

***We sell wine and beer to go!***

**WINE**

**(Single Serving)**

**Sutter Home \$7**

Cabernet Sauvignon

Pinot Grigio

Chardonnay

Pinot Noir

**Barefoot \$6**

Essence of Pear-Apple

Essence of Orange-Lemon-Lime

Essence of Raspberry-Pineapple

Essence of Pomegranate-Raspberry

**BEER**

**Becks \$4.50**

**Corona \$4.25**

**Guinness \$4.50**

**Heineken \$4.50**

**Modelo Especial \$4.50**

**Negra Modelo \$4.50**

**Red Hook IPA \$4.50**

**Sessions \$4.50**

**Stella Artois \$5.00**

**Angry Orchard Hard Cider \$4.50**

**HOT SAUCE**

**Uyuyui! Housemade Hot Sauce \$12**



***Eat in or take it to go!***



***All items are made to order  
and packaged for take-out!***

**Phone Orders: 206.706.3117**

**Visit Us:**

**6301 Seaview Ave NW**

**Seattle, WA 98107**

**[www.GeosCubanCafe.com](http://www.GeosCubanCafe.com)**

Prices, menu items and hours are subject to change without notice. Prices do not include sales tax. We do not guarantee delivery times or condition of items ordered through unaffiliated delivery services once they have left our location.

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## Menu

### SOUP, SALADS & SIDES

#### **Gumbo \$5.50 cup, \$8 bowl**

Chicken, andouille sausage, okra, onions and peppers

In a dark roux. Served with white rice.

#### **House Salad \$6**

Organic mixed greens, roma tomatoes, red onion, & house vinaigrette dressing.

#### **Smoked Chicken & Garbanzo Bean Salad \$10.50**

Smoked chicken breast, garbanzo beans, mixed greens, tomatoes tossed with our house honey-mustard vinaigrette dressing.

#### **Tostones (fried green plantains) & Sauces \$5**

#### **Yuca Frita (fried cassava) with Garlic Cilantro Aioli \$5**

#### **Maduros (fried sweet plantains) \$5**

#### **Cajun Fries \$4.50**

#### **Crunchy Jumbo Dill Pickle \$1.50**

#### **Tim's Cascade Potato Chips \$1.75**

### SANDWICHES

#### **Pan Con Bistec \$11**

Thin slices of marinated sirloin steak grilled in a cast iron pan, sautéed red onions, Romaine lettuce, papas fritas, garlic-cilantro aioli and spicy Cajun mayo on toasted Cuban bread.

#### **Cubano \$10.50**

Cuban style slow roasted pork, hickory smoked ham, Swiss cheese, dill pickles and mustard on Cuban bread, pressed.

#### **Pan Con Lechon \$11**

Cuban style marinated pork smoked and then slow roasted in house, garlic-cilantro aioli, caramelized onions, and romaine lettuce.

#### **Pan Con Pollo \$11**

Sliced chicken breast, smoked in-house layered with red onion, romaine lettuce, sweet pickles, jalapeño sauce and Geo's Spicy Cajun Mayo.

#### **Caribbean Press \$11**

Caribbean style slow roasted pork, hickory smoked ham, Swiss cheese, caramelized onions, mild banana peppers and hot pepper sauce. On Cuban bread, pressed.

#### **El Caribe \$10.50**

Caribbean style slow roasted pork, caramelized onions, jalapenos, cilantro, Romaine lettuce & hot pepper sauce on toasted Cuban bread.

### SANDWICHES, Cont'd

#### **Shrimp Po' Boy \$12.50**

Shrimp sautéed with butter-garlic-lemon sauce, chopped tomatoes, serrano peppers, creole spices & bacon bits on a bed of shredded lettuce, red onions and sweet pickles. sandwiched between toasted Cuban bread spread with Geo's spicy Cajun mayo and garlic-cilantro aioli.

#### **Tio Manny's Spicy Tuna Melt \$11**

Albacore tuna, hot pepper sauce, red onion, banana peppers, Swiss cheese, spicy Cajun mayo on Cuban bread, pressed.

#### **Veggie \$9.50**

Romaine lettuce, sliced tomatoes, caramelized onions, banana peppers, Swiss cheese, jalapeño sauce and spicy Cajun mayo on toasted Cuban bread.

### ENTREES

#### **Palomilla Steak \$14.50**

Thin slices of marinated sirloin steak grilled in a cast iron pan with red onions. Served with white rice, black beans and a maduro (fried sweet plantain).

#### **Puerco Asado \$14**

Cuban style slow roasted pulled pork. Served with white rice black beans, and a maduro (fried sweet plantain).

#### **Smoked Chicken Breast \$14**

House smoked chicken breast served with white rice, black beans and a maduro (fried sweet plantain).

#### **Cameron's Al Ajo & Andouille \$14.50**

Shrimp & andouille sausage sautéed in garlic-wine broth, with red onions and Creole spices. Served with Cuban toast.

### DESSERTS

#### **Coconut Flan Pie \$4**

#### **Ice Cream Sandwiches \$2**

#### **Fudgesicles \$2**

#### **Orange Cream Bars \$2**

### BEVERAGES

#### **Coke, Dt Coke, Sprite, Root Beer, Iced Tea \$2.50**

#### **San Pellegrino (orange, lemon) \$2.50**

#### **Bottled Water (still) \$2**

#### **Sparkling Water \$2.50**



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