



Bienvenidos a Cubanitas

APERITIVOS - APPETIZERS

<u>Empanadas</u> ~ delicious turnovers filled with your choice of:	2.25
<u>Picadillo con Queso</u> ~ ground beef and cheese	
<u>Espinaca con Queso</u> ~ spinach and manchego cheese	
<u>Pollo</u> ~ seasoned chicken with raisins and olives	
<u>Coctel de Mariscos</u> ~ Our seafood cocktail	9.25
<u>Croquetas de Jamon</u> ~ Ham Croquettes	1 for 1.00/3 for 2.25
<u>Tamal</u> ~ Pork tamale served in the husk	3.25
<u>Cuban Guacamole with Plantain Chips</u> (evenings)	6.95

ENSALADAS y SOPAS - SALADS AND SOUPS

<u>Ensalada de la Casa</u> ~ House salad	4.95
Mixed greens, tomatoes, cucumbers, avocados with a pineapple-citrus dressing.	
<i>add chicken 4.25, add a naked Cuban 5.25</i>	
<u>Ensalada de la Tia</u> ~ Tia's Salad	4.25
Roasted red peppers, tomatoes, onions and balsamic vinaigrette.	
<u>Sopa de Frijoles Negros</u> ~ Black bean soup.	3.25
Served with sour cream and chopped onions.	

18% gratuity may be added for parties of 6 or more

SANDWICHES

*All are pressed in our signature bread flown in from out east daily
Add lettuce and tomatoes to any sandwich .50*

Sandwich Cubano -The Cuban 7.95
Roasted pork, Virginia ham, Swiss cheese, pickles, and mustard- aioli.
Change it and it's not a Cuban sandwich!

Pan con Bistec - Steak 9.25
Thinly sliced sirloin with grilled onions and French fries right on it.
Add Swiss .50

Jamon y Queso - Ham and Cheese 5.00
Layers of thinly sliced Virginia ham and Swiss cheese,
plus a spread of your choice:
mustard aioli, pepper aioli, plain mustard or mayonnaise.

Sandwich de Pollo - Grilled Chicken Sandwich 8.25
Marinated chicken breast, red pepper aioli, lettuce and tomatoes.
Add Manhego cheese .50

Pan con Lechon - Roasted Pork 7.50
Roasted pork and raw onions on Cuban bread, side of mojo sauce.

Pan con Tilapia - Tilapia 9.00
lightly floured flaky fish, fried served with lettuce and tomatoes
and red pepper tartar spread

Pan con Mantequilla - Toasted Bread and Butter Sandwich 2.50
Our Cuban bread with butter. Make sure you say "Sandwich style"

Sandwich de Queso - Cheese Sandwich 3.50
Pressed with your choice of manhego or Swiss

"Elena Ruz" Sandwich de Pavo—Turkey Sandwich 5.50
Sliced turkey breast, swiss cheese and strawberry jam, pressed hot.

Con't

PLATOS PRINCIPALES - MAIN ENTRÉES

*All are served with your choice of yellow / white rice and
black / red beans except for camarones.
Substitute an item for Sautéed Vegetables for \$2.*

Pollo Tropical -Tropical Chicken 12.50
Chicken breast, marinated in tropical juices and garlic.

Lechon Asado - Roasted Pork 11.25
Served with a side of Mojo

Ropa Vieja - Shredded Beef 13.25
Shredded flank steak with tomato creole sauce, onions, and pep-
pers.

Bistec - Steak 13.25
Marinated sirloin steak pounded thin, seared, and topped with
onions. For the breaded version say "Empanizado please" (lime
wedges instead of onions).

Camarones - Shrimp 13.95
Black tiger shrimp in garlic-white wine sauce. served with yellow
rice.

Tilapia - Tilapia 14.25
12oz of our lightly floured flaky fish, fried served with a
side of red pepper tartar sauce

We always fry with zero-trans fat vegetable oil.

ORDENES INDIVIDUALES-SIDE ORDERS

All of our sides are vegetarian. Enjoy as appetizer or with entrée.

Platanitos Maduros - Sweet Plantains 3.75

Tostones - Fried Green Plantains 3.75

Yuca con Mojo - Boiled Cassava 3.75

Yuca Frita - Fried Cassava 3.75

Papas Fritas - French Fries 2.25

Con't

<u>Frijoles Negros</u> - Black Beans	2.75
<u>Frijoles Colorados</u> - Red Beans	2.75
<u>Arroz</u> ~ Blanco (white) or Amarillo (yellow)	1.75
<u>Sliced Avocados</u>	Half 2.00/Whole 4.00
<u>Sautéed Vegetables</u>	4.00
<u>Pan Tostado con Mantequilla</u> ~ Bread and Butter slices, toasted	1.00

ESPECIAL DEL DIA - DAILY SPECIALS

<u>Monday Special</u> - <u>Arroz con Pollo</u> Yellow rice with chicken and fresh peas.	11.00
<u>Tuesday Special</u> - <u>Costillitas</u> Cuban baby back ribs with home made guava sauce	14 oz 13.00/28 oz 20.00
<u>Wednesday Special</u> - <u>Bolicho</u> Cuban pot roast stuffed with chorizo served over white rice	12.00
<u>Thursday Special</u> - <u>Carne con Papas</u> Beef tenderloin and potatoes in a red sauce served with white rice	12.25
<u>Friday</u> - <u>Pescado</u> Seafood of the Day	Market price

Saturday until 3pm - It's Brunch time!

**Egg Sandwich ~ made to order with onions, Spanish chorizo and served on our Cuban Bread.	5.50
**Egg Platter ~ Two eggs, any style, served with our Cuban potatoes with onions and Spanish chorizo and toast	7.00

Drink Specials - Mimosa, Bloody Marias, and Bloody Mary's.

<u>Saturday (PM)</u> - Chef's Special	Market price
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**Raw or undercooked food may increase your chance of food borne illness

VINO-WINE

VINO CAVA - SPARKLING WINE	Glass / Bottle
NV BRUT <u>Carbo</u> , Spain	6.00/30
A great start to any meal. Dry, lemony and hints of apple. Refreshing.	

VINO BLANCO-WHITE WINE

2009 ALBARIÑO <u>Martín Códax</u> , Spain	6.50/35
Zesty, bright, full of peach and golden apples with a smooth and supple finish that's like a sultry Spanish woman in a glass.	

2010 CHARDONNAY <u>Astica</u> , Argentina	5.00/20
Completely unoaked, leaving the wine crisp and fragrant. Loaded with green apples and pear. Ideal with pork, chicken or fish	

2010 TORRONTÉS <u>Pircas Negras</u> , Argentina	6.25/29
Organic, all-around happy good-feeling wine. Soothing aromas of orange blossom and melon will leave you feeling invigorated.	

2009 RIESLING, <u>Cono Sur</u> , "Bicycle" Chile	6.00/28
A delicate, balanced and aromatic white wine. Aromas of citrus mingle with floral notes finishing with a zesty, mineral acidity.	

VINO ROJO-RED WINE

2009 MALBEC, <u>Trapiche</u> , Mendoza, Argentina	6.50/30
Aged twelve months in oak with blackberry and plum aromas	

2008 GRENACHE, "GRANROJO" <u>Navarro Lopez</u>	6.25/29
Medium bodied with dark fruit flavors and low tannins	

2008 MERLOT RESERVA, <u>La Joya</u> , Chile	6.00/28
Smooth and complex, hints of spices and black cherries, soft tannins.	

2009 PINOT NOIR <u>Ventisquero</u> , Chile	6.00/28
Fruit driven by cherry and strawberries with flavors of vanilla, tobacco and aged in French Oak.	

2008 CABERNET SAUVIGNON <u>La Linda</u> , Argentina	6.00/28
Garnet red color, with blackberries, black pepper and tobacco on the nose. This wine is aged for three months in French and American oak. Full of flavor	

BEBIDAS ESPECIALES -DRINK CREATIONS

Mojito original 7.00/ flavored 8.00
Our #1 selling drink! The drink of Cuba~muddled mint, sugar, fresh limes, and Appleton white rum, topped off with ice and soda.
Try one of our flavored mojitos.

Moj-tini 8.00
Mojito meets Cosmo ~ rum, lime juice, mint, and a splash of cranberry juice.
Our own creation.

Daiquiri Frozen 7.00/Rocks 9.00
Invented on a hot day in the 1890's by a miner in Santiago and made famous at El Floridita Bar by Ernest Hemingway.
Flavors : strawberry, coconut, mango, guava, lime, pineapple or raspberry.

Piña Colada 7.00
A frozen blend of rums, pineapple juice and cream of coconut.

Cuba Libre light rum 6.00/dark rum 6.50
Named after the liberation from Spain. Rum, Coke, and a couple of limes, served in tall glass.

Planter's Punch 7.00
Appleton VX, Citrus Rum, pineapple and orange juice.

Caipirinha 7.00
From our Brazilian friends comes this drink made with aged Cachaça (sugar cane liquor), limes, and sugar.

Pisco Sour 7.00
Un-aged Peruvian brandy, lime juice, and sugar.

Sangria (Friday & Saturday Only) glass 8.00/pitcher 30.00
We liven up the weekend with our fresh fruit, wine and other secret ingredients. Available in Red or White.

CERVEZA ~ BEER

Domestic: Miller High Life, Miller Lite, Budweiser, Bud Light
Imported: Red Stripe (Jamaica), Heineken (Netherlands), Dos XX, Negra Modelo, Modelo Especial and Sol (last 4 Mexico).
Limes upon request

DULCES - DESSERTS

Flan - Caramelized creamy egg custard 4.00
Helados - Ice Cream 4.00
Choice of coconut or dulce de leche
Brownie con Helado de Coco - 6.00
Coco loco brownies topped with coconut ice cream, coconut, raspberry and chocolate sauce
Torta de Coco - Coconut Pie 6.00
Torta de Cayo Hueso - Key Lime Pie 7.00

BEBIDAS ~ BEVERAGES

Fountain Drinks and Alterra Coffee (free refills) 2.00
Coke, Diet Coke, Sprite, Raspberry Ice Tea, Regular Ice Tea, Minute Maid Lemonade
Cuban Coffee - A shot of espresso 2.00
Café con Leche - A double espresso with steamed milk 2.50
Cortadito - Espresso with steamed milk 2.25
Cappuccino - Italian Style 3.00
Ginger -Ale 1.75
Hot Tea/ Hot Chocolate 2.00/2.25
Cuban Soda -Jupiña, Materva, Iron Beer 2.25
Berghoff Rootbeer 3.75
Fruit Juice - orange, tomato, cranberry, pineapple, grapefruit 2.00
Bottled Soda -ideal for to-go orders. 20oz Coke, Diet Coke, and Sprite 2.25

CAMISAS/SOMBREROS ~ SHIRTS/HATS

Cubanitas' Men's T-Shirts 10.00
Girly Tees Short sleeve 18/ long sleeve 20.00
Hats 10.00

CUBAN SANDWICH BREAD

About 33" long and flown in from the East daily

We cater! We sell gift cards, too. Visit us at www.getcubanitas.com

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BIANCHINI
— EXPERIENCE —