**APPETIZERS**

**TOSTONES RELLENOS / STUFFED PLANTAIN CUPS**
Three-crew fried plantains stuffed with your choice of rice and beans 6
* Tuna tartare 11 / Spicy shrimp 11

**CROQUETAS / CROQUETTES**
Cigar-shaped fritters served with cilantro alioli. Made of ham. 9

**EMPANADAS**
Three turnover-style pastries with rotating filling. Served with cilantro alioli.
(With check with your server for the current offering & pricing)

**GAMAS AL AJILLO / GARLIC SHRIMP**
Gulf shrimp in garlic sauce, served with lime wedge and bread. 12

**SANDWICHES**
Add maduros or marranitas y/mojo for $1

**MEDIA NOCHE / MIDNIGHT**
Mojo-brased pork, sweet ham, Swiss cheese, mustard, and house-made pickles served on a sweet roll. 9

**DANZÓN CUBANO**
Mojo-brased pork, ham, Swiss cheese, mustard, and house-made pickles served on our cubano style bread. 11

**EMTREES**

**ROPA VIEJA / OLD CLOTHES**
Shredded beef in a white wine tomato sauce, served with black beans with white rice (Congri), and maduros. 16

**RABO ENCENDIDO / SPICY OXTAIL STEW**
Traditional oxtail stew with a red wine and tomato base. 15

**PICADILLO A LA CUBANA / BEEF HASH**
Traditional Cuban beef hash in a white wine tomato sauce, served with white rice and maduros. 16

**CHULETAS DE PUERCO ASADO / ROASTED PORK CHOP**
Seasoned pork chop, served with black beans with white rice (Congri), maduros, and mojo on the side. 18

*Chimichurri is available upon request.

**LECHÓN ASADO / ROASTED PORK**
Moo-brased pork, served with black beans with white rice (Congri), and maduros. Mojo on the side. 20

*Chimichurri is available upon request.

**SOUPS**

**POTAJE DE FRIJOLAS NEGROS / BLACK BEAN SOUP**
Served with white rice, cilantro and red onion. 5

**AJACO CUBANO / CUBAN SOUP**
Tropical soup made with braised pork, shredded beef, and various regional vegetables. 7

**DRINKS**

**SODAS**
MOTOR CITY ROOT BEER 2.5
VERMILION ST. GINGER ALE 2.5
BELLE ISLE CREAM SODA 2.5
MOTOR CITY GINGER ALE 2.5
CAMPILO MATUSIUS LEMON LIME 2.5
COCA - COLA 2.5
DIET COLA - COLA 2.5
BLACK ICED TEA 2.5
MALTA Goya CUBAN SODA 4
IRON BEER CUBAN SODA 4
MATERVA CUBAN SODA 4

**咖啡**

**CAFÉS CALIENTES**
COFFEE 2.5
ESPRESSO 2.5 / 3.5
CAFÉ CUBANO 5

**VIRGIN COCKTAILS**
VIRGIN DAQUIRI 5
Choose your flavor! Mandarin, Guava, or Strawberry

**VIRGIN PIÑA COLADA 5**

**JUGOS**
ORANGE JUICE 3
CRANBERRY JUICE 3
PINEAPPLE JUICE 3
APPLE JUICE 3

**HOT TEA**
BLACK 1.5
GREEN 1.5
BADIA STAR ARISE 3
BADIA CHAMOMILE 3
BADIA YERBA MATE 3

**DESSERTS**

All desserts made from scratch

**PIE DE QUESO DE CABRA**
Goat cheese cheesecake
Warm spiced cheesecake, chocolate crust, dark chocolate espresso sauce, house made vanilla ice cream. 11

**MARICOS**
Scallops, shrimp, calamari, and octopus. 29

**VERDURAS-ARTIchoke**
Roasted garlic, avocado, and chickpeas. 19

**PAELLA**
Paella is a traditional Spanish rice dish, from the Valencia region of Spain. The Cuban version does not heavily utilize saffron, a spice harvested from the stigmas of the Crocus Sativus flower. The dish includes vegetables and spices, such as tomatoes, onions, garlic, and peas. Slowly cooked in white wine and stock, the rice and vegetables have a wide variety of proteins. Offerings are below. The average cook time is about 25 minutes. Should your table choose this option, order as soon as you decide, allowing the kitchen time to prepare.

Mariscos—Scallops, shrimp, calamari, and octopus. 29
Pollo y Chorizo—Chicken and chorizo. 24

**KID’S MENU**
Served with side salad or maduros.
[smaller portions] Kids eat for 7

**MOJO**
Braised pork and white rice with mojo on the side.
Cuban steak & white rice, mojos on the side.
Choice of sandwich

**MALTA GOYA CUBAN SODA 2.5**
MALTA GOYA CUBAN SODA 2.5
MALTA Goya CUBAN SODA 4
IRON BEER CUBAN SODA 4
MATERVA CUBAN SODA 4

**FIZZY DRINKS**

**CAMPUS MARTIUS LEMON LIME 2.5**
**MOTOR CITY GINGER BEER 2.5**
**BELLE ISLE CREAM SODA 2.5**
**Diet COCA-COLA 2.5**
**MALTA Goya CUBAN SODA 4**
**IRON BEER CUBAN SODA 4**
**MATERVA CUBAN SODA 4**

**CAFE S CALIENTES**
COFFEE 3.5
ESPRESSO 2.5 / 3.5
CAFÉ CUBANO 5

**VIRGIN COCKTAILS**
VIRGIN DAQUIRI 5
Choose your flavor! Mandarin, Guava, or Strawberry

**VIRGIN PIÑA COLADA 5**

**JUGOS**
ORANGE JUICE 3
CRANBERRY JUICE 3
PINEAPPLE JUICE 3
APPLE JUICE 3

**HOT TEA**
BLACK 1.5
GREEN 1.5
BADIA STAR ARISE 3
BADIA CHAMOMILE 3
BADIA YERBA MATE 3

**DESSERTS**

All desserts made from scratch

**PIE DE QUESO DE CABRA**
Goat cheese cheesecake
Warm spiced cheesecake, chocolate crust, dark chocolate espresso sauce, house made vanilla ice cream. 11

**FLAN**
Silky custard topped with caramel, served with Casco de Guayaba. 6

**PASTELITOS DE TIMBA / TIMBA CAKES**
Puff pastry stuffed with seasonal fruits and cream cheese in a guava glaze. Served with house made tamarind ice cream. 11

**CAPUCHINOS CUBANOS / CUBAN CAPUCHINOS**
Cone shaped pastries, served with citrus syrup and Café con Leche. 9

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

* The following menu items can be served raw or undercooked.
SOUPS

POTAJE DE FRIJOLAS NEGROS / BLACK BEAN SOUP
Served with white rice, cilantro and red onion. 5

APPETIZERS

TOSTONES RELLENOS / STUFFED PLANTAIN CUPS
Twice-fried plantains stuffed with rice and beans. 6

AGUACATE RELLENO / STUFFED AVOCADO
Avocado stuffed with rice and beans. 6

ENSALADA MIXTA / MIXED SALAD
Local lettuces, red onion, candied pecan, cherry tomato, and goat cheese with honey balsamic vinaigrette. 11
Vegan without cheese, sub roasted garlic vinaigrette.

LECHIGA Y TOMATE / LETTUCE & TOMATO
Local lettuces, cherry tomato, honey balsamic vinaigrette. 7
Vegan with roasted garlic vinaigrette.

SALADS

AGUACATE RELLENO / STUFFED AVOCADO
Avocado stuffed with rice and beans. 6

ENSALADA MIXTA / MIXED SALAD
Local lettuces, red onion, candied pecan, cherry tomato, and goat cheese with honey balsamic vinaigrette. 11
Vegan without cheese, sub roasted garlic vinaigrette.

LECHIGA Y TOMATE / LETTUCE & TOMATO
Local lettuces, cherry tomato, honey balsamic vinaigrette. 7
Vegan with roasted garlic vinaigrette.

SOUPS

POTAJE DE FRIJOLAS NEGROS / BLACK BEAN SOUP
Served with white rice, cilantro and red onion. 5

SANDWICHES

JIBARITO / SMASHED PLANTAIN SANDWICH
Spiced tempeh with lettuce, tomato and cilantro aioli on a twice-fried plantains. 12

ENTREES

TAMAL EN CAZUELA / TAMALE CASSEROLE
Cuban-style polenta, made with bell peppers, onion, garlic, and seasoned ground tempeh in a tomato white wine sauce. 13

PICADILLO A LA CUBANA / TOFU HASH
Traditional Cuban tofu hash in a white wine tomato sauce, served with white rice and maduros. 13

CHURRASCO AL DANZON / DANZON STEAK
Cuban-style seared tempeh, served with black beans with white rice (Congri), maduros, and mojo. 15

PAELLA
Paella is a traditional Spanish rice dish, from the Valencia region of Spain. The Cuban version does not heavily utilize saffron, a spice harvested from the stigmas of the Crocus Sativus flower. The dish includes vegetables and spices, such as tomatoes, onions, garlic, and fennel. Slowly cooked in white wine and stock, the rice and vegetables have a wide variety of proteins. Offerings are below. The average cook time is about 25 minutes. Should your table choose this option, order as soon as you decide, allowing the kitchen time to prepare.

VERDURAS- Artichoke, roasted garlic, avocado and, chickpeas. 19

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

BUENAS NOCHES
dinner is ready!

It is good to have an end to journey toward; but it is the journey that matters, in the end.
Ernest Hemmingway