

Cuba

Entradas

PAPAS RELLENAS 9

crispy potato balls stuffed with beef picadillo or manchego cheese, served with tomato salsa

CALAMARES CON TAMARINDO 15

crispy calamari, sweet plantains, cherry tomato, red onions, tamarind vinaigrette

CROQUETAS 10

béchamel croquettes
serrano ham | porcini mushrooms
served with choice of: tomato sauce | aioli

CEVICHE 17

shrimp, scallops, calamari, avocado, cilantro, red onion, jalapeño, sweet peppers, and citrus juices

EMPANADAS HABANERAS

2 for \$10 | 3 for \$14

beef picadillo, shredded chicken or manchego cheese-spinach, tomatillo salsa

TOSTONES RELLENOS 14

green plantains stuffed with shrimp, sofrito sauce

CAMARONES AL AJILLO 15

sautéed garlic shrimp, garlic bread

CHORIZO AL JEREZ 14

sautéed spanish chorizo, parsley, sherry wine reduction, garlic bread

Sopas

SOPA DE AJIACO 10

traditional cuban style soup with chicken, beef, pork and vegetables

FRIJOLE NEGROS 7

black bean soup

Ensaladas

ENSALADA DE CUBA 12

add chicken 7 | shrimp 9 | skirt steak 10

mixed greens salad, avocado, cherry tomatoes, red onions, balsamic vinaigrette

ENSALADA TROPICAL 14

baby watercress, almonds, orange, pomegranate seeds, manchego cheese, shaved radish, pickled onions, sherry vinaigrette

Guarniciones

YUQUITA FRITA 8

crispy cassava, cilantro sauce

PATATAS BRAVAS 9

potatoes, aioli, salsa brava

YUCA CON MOJO 7

tender cassava, mojo sauce

ARROZ 5

white or yellow rice

MOROS 6

cuban style black beans and rice

MADUROS 7

fried sweet plantain

TOSTONES CON MOJO 7

fried green plantains, garlic mojo sauce

If you have a food allergy please notify your server



Executive Chef Mario Garcia

Platos Fuertes

Carne

ROPA VIEJA 25

shredded skirt steak braised in salsa criolla sauce with onions, peppers and tomatoes, nested in a plantain basket, served with rice & beans

CHURRASCO 30

grilled skirt steak, chimichurri, served with garlic mashed potato

LECHON ASADO 25

shredded roasted suckling pig, tender cassava with garlic mojo criollo sauce

RABO ENCENDIDO 28

braised oxtail in tomato-red wine sauce, peppers, onions, cilantro, served with rice & beans

BISTEC DE PALOMILLA 25

grilled sirloin steak, sautéed onions, served with rice & beans

VACA FRITA 25

pan-fried shredded skirt steak, garlic mojo, lime, soy sauce, onions, parsley, rice & beans

Pollo

ARROZ CON POLLO 23

saffron rice, roasted chicken breast, sweet peas, carrots, diced sweet plantains, cherry tomatoes, avocado, roasted peppers

POLLO MANIGUA 22

grilled chicken breast, watercress, avocado, scallions, cherry tomato salad, rice & beans

POLLO GUAJIRA 24

chicken breast stuffed with sweet plantains and mozzarella cheese, zucchini, mushrooms, white wine sauce, served with rice

Mariscos

SALMON MIRAMAR 28

pan-seared wild salmon fillet, coconut rice, shrimp, sweet peas, lobster sauce

BACALAO GRATINADO 27

fresh cod fish gratin, aioli & pisto

PULPO A LA PLANCHA 28

grilled octopus, roasted potatoes, herbs aioli

PARGO EN GUAYABERA DE PLATANO 27

pan-fried fillet of red snapper, green plantain crust, avocado, mashed sweet plantain, sofrito sauce, served with white rice

CAMARONES ENCHILADOS 26

braised shrimp in tomato creole sauce, onions, roasted red peppers, thyme, white rice

CAZUELA MARINERA 30

seafood casserole with monkfish, scallops, shrimp, clams and diced sweet plantains in a lobster sauce

Vegetariano

BERENJENA AL HORNO 23

eggplant, stuffed with quinoa, mushrooms, carrots, cauliflower, artichoke, manchego & truffle oil

Paellas

VALENCIANA 30

saffron rice, pork baby back ribs, chicken, mussels, fava beans, peppers, sweet peas & artichokes

MARINERA 30

saffron rice, monkfish, shrimp, calamari, clams, sweet peas and roasted red peppers

(option of vegetarian paella 23)

Cuba

Dessert

EMPANADITAS

DE GUAYABA 10 🍷🌿

Guava & cream cheese turnovers with dulce de leche

BOMBON CUBANO 10 🍷🌿

Warm chocolate cake with a molten core, strawberries and ice cream

FLAN DE LECHE 10 🍷

Caramel custard, luxardo cherry

MARIA COOKIE ICEBERG 10 🍷🌿

Maria cookie ice cream, cajeta swirls, chocolate chiffon, torched meringue

TORREJAS CUBANAS 10 🍷🌿

Crispy fried bread pudding, sherry syrup, banana brulee, berry sauce, whipped

TRES LECHE DE MANGO 10 🍷🌿

Vanilla sponge, mango curd, fresh cream, mango marmalade

Helados 8

ICE CREAM 🍷

Strawberry | Vanilla

SORBET

Guava | Mango

Cafe

Cortadito 4

Café con leche 4

Capuccino 4.5

Espresso 4

Double Espresso 5.5

Te 3

Green Tea Tropical

Chamomile Citrus

Organic Mint Melange

Organic Breakfast

Chef Mario García

20% gratuity will be added to parties of 6 or more

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dairy | gluten | nuts

📷 @cuba__nyc
www.cubanyc.com

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