

APPETIZERS

TOSTONES RELLENOS / STUFFED PLANTAIN CUPS

Three twice-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

EMSPANADAS

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

GAMBAS AL AJILLO / GARLIC SHRIMP

Gulf shrimp in garlic sauce, served with lime wedge and bread. 12

SALADS

AGUACATE RELLENO / STUFFED AVOCADO

½ avocado stuffed with your choice of:
Rice and beans 6 / *Tuna tartare 11
Spicy shrimp 13

ENSALADA MIXTA / MIXED SALAD

Local greens, red onion, candied pecan, cherry tomato, and goat cheese with honey balsamic vinaigrette. 11
Add roasted chicken 15 / *Flank steak 17
*Tuna steak 18

LECHUGA Y TOMATE / LETTUCE & TOMATO

Local lettuces, cherry tomato, honey balsamic vinaigrette. 7
Add roasted chicken 11 / *Flank steak 13
*Tuna steak 14

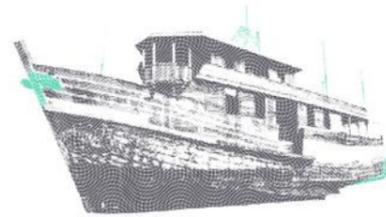
SOUPS

POTAJE DE FRIJOLE NEGROS / BLACK BEAN SOUP

Served with white rice, cilantro and red onion. 5

AJIACO CUBANO / CUBAN SOUP

Tropical soup made with braised pork, shredded beef, and various regional vegetables. 7



SANDWICHES

Add maduros or mariquitas w/mojo for \$1

MEDIA NOCHE / MIDNIGHT

Mojo-braised pork, sweet ham, swiss cheese, mustard, and house-made pickles served on a sweet roll. 9

DANZÓN CUBANO

Mojo-braised pork, ham, Swiss cheese, mustard, and house-made pickles served on our cuban style bread. 11

ENTREES

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

Mojo-braised pork, served with black beans with white rice (Congri), and maduros. Mojo on the side. 16

* CHURRASCO AL DANZÓN / DANZON STEAK

Cuban-style flank steak, served with black beans with white rice (Congri), maduros, and mojo. 24
Chimichurri is available upon request.

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

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

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DRINKS

SODAS

MOTOR CITY ROOT BEER 2.5
VERNON ST. GINGER ALE 2.5
BELLE ISLE CREAM SODA 2.5
MOTOR CITY GINGER BEER 2.5
CAMPUS MARTIUS LEMON LIME 2.5
COCA - COLA 2.5
DIET COCA - COLA 2.5
BLACK ICED TEA 2.5
MALTA GOYA CUBAN SODA 4

IRON BEER CUBAN SODA 4
MATERVA CUBAN SODA 4

CAFÉS CALIENTES

COFFE 2.5
ESPRESSO 2.5 / 3.5
CAFÉ CUBANO 5

VIRGIN COCKTAILS

VIRGIN DAIQUIRI 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 ANISE 3
BADIA CHAMOMILE 3
BADIA YERBA MATE 3

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, mojo on the side.
Choice of sandwich

A LA CARTE

MADUROS / SWEET PLANTAINS 4

CONGRI / BLACK BEANS WITH RICE 5

WHITE RICE 3

BLACK BEANS 4

MARIQUITAS W/ MOJO 4

SIDE SALAD 5

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.



dinner is ready!

VEGETARIAN VEGAN

APPETIZERS

(V,GF) TOSTONES RELLENOS / STUFFED PLANTAIN CUPS

Twice-fried plantains stuffed with rice and beans. 6

SALADS

(V,GF) AGUACATE RELLENO / STUFFED AVOCADO

Avocado stuffed with rice and beans. 6

(V,VT,GF) 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.

(V,VT,GF) LECHUGA Y TOMATE / LETTUCE & TOMATO

Local lettuces, cherry tomato, honey balsamic vinaigrette. 7
Vegan with roasted garlic vinaigrette.

SOUPS

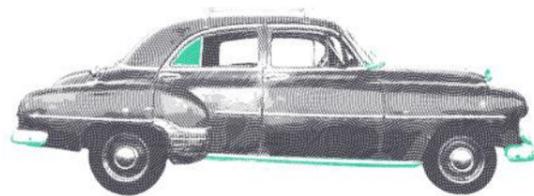
(V,GF) POTAJE DE FRIJOLE NEGROS / BLACK BEAN SOUP

Served with white rice, cilantro and red onion. 5

SANDWICHES

(V,GF) JIBARITO / SMASHED PLANTAIN SANDWICH

Spiced tempeh with lettuce, tomato and cilantro aioli on a twice-fried plantains. 12



ENTREES

(V) TAMAL EN CAZUELA / TAMALES CASSEROLE

Cuban-style polenta, made with bell peppers, onion, garlic, and seasoned ground tempeh in a tomato white wine sauce. 13

(V,GF) PICADILLO A LA CUBANA / TOFU HASH

Traditional Cuban tofu hash in a white wine tomato sauce, served with white rice and maduros. 13

(V,GF) CHURRASCO AL DANZÓN / DANZON STEAK

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

PAELLA

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(V,GF) Verduras—Artichoke, roasted garlic, avocado and, chickpeas. 19

**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 Hemingway