

Lunch Menu

Appetizers and Soups

Ceviche	8
Citrus marinated shrimp and scallops with avocado, tomato, and jicama	
Blue Corn Crusted Calamari	7
With tomato aioli and cilantro aioli	
Tamal en Hojas	8
Mozzarella and manchego filled, topped with pork chili or vegetable chili	
Spicy Duck Ropa Vieja	9
Shredded duck, manchego cheese corn cake, marinated Cuban style tomatoes and watercress	
Queso Fundido	7
Black bean fondue with pulled pork and chorizo topped with caciqués queso fresco and avocado, served with homemade tortilla chips	
Tortilla Soup	8
Tower of pulled chicken, manchego cheese and avocado	
Classic Cuban Black Bean Soup	6
With cherry tomato and jalapeno	
Salads	
Crispy Goat Cheese Salad	9
Organic greens dressed with prickly pear vinaigrette with candied walnuts, green apples and dried apricots	
Raymond Cobb Salad	11
Marinated chicken breast, diced tomatoes, avocado, bacon, egg, Cacique's queso fresco and black beans placed on confetti lettuce and blended with a blue cheese vinaigrette	
Pepper Crusted Atlantic Salmon Salad	13
On organic baby greens with cucumber, avocado, cherry tomato, jicama, and red onion with citrus garlic vinaigrette	
Blue Crab Salad	16
Lump crab, tomatoes and avocado on a bed of organic baby greens with a cilantro pesto dressing	
Crispy Calamari Salad	9
Tossed with baby mizuna and sesame seeds in a creamy cilantro vinaigrette	
Mojitos Steak Salad	14
Mojo marinated skirt steak grilled to perfection atop gourmet greens tossed with cucumber, avocado, tomatoes and peppers, and topped with crispy onion	

Sandwiches

Classic Cuban Sandwich	8
Black Forest Ham, Swiss cheese and roasted pork on grilled Cuban bread with papas fritas	
Pan Con Lechón	9
Cuban style marinated sliced pork sandwich with melted manchego cheese, sliced tomatoes and avocado served with yuca fries and mojo dressing	

Daily Specials

**Black Bean Soup or House Salad,
Entrée and Dessert 14.99**
Tuesday – Ropa Vieja
Wednesday – Mojitos Steak Salad
Thursday – Pierna de Lechón Asada
Friday – Pepper Crusted Atlantic Salmon Salad
Saturday – Arroz con Pollo

Entrees

Poblano Risotto	14
With grilled vegetables, tomatillo coulis, topped with shaved manchego cheese	
Arroz con Pollo	14
Probably the most widely known Cuban-Spanish dish! Shredded chicken cooked in saffron rice with bell peppers, onion, garlic and peas, served with very ripe plantain	
Arroz Frito	14
Creole Cuban style fried rice with rock shrimp, pork and ham, topped with avocado and ripe plantain	
Pierna de Lechón Asada	14
Roasted leg of marinated pork over white rice and black beans topped with avocado salsa served with twice fried tostones	
Ropa Vieja	16
Shredded beef brisket in a tomato sherry wine sauce, served with white rice and fried very-ripe plantain	
Bistec de Palomilla	16
Sautéed thinly sliced top sirloin steak with grilled onions served with moros y cristianos and ripe plantains or papas fritas	
Side Dishes	
Moros y Cristianos, Arroz Blanco, Frijoles Negros, Tostones, Plátanos Maduros Fritos, Papas Fritas	5