

Ropa Vieja con Arroz Amarillo y Frijoles | \$15.50 [block +2]

Tender shredded beef, slow-cooked in a rich, tomato-based sauce with garlic, onions, peppers, and savory spices. Served with yellow rice, black beans, and sweet plantains.

Fricase de Pollo con Arroz Amarillo y Frijoles | \$13.50

Tender chicken thigh simmered in a rich, creamy sauce with garlic, potatoes, onions, peppers, and savory spices. Served with yellow rice, black beans, and sweet plantains.

Picadillo a la Habanera con Arroz Amarillo y Frijoles | \$13.50

Ground beef, fried potatoes, garlic, onions, peppers, raisins, olives, and capers make this traditional Cuban dish a savory-sweet blend of flavors. Served with yellow rice, black beans, and sweet plantains.

Vegetarian Bowl: Yuca con Mojo and Sweet Plantain con Arroz Amarillo y Frijoles | \$12.50

Ground beef, fried potatoes, garlic, onions, peppers, raisins, olives, and capers make this traditional Cuban dish a savory-sweet blend of flavors. Served with yellow rice, black beans, and sweet plantains.

Cubano-Style Sandwich | \$13.50

Crispy, pressed sandwich with turkey bacon, avocado, dill pickles, mustard, and mayo.

Sides

Yuca con Mojo | \$5.00

Boiled yuca (cassava) is served with Mojo, a tangy sauce made with citrus, garlic, and olive oil.

Platano Maduro Frito | \$5.00

Sweet, ripe plantains sliced and fried to golden perfection. Crispy on the outside and tender on the inside, this Cuban staple offers a delightful balance of sweetness and savory flavor.

Arroz Amarillo con Frijoles | \$5.00

Golden yellow rice infused with turmeric and black beans cooked in a savory blend of garlic, onions and spices.