

PALADAR

THE FLAVORS OF CUBA

APPETIZERS

EMPANADA (1)

A SAVORY EMPANADA FILLED WITH YOUR CHOICE OF BEEF, VEGGIE, CHICKEN OR GUAVA WITH CHEESE.

\$2.50

PAPA RELLENA (1)

AN AUTHENTIC CUBAN STREET FOOD. HOMEMADE MASHED POTATOES, FILLED WITH BEEF, ROLLED INTO BALLS, THEN FRIED TO A GOLDEN BROWN.

\$2.50

STUFFED SHRIMP

CHEESE STUFFED JUMBO SHRIMP WRAPPED WITH HAM AND BACON, & SERVED WITH OUR FAMOUS BBQ SAUCE.

\$11.25

SHRIMP COCKTAIL

THIS LIME INFUSED DELIGHT CONTAINS A HALF POUND OF FRESH SHRIMP. WASHED IN OUR FRUITY TANGY SAUCE, DOTTED WITH DICED AVOCADOS, TOMATOES, ONION AND CILANTRO. SERVED TRADITIONALLY WITH SALTINE CRACKERS.

\$10.95

TOSTONES

FRIED GREEN PLANTAINS MADE TO ORDER AND SERVED WITH OUR HOMEMADE GARLIC SAUCE.

\$4.00

CUBAN TAMAL

THIS DELICIOUS TAMAL IS MADE WITH FRESH CORN MEAL, THEN GENEROUSLY FILLED WITH SLOW-ROASTED PORK AND STEAMED IN CORN HUSKS.

\$3.00

CUBAN SLIDER (1)

OUR FAMOUS ROPA VIEJA SERVED ON A TOASTED BUTTERY BUN AND TOPPED WITH GRILLED ONIONS.

\$2.50

CROQUETTES (3)

MAMA'S RECIPE! HAM OR CHEESE CROQUETTAS SERVED WITH OUR SPECIAL CUBAN BBQ SAUCE.

\$4.50

FRITURA DE MAIZ

FRESH CORN FRITTERS... A FAMILY FAVORITE FOR GENERATIONS.

\$6.00

FLAVORS OF CUBA PLATTER

(1) EMPANADA, (1) PAPA RELLENA, (1) CUBAN SOPE, (2) CROQUETTES, (1) CUBAN TAMALES, (2) CORN FRITTERS.

\$14.95

CUBAN SOPE (1)

OUR TOSTONES PILED HIGH WITH YOUR CHOICE OF CHICKEN, SHRIMP OR ROPA VIEJA.

\$3.00

SALADS

CHATA'S CHICKEN SALAD

A FAVORITE AT EVERY FAMILY GATHERING! PASTA, CHICKEN, OLIVES, PEPPERS & PINEAPPLE, LIGHTLY DRESSED WITH A CITRUS AIOLI AND SERVED IN A HALF PINEAPPLE.

\$11.95

SPICY AVOCADO SALAD

MIXED GREENS WITH SLICES OF FRESH AVOCADO AND DRESSED WITH A MILD AVOCADO DRESSING.

SMALL \$4.95
LARGE \$8.95

MANGO TANGO SALAD

A VARIETY OF FRESH GREENS LIGHTLY DRESSED WITH A HOMEMADE MANGO TANGO DRESSING AND AS AN OPTION WE CAN ADD GRILLED CHICKEN (\$2.00).

SMALL \$4.95
LARGE \$8.95

RAQUELITA'S SALAD

MIXED GREENS WITH RAISINS, GLAZED WALNUTS, RED ONIONS, APPLE AND BLUE CHEESE.

SMALL \$4.95
LARGE \$8.95

SANDWICHES

"THE FIDEL"

PULLED PORK SMOTHERED IN CUBAN BBQ SAUCE & TOPPED WITH ONIONS, AIOLI & SWEET PLANTAINS.

\$7.95

CUBAN SANDWICH

SLOW ROASTED PORK, HAM, SWISS CHEESE, MUSTARD AND PICKLE. GRILL PRESSED TO CUBAN PERFECTION!

\$6.95

CHICKEN SANDWICH

A JUICY SKINLESS CHICKEN BREAST, FLAME GRILLED AND SERVED WITH LETTUCE, TOMATO, GRILLED ONIONS AND OUR AIOLI.

\$6.95

STEAK SANDWICH

THIN SLICES OF RIBEYE STEAK TOPPED WITH GRILLED ONIONS, LETTUCE, TOMATO, MAYO AND CRISPY SHOE-STRING POTATOES.

\$6.95

MEDIANOCHE SANDWICH

THE CLOSE COUSIN OF OUR CUBAN SANDWICH, BUT THIS "COUSIN" IS ON PRESSED SWEET EGG BREAD.

\$6.95

ENTREES

ROPA VIEJA

\$13.95

A FAMILY RECIPE THAT HASN'T CHANGED SINCE 1921. THIS PRIME CUT OF BEEF IS SHREDDED, SAUTEED AND SIMMERED WITH GREEN ONIONS, RED PEPPERS & TOMATOES. SERVED WITH PLANTAINS & WHITE RICE.

ROASTED PORK "A LA CUBANA"

\$13.95

PREPARED LIKE WE DID BACK HOME IN CUBA. MARINATED WITH A DRY RUB OF TRADITIONAL SPICES, THEN SLOW ROASTED AND SERVED WITH BLACK BEANS, WHITE RICE, YUCCA AND PLANTAINS.

PALOMILLA

\$13.95

MARINATED TOP SIRLOIN THINLY SLICED, THEN GRILLED & TOPPED WITH MOJO CRUDO (ONION, PARSLEY & LIME JUICE.) SERVED WITH PLANTAINS AND RICE.

CARNE AL CARBON

\$18.95

A FULL JUICY SKIRT STEAK, SERVED TO PERFECTION WITH WHITE RICE, BLACK BEANS & PLANTAINS.

GARBANZOS (VEGETARIAN STEW)

\$12.95

CHICK PEAS SLOW COOKED WITH TOMATOES, ONIONS, AND SPICES. SERVED WITH A MEDLEY OF GRILLED VEGETABLES.

CHIVO (GOAT STEW)

\$15.95

PAPA'S FAVORITE RECIPE! A SLOW COOKED MEAT STEW WITH A TOUCH OF HABANERO & SERVED WITH CONGRI. DELICIOSO!

OXTAIL

\$15.95

PAPA'S OTHER SPECIALTY. TENDER OXTAIL SLOWLY COOKED IN A TOMATO BASED SAUCE. SERVED WITH YOUR CHOICE OF RICE, & TWO OTHER DELICIOUS SIDES OF YOUR LIKING.

ARROZ CON POLLO

\$12.95

THIS IS A VERY TRADITIONAL DISH. BONE-IN CHICKEN BAKED WITH YELLOW RICE, GREEN PEPPERS, ONIONS, TOMATOES, SPICES & EXTRA VIRGIN OLIVE OIL.

RED SNAPPER

\$17.95

THE KING OF GULF FISH, FRIED WHOLE & SERVED WITH RICE. TRADITIONALLY SERVED SMOTHERED IN GARLIC SAUCE, BUT ASK ABOUT OTHER SAUCE CHOICES.

PAELLA ESPAÑOLA

2 PERSON \$46

4 PERSON \$86

SHRIMP, SCALLOPS, CALAMARI, CLAMS, MUSSELS, CHICKEN, PORK, SPANISH ONIONS, RIPE TOMATOES, GREEN PEPPERS, FRESH GARLIC, ALL BAKED IN A PAELLA PAN WITH VALENCIA RICE. (PLEASE ALLOW 45 MIN. TO 1 HOUR).

TILAPIA

\$13.95

A SAUTEED FILET WITH YOUR CHOICE OF OUR SAUCES. SERVED ON A BED OF WHITE RICE & BLACK BEANS.

STUFFED POBLANO PEPPERS

\$11.95

CHEESE STUFFED PEPPERS BREADED AND FRIED UNTIL GOLDEN.....ADD MEAT \$2.00.

ROTISSERIE CHICKEN

1/4 \$7.95

HALF \$9.95

MARINATED FOR 24 HOURS IN WHITE WINE AND SPICES, THEN SPIT-ROASTED TILL IT FALLS OFF THE BONE.

PICADILLO (CRIOLLO)

\$12.95

FINELY GROUND CHOICE CUTS OF LEAN BEEF, BRAISED WITH ONIONS, GREEN PEPPERS, OLIVES, RAISINS, AND CAPERS. SERVED WITH WHITE RICE & RIPE PLANTAINS.

VEGETARIAN PLATTER

\$8.95

CREATE A PLATE OF ANY 3 SIDES. ALL SIDES ARE HOMEMADE & 100% MEAT FREE. GREAT FOR VEGETARIANS OR FOR THOSE WHO WANT TO EXPLORE THE TASTES OF CUBA.

SIDES

TOSTONES

\$4.00

FRIED GREEN PLANTAINS

SWEET PLANTAINS

\$4.00

FRIED RIPE PLANTAINS

YUCCA

\$4.00

CHUNKS OF BOILED CASSAVA SMOTHERED WITH A TANGY GARLIC SAUCE.

MARIQUITAS

\$4.00

GREEN PLANTAINS CHIPS

PALADAR'S CONGRI

\$3.50

YOU MUST HAVE THIS RICE IF YOU ARE VISITING US. IT IS OUR STAPLE! SEASONED RICE AND BEANS THE WAY THEY DO IT ON THE SOUTHERN COAST OF CUBA.

FUFU

\$4.00

A SAVORY MASH OF SWEET PLANTAIN, TRY ME!

SPANISH RICE

\$3.00

WHITE RICE

\$3.00

BLACK BEANS

\$3.00

PINTO BEANS

\$3.00