



Tapas • Appetizers

ALBONDIGAS CASERAS

Seasoned lamb and beef meatballs simmered in spicy tomato cumin sauce, sprinkled with sliced roasted almonds. 9

☉ CAMARONES CALABITA BELLA

Shrimp, cream cheese and a slice of jalapeño wrapped in peppered bacon, deep fried until crisp. Served with a garlic aioli sauce. 9

POLLO AL AJILLO

Seasoned chicken and mushrooms sautéed in extra virgin olive oil, minced garlic, diced peppers and fresh parsley with a touch of white wine. 11

CHORIZOS CON SETAS AL JEREZ

Spanish chorizo and fresh mushrooms sautéed with olive oil and minced garlic and flambéed with sherry wine. 11

☉ TAPA VEGETARIANA

Portobello mushrooms, fresh tomatoes, zucchini, carrots, artichoke hearts, roasted peppers, asparagus tips and basil sautéed in extra virgin olive oil and fresh herbs. 10

☉ TORTILLA ESPAÑOLA

Traditional Spanish potato and onion omelette. Served with olives, red peppers and garlic aioli sauce. 9

☉ MEJILLONES AL CITRICO

Fresh Prince Edward Island mussels steamed in white wine and citrus Beurre Blanc. 14

☉ FILETILLO DE LOMO

Tender strips of beef sautéed with garlic, onions, mushrooms and peppers in a Rioja wine sauce. 13

SETAS AL AJO

Fresh mushrooms sautéed in extra virgin olive oil, garlic, lemon juice, white wine, red pepper flakes and parsley. 9

CROQUETAS

Homemade ham and chicken croquettes. Served with garlic aioli sauce. 8

GAMBAS AL AJILLO

Sautéed shrimp with fresh garlic, olive oil, white wine, lemon juice, crushed red peppers and fresh parsley. 11

CALAMARES FRITOS

Marinated and deep-fried calamari served with lemon butter sauce, capers, green onions and diced tomatoes. 13

MESON ESPECIAL

Spanish chorizo, shrimp, calamari, scallops and mushrooms. Grilled and seasoned with garlic lemon sauce. 13

☉ TAMAL CUBANO

Homemade traditional savory Cuban corn tamale topped with pork meat, sautéed onions and mojo sauce. 9

EMPANADAS

Chicken or beef Cuban-style turnovers served with garlic aioli sauce and a tomato and cilantro sauce. 9

GAMBAS PICANTES

Shrimp sautéed in a fragrant Creole sauce of tomatoes, garlic, onions, peppers, thyme and white wine. 11

PAPAS RELLENAS

Seasoned mashed potatoes generously stuffed with flavorful ground beef, breaded and lightly fried. Served with garlic aioli sauce. 9

☉ TAPA DE LA CASA

Combination of roasted leg of pork, caramelized onions, fried yuca "Cassava" and green plantain toston. Laced with mojo sauce. 13

☉ QUESO DE CABRA

Baked goat cheese and fresh tomatoes served over tomato basil sauce, drizzled with olive oil infused with basil. 9

Sopas • Soups

CREMOSO DE LANGOSTA

Lobster bisque 5

☉ FRIJOLES NEGROS

Black bean soup 5

Ensaladas • Salads

Add: Chicken 3 • Shrimp 5 • Portobello 3 • Avocado 3 • Crispy Fried Goat Cheese 4

☉ CAESAR SALAD

Heart of romaine lettuce, garlic croutons and Parmesan cheese, topped with a creamy Caesar dressing. 13

☉ SALMON SALAD

Fresh North Atlantic salmon seasoned with herbs and grilled. Served with chopped greens, tomatoes, green olives, red peppers and Bermuda onions. Tossed with balsamic vinaigrette dressing. 15

☉ AGUACATE A LA VINAGRETA

Fresh avocado, lettuce, tomatoes and red onions. Tossed with balsamic vinaigrette dressing. 14

☉ ENSALADA DE POLLO A LA PARRILLA

Marinated grilled chicken breast, field greens, tomatoes, bell peppers and red onions. Tossed with citrus dressing. 14

ENSALADA DE PERA

Pear salad. Pears soaked in Spanish Anís "Sambuca," breaded and deep fried golden brown. Served with field greens, dried candy walnuts, manchego cheese, red pepper and Bermuda onions. Tossed with citrus dressing. 14

Raciones • Side Orders

PAPAS FRITAS

French fries. 4

ARROZ BLANCO

White rice. 3

YUCA FRITA

Fried yuca stick (Cassava) with garlic aioli dipping sauce. 6

YUCA CON MOJO

Boiled yuca (cassava), grilled onions and mojo. 5

TOSTONES

Double-fried green plantains, served with chimichurri sauce. 5

ARROZ CON AZAFRAN

Spanish saffron rice. 4

ENSALADA DE LA CASA

House side salad. Tossed with balsamic vinaigrette dressing. 5

PLATANOS MADUROS

Fried sweet plantains. 5

ESPINACAS SALTEADAS

Sautéed baby spinach. 4

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Aves • Poultry

POLLO CON CAMARONES

Chicken and shrimp sautéed with zucchini in a fresh basil tomato sauce with a touch of cream, au gratin with Parmesan cheese. Served with white rice and sweet plantains. 15

POLLO AL LIMON

Tender chicken breast seasoned with fresh herbs, dipped in egg batter, Parmesan cheese and white wine. Pan-seared golden brown and laced with lemon sauce and lemon zest. Served with white rice and sweet plantains. 14

POLLO A LA DIABLA

Chicken sautéed in spicy Creole sauce, mushrooms, onions, peppers and Spanish white wine. Served with white rice and sweet plantains. 15

ARROZ CON POLLO

Traditional Cuban dish of saffron rice and chicken. Served with sweet plantains. 14

MILANESA CUBANA DE POLLO

Breaded chicken breast, criolla sauce and melted Swiss cheese. Served with white rice and sweet plantains. 14

CHURRASCO DE POLLO CON CHIMICHURRI

Seasoned and grilled filet of chicken. Served with chimichurri sauce, rosemary roasted potatoes, fresh vegetables and sweet plantains. 15

Carnes • Meats

LECHON ASADO

Roasted pork leg marinated with zesty mojo de ajo sauce. Served with moro rice, yuca and sweet plantains. 15

ROPA VIEJA (OLD CLOTHES)

A Cuban tradition of thinly shredded seasoned beef with red wine, tomato sauce, bell peppers and green olives. Served with white rice, sweet plantains and black beans. 14

PALOMILLA

Thin cutlet of choice top round seasoned and quickly grilled. Topped with grilled onions. Served with white rice, black beans and sweet plantains. 14

CHILINDRON DE CORDERO

Tender meaty lamb shank slowly braised in a rich merlot wine sauce and vegetable mirepoix. Served with white rice, black beans and sweet plantains. 15

MEDALLONES DE CERDO

Pork loin medallions grilled then finished in the oven with fresh apples, dried cherries and cinnamon sauce with a touch of Cuban rum. Served with white rice and sweet plantains. 13

TERNERA AL JEREZ

Pan-seared tender veal medallions, deglazed with Jerez wine, shallots, julienne portobellos and caramelized onions. Served with white rice and sweet plantains. 15

BISTEC EMAPANISADO

Breaded Cuban-style steak served with white rice, black beans and sweet plantains. 14

Pescados y Mariscos • Seafood

ZARZUELA DE MARISCOS

Shrimp, scallops, calamari and mussels sautéed with onions, peppers and mushrooms. Flambéed with Spanish brandy and simmered in a zesty tomato broth. Served with white rice and sweet plantains. 16

TRUCHA AL MODO MIO

Pan-seared rainbow trout, sautéed artichoke hearts, tomatoes, red peppers and capers laced with Muga white wine sauce. Served with white rice and sweet plantains. 14

SALMON A LA PARRILLA

Fresh North Atlantic salmon seasoned and grilled, topped with sautéed baby spinach and laced with white lemon sauce. Served with white rice and sweet plantains. 15

TILAPIA DOÑA MARIA

Pan-seared filet of tilapia sautéed in extra virgin olive oil, garlic, mussels and jumbo shrimp topped with tomato lobster sauce. Served with white rice and sweet plantains. 14

CAMARONES CRIOLLOS

Jumbo shrimp sautéed with extra virgin olive oil, minced garlic, white wine, lemon juice, red pepper flakes, asparagus tips and parsley. Served with white rice and sweet plantains. 15

CAMARONES PICANTES

Jumbo shrimp sautéed with onions, asparagus tips and peppers in a spicy Creole sauce. Served with white rice and sweet plantains. 15

GRATINADO DEL CHEF

Shrimp, scallops and mushrooms sautéed with shallots, flambéed with Spanish brandy in a creamy tomato basil sauce. Au gratin with Parmesan cheese. Served in a puff pastry shell with sautéed vegetables and sweet plantains. 15

Sandwiches

Lunch only, Monday through Saturday until 4 pm.

SANDWICH CUBANO GRANDE

Pork, ham, Swiss cheese, pickles, lite mustard and mayo, pressed on Cuban bread. 10

PAN CON BISTEC

Skirt steak, Swiss cheese, grilled onions, mayo, lettuce and tomatoes, pressed on Cuban bread. 11

EMPANISADO SANDWICH

Breaded steak, Swiss cheese, pickles, grilled onions, lite mustard and mayo, pressed on Cuban bread. 11

PAN CON LECHON

Marinated roasted pork leg, Swiss cheese, pickles, grilled onions, lite mustard and mayo, pressed on Cuban bread. 11

SANDWICH DE POLLO

Marinated chicken breast, Swiss cheese, grilled onions, pickles, lite mustard and mayo, pressed on Cuban bread. 10

VEGETARIAN SANDWICH CUBANO

Avocado, lettuce, roasted red peppers, Bermuda onions, Swiss cheese, tomatoes, pickles, lite mustard and mayo, pressed on Cuban bread. 9

SANDWICH DE PORTOBELLO

Grilled marinated portobello mushrooms with goat cheese, roasted peppers, lettuce and tomatoes, pressed on Cuban bread. 9

SANDWICH DE SALMON

Grilled fresh Atlantic salmon, spring mix, Roma tomatoes and Bermuda onions laced with chimichurri sauce, pressed on Cuban bread. 11

- 18% gratuity added for parties of 6 or more.
- Large parties of 15 or more require a banquet menu on Fridays and Saturdays.
- No individual checks for parties of 6 or more on Fridays and Saturdays. However, different methods of payment are accepted.
- Reservations are held for 15 minutes only.