

APPETIZERS

Tapas de Atún (Tuna mix with our house made roasted garlic aioli) \$8.25

Tapas de Serrano y Manchego \$8.25

Tapas de Chorizo y Queso \$8.25

Tapas de Tocineta y Queso \$8.25

Tapas de Piquillo y Feta / Tuna \$8.25

Tapas de Tomate \$7.75

Patatas Bravas (Spanish potatoes with Spicy Brava Sauce and Roasted Garlic Aioli) \$11.00

Stuffed Green Plantain (Beef, Tuna, Chicken, Ground Beef) \$13.50.....add Shrimp +\$2.00

Housemade Croquettes (Serrano, Cod, Cured Chorizo, Mushroom) \$7.50

Empanadas (Beef, Chicken, or Guava) \$4.50

Cuban Picada (Carnitas, Chorizo, Papa Criolla) \$14.99

SANDWICH

Flying Disc (Classic Cuban toasted disc filled with your choice of Guava, Picadillo, Tuna with cheese) \$8.25

Cubano (Roasted Pork, Ham, Swiss cheese, Mustard, and Pickles) \$15.50

Pan con Lechón (Roasted Pork with Lettuce, Tomatoes, Onions, and House Cilantro Sauce) \$15.00

Spanish Burger (Mix of Beef and Pancetta with Swiss cheese lettuce, tomatoes, onions, bacon and roasted garlic aioli) \$17.50

HOME SPECIAL

Pulpo a la Gallega (Galician Grilled Octopus with Veggie Kabob and Potato Purée) \$25.95

Salmon with Orange Sauce (Potato Purée and Asparagus) \$23.55

Paella (Traditional Spanish Rice with Seafood) \$27.00.....Extra Seafood +\$10.00

Operetta of Seafood (Seafood stew served with white rice) \$30.00

MAIN DISHES SERVED WITH TWO SIDES

Chicken Fricassee \$14.00

Spanish Garlic Chicken \$17.50

Chicken Skewers with Mushroom Sauce \$17.95

Carnitas Fritas \$19.00

Roasted Cuban Pork \$20.00

Garbanzo Frito (Chickpeas cooked with bacon, cured sausage and ham) \$17.50

Spanish Fabada (White beans with bacon, Chorizo, and ham) \$17.50

Camaron al Ajillo \$21.95

Stuffed Piquillos (ground beef, and tuna with cheese) \$15.50

Picadillo a la habanera (traditional Cuban ground beef cooked with olives, raisins and potatoes) \$16.50

Beef Stew \$21.60

Vaca Frita (Sautéed onions with shredded Beef) \$18.00

Bistec a caballo (Steak with onions and fried eggs) \$21.00



SOUP & SALADS

Andalusian Gazpacho \$9.00 (Weekend only)

Soup of the Day \$11.00

House Salad (Lettuce, Tomatoes, Carrots, Cucumber, Walnuts, Almonds, Feta and balsamic reductio) \$12.00

Iberian Salad (Spring Mix, Serrano ham, Manchego, Strawberries, Blueberries, Balsami) \$15

BRUNCH

Toast with Butter \$6.95

Tortilla Española (Spains traditional omelett) \$11

Raymond's breakfast (2 fried eggs with bacon, ham, toast and salad) \$12.60





FOR A FREE SPIKED

DRINK

SIDES

Yuca con mojo/ Cassava with Mojo Sauce \$4.50

Platano Maduro/ Sweet Plantains \$3.00

Papa Asada/ Roasted Potatoes \$4.00

Pure de papa/ Potato Purée \$4.00

Arroz Amarillo/ Yellow Rice \$2.75

Arroz Moro/ Moro Rice \$3.00

Arroz Blanco/ White Rice \$2.50

Yuca Frita/ Cassava Fries \$3.50

Papa Frita/ French Fries \$3.00

Frijoles Negro/ Black Beans \$3.75

Pincho de Vegetal/ Veggie Kabob \$3.60

Espárrago/ Grilled Asparagus \$3.00

Tostones \$3.50

Papa Criolla \$3.50

Ensalada/ Mixed Salad \$3.00

KIDS MENU

Chicken Tender with fries \$6.99

Beef or Chicken with a side of rice or fries \$6.99

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses. A 20% gratuity will automatically be added to parties of 6 or more.



Vodka Lemonade 5% Alcohol

Minute Lemonade (Classic Punch, Citrus Punch, Berry Punch, Tropical Punch) \$7.00

Soft Drinks \$3.50

Coca Cola Coca Cola Zero Diet Coke Materva Malta India Sprite

Natural Drinks

Natural juices (Soursop, Guava, Passion Fruit, Pineapple, Mango) \$6.00 Natural Lemonade (Strawberry) \$6.00

Beers

Corona \$4.50 Modelo Especial \$4.50 Estrella Galicia \$5.00 Estrella 1906 \$6.00

Coffee

Cuban Espresso \$2.25 Cortadito (Espresso with milk) \$4.00 Americano \$4.00 Cappuccino \$5.75 Iced Tea \$3.00

Desserts

Rice Pudding \$5.50 Flan \$6.99 Churros \$6.50 Catalan Cream \$11.25