tilapia ceviche, jicama, leche de tigre, crispy plantains</i>	
<b>Camarones Enchilados</b>	11
<i>Prawns sautéed in a sofrito –criolla sauce, pan cubano</i>	
<b>Costillitas</b>	14
<i>Slow-cooked, BBQ guava glazed pork short ribs</i>	
<b>Bacalaítos</b>	10
<i>Crispy salt cod fritters, with green onions, salsa aguacate</i>	
<b>Pan con Lechon Sliders</b>	8
<i>The original Cuban sandwich, repollo slaw, chicharones</i>	
<b>Bocadillos Platter</b>	11
<i>Yuca con tamarindo ketchup, tostones con mojo, maduros con crema</i>	
<b>Papa Rellena</b>	10
<i>Classic-Cuban fried bolitos w/ potato- picadillo filling, sofrito and mojo</i>	

**EMPANADAS**

*Two per order; verde dipping sauce*

<b>Picadillo</b>	10
<i>Classic Cuban ground beef, sofrito, olives, raisins</i>	
<b>Veggie Picadillo</b>	11
<i>Portobello, crimini, king trumpet, manzanilla olives, golden raisins</i>	

  
**Laditos / Sides**

<b>Yuca con tamarindo ketchup</b>	4
<b>Tostones con mojo</b>	4
<b>Maduros con crema</b>	4
<b>Christianos y Moros</b>	4
<b>Cuban black beans and rice</b>	4

  
**Las Cocas / Flatbreads**

<b>Papa con Chorizo</b>	11
<i>Spanish chorizo, fingerling potatoes, caramelized onions, wild arugula</i>	
<b>Pollo Ahumado</b>	11
<i>Smoked paprika chicken, parsley, meyer lemon, manzanilla olives</i>	
<b>Veraduras a la plancha</b>	10
<i>Marinated and grilled eggplant, squash, sun dried tomatoes, cilantro, crispy garbanzos</i>	

  
**Platos Fuertes / Large Plates**

<b>Rabo Encendido (Tail on Fire)</b>	22
<i>Slow braised oxtail with amatillado sherry and sofrito, tostones, congri oriental</i>	
<b>Ropa Vieja</b>	20
<i>Shredded Angus skirt steak in a Rioja-sofrito jus, smoked carrot puree, pickled onions, congri</i>	
<b>Lechon Asado</b>	20
<i>Slow roasted shredded pork, yucca-potato mash, maduros, crispy shallots, naranja agria reduction</i>	
<b>Grilled Rib Eye Steak</b>	26
<i>Achiote marinated 12 oz. steak, yuca gratin, salsa alcaparra, caramelized onions, roasted garlic</i>	
<b>Asopao</b>	17
<i>"Cuban Risotto"; with arroz bomba, smoked ham hock, chorizo picante, sofrito, english peas</i>	
<b>Guiso de Berenjena</b>	18
<i>Eggplant and garbanzo bean stew in Andalu sauce, zucchini, squash, mint, roasted garlic quinoa</i>	
<b>Pargo a la Vizcaina</b>	M/P
<i>Plantain crusted whole snapper, lime-coconut sauce, crispy cilantro, toasted coconut flakes</i>	
<b>50/50 "Frita" Burger</b>	13
<i>Ground applewood smoked bacon and ground chuck, avocado, sofrito relish, white cheddar, caramelized onions</i>	

  
**Café / Coffee**

*Espresso Drinks - "Beach Street" Blend*

	<i>Sm (12 oz.)</i>	<i>Md (16 oz.)</i>
<b>Americano</b>	2.5	3
<b>Espresso</b>	2	4(dbl)
<b>Latte</b>	3.5	4.05
<b>Macchiato</b>	2.75	3.05
<b>Cappuccino</b>	3.5	-

*Latin American Specialty Coffees - "Beach Street" Blend*

<b>Café Cubano (with sugar)</b>	2.5	-
<b>Cortadito (with sugar &amp; milk)</b>	2.75	-
<i>~ Made With Soy, add</i>		
		- 0.75

*Drip - Brazilian "El Progreso" Blend*

<b>Pour Over</b>	2.25	2.5
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