



## Where the South Meets South America

A BaddaBing! Concept

### Sopas

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*Each soup is served with bread.*

Arroz Con Pollo, Green Tomato Pico De Gallo – **5**  
Cuban Black Bean, Cilantro Cream – **5**

### Ensaladas

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**Hacienda** – Local Farm Greens, Seasonal Vegetables, Cuban Goddess Dressing – **7**  
**Skinny Cuban** – Hearts Of Romaine, Jicama, Mango, Cured Red Onion, Green Tomato Pico – **7**  
**La Calle** – Hearts of Romaine, Pepitas, Manchego, Hearts of Palm, Cured Red Onion, Orange, Cilantro Lime Vinaigrette – **7**

*Add chicken, pork, beef or shrimp for \$3 extra.*

### Empanadas

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*\$8 with side*

**De Carne** – Ground Beef, Green Olives, Spices – **5**  
**Negro** – Black Beans, Goat Cheese, Roasted Poblano Pepper – **5**  
**Cangreho** – Crab, Habanero Pepper, Mango, Cilantro – **5**  
**Pollo Verde** – Pulled Chicken, Chorizo, Green Mole – **5**  
**Barbacoa** – Pork Shoulder, Caramelized Onion, Chipotle Barbeque – **5**

### Tortas, Arepas & Tacos

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*\$10 with side*

*Served as one torta, one arepa, or two tacos. Also available over rice and beans.*

**La Cubana** – Carnitas, Ham, Peruvian Beans, Swiss Cheese, Pickles, Mustard – **8**  
**Los Muchachos** – Chorizo, Eggs, Jalapeño, Pepper Jack, Chimichurri Sauce – **8**  
**Tomate Verde** – Fried Green Tomato, Goat Cheese, Farm Greens, Pineapple Salsa – **8**  
**La Reina** – Pulled Chicken, Green Mole, Avocado, Tomato, Peppers – **8**  
**La de Pernil** – Braised Pork Shoulder, Habanero Mango Slaw – **8**  
**Carne Molido** – Ground Beef, Pickled Green Tomato, Caramelized Onion, Cheese – **8**  
**BLTac** – Bacon, Lettuce, Tomato, Avocado, Chicken, Chimichurri Sauce – **8**  
**Hawaiian** – Grilled Ham, Melted Cheese, Pineapple Salsa – **8**  
**De Pabellón** – Shredded Beef, Black Beans, Cheese, Plantains – **8**  
**De Camarón** – Shrimp Ceviche, Farm Greens, Mango Salsa – **8**  
**Verdura del Día** – Seasonal Vegetables, Farm Greens, Cuban Goddess Dressing – **8**

### A Lado

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Tostones with Cheese and Pineapple Salsa – **4**  
Arroz con Caraotas – Black Beans and Rice – **4**  
Plantains with Cinnamon Butter – **4**  
Fried Green Tomato with Goat Cheese and Pepper Jam – **4**  
Habanero Mango Slaw – **4**

### Dulces

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Tres Leches with Candied Lime Zest – **5**  
Chocolate Mousse with Cinnamon Walnuts – **5**  
Chocolate Plantain Flauta with Orange Blossom Honey – **5**