

aperitivos [appetizers]

croquetas de jaiba

crab cakes seasoned with tomato sauce, habanero, onions and green bell peppers 11

empanadas*

light and crispy turnovers filled with seasoned beef, chicken and sauteed veggies 17

calamares fritos

tender fresh squid breaded and lightly fried. served with homemade mojo aioli or honey mojo dipping sauce 12

papa rellena*

light and fluffy mashed potato croquettes stuffed with seasoned ground beef breaded and lightly fried 7

bruschetta de camarones

fresh chopped tomatoes, cilantro and onion with cocktail shrimp atop toasted Cuban bread! 9

soul sampler [serves 2]

try a variety of delicious appetizers all on one plate: papa rellena, croqueta de jaiba, chicken and veggie empanadas 17

lumpia cubano

cuban version of filipino crispy spring roll filled with cured ham, swiss cheese and cuban roast pork fried in a light pastry shell served with chili citrus mustard 12

sopas y ensaladas [soups & salads]

sopa de frijoles negros*

abuela's famous recipe! black bean soup made with tropical and mediterranean spices! 8 bowl / 5 cup

black bean chili

our famous black bean soup infused with chili powder, spices and ground beef. 8 bowl / 5 cup

ensalada de pollo

strips of juicy mojo marinated chicken served on top of organic mixed greens with candied walnuts in our house mojito vinaigrette dressing 15

ensalada del mar

filet of local fresh catch, shrimp and anchovies tossed with crispy calamares on romaine lettuce in a spicy mojo ceasar dressing 15

soul salad

organic mixed greens, tomatoes, red onions, red and green bell peppers, candied walnuts and Spanish olives served with our house honey vinaigrette dressing 10
[add \$5 for pork or chicken / add \$6 for shrimp]

Note: Traditional Cuban fare indicated by asterisk *

service charge of 18% will be charged for all parties of 6 or more and may be used for operating expenses. All proceeds over the cost of operations are donated to Cubanakoa Foundation.
For more information please visit www.cubanakoa.org

Thoroughly cooking meats, poultry and fish will reduce the risk of food borne illness

platos principales [entrees]

(all plates served with white rice, black beans and fried banana unless otherwise stated)

fricase de pollo*

a favorite of the soul de cuba staff! marinated chicken thigh, sauteed with onions and spanish olives along with a combination of Cuban Ayurvedic spices. [food for the soul!] 18

pollo de ajo y naranja*

tender chicken breast marinated and sauteed in garlic citrus mojo, served with grilled onions 19

pollo frito*

fried boneless chicken breast topped with your favorite sauce (honey mojo & onions / spicy mojo & onions/ tomato sauce & parmesan) 18

picadillo*

seasoned ground beef cooked with spanish olives, capers and Cuban Ayurvedic spices 15

rabo encendido*

select lean oxtails slow cooked with Cuban Ayurvedic spices and red wine 22

ropa vieja*

a favorite among visitors to Cuba! Shredded beef cooked with onions and bell peppers in a light tomato sauce with Cuban Ayurvedic spices 18

salmon en mojo y miel*

salmon filet sauteed in honey garlic citrus mojo and served with garlic mashed potatoes and spicy mojo string beans 20

lechon asado*

slow roasted garlic citrus mojo pork, hand pulled and sauteed with onions 19

eggplant milanese

mojo marinated fresh eggplant, panko breaded and fried, served with tomato sauce and shredded parmesan 17

spicy mojo fried tofu

tofu marinated in chili citrus then fried with veggies and topped with balsamic reduction 17 [add shrimp 6]

bocadillos [sandwiches]

all sandwiches served on hot pressed Cuban bread and are available daily until 5pm
choice of sides: organic mixed greens or potato chips

cubano

baked ham, salami, marinated roast pork, swiss cheese and pickles with mustard & mayo 10

soul cubano

prosciutto ham, manchego cheese, tender roast pork and salami dressed in cilantro and roasted garlic aioli 14

pollo empanizado

tender chicken breast breaded and fried, topped with mayo, lettuce and tomato 10

pan con bistec

shredded mojo marinated steak & grilled onions with mayo 10

pescado del rio

farm raised catfish filet marinated in mojo, breaded with panko flakes and served on pressed cuban bread with chili citrus mustard, lettuce and tomato 10

postres [desserts]

(it is not too early to decide on dessert. You may need to save some room :)

flan soul de cuba*

traditional spanish style custard served a la carte drizzled in caramel sauce 5

flan ambiente

traditional spanish style custard served above a medley of caramelized plantain, strawberries and whipped cream 8

empanada de guayaba

lightly fried turnover filled with guava and cream cheese 6

ron añejo, café, té [aged sipping rums and other delights]

rum	origin	single	double
matusalem 15yr	cuba	8	12
barbancourt 15 yr	haiti	8	12
cruzan single barrel	st croix	8	12
mount gay eclipse	jamaica	8	12
zaya 12yr	trinidad	10	15
ron zacapa 23yr	guatemala	10	15
flor de caña 12yr	nicaragua	8	12
appleton estate 12yr	jamaica	8	12
oronoco	brazil	8	12
pampero aniversario	venezuela	8	12

select any 3 to make your own rum flight! \$13

Please Note: all of our coffee is specially blended and roasted in Cuban traditions and imported just for you to enjoy. At the moment we do not offer a decaffeinated blend.

cafe cubano*

a single shot of our locally roasted cuban bean blend 3 / 5 double

cafe con leche*

a cafe cubano with steamed milk added. just like abuela used to make 4

cafe americano

american style coffee made with our same signature Cuban bean blend 4

tea

ask your server about our tea selection 4

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