



Natural Fresh Juices-3.50

Watermelon

Pineapple

Mint Pineapple

Cantaloupe

Mora-Black Berry

Frozen Lemonade

Strawberry Lemonade

Milkshakes

Papaya \$4.95

Mamey \$4.95

Vanilla \$4.95

Chocolate \$4.95

Nutella \$4.95

Mango \$4.95

Guava \$4.95

Strawberry-Bombon \$4.95

Coconut \$4.95

Dulce de leche \$4.95

Oreo Cookie \$4.95

BOWLS

Includes your choice of:

Sour Cream, Cheese, Corn, Píco de Gallo, Guacamole, Lettuce, Beets, Quínoa, Platano Maduro
Sauce-Cilantro or Chimichurri

***Rice: Choose 1** White Rice and black beans, Brown Rice, Moro rice or Yellow rice

Chicken	\$11.95
Masitas (pork)	\$11.95
Vaca frita	\$11.95
Chicken Vaca	\$10.95
Steak (churrasco)	\$18.95
Shrimp	\$15.95
Fish Chicharrones	\$10.95
Vegetarian	\$8.95

Lunch Specials

Our entrees are served with your choice of two side dishes:

White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, mashed potatoes, steam vegetables, mariquitas, French fries, or salad. (\$0.75 extra for tostones or yucca)

MONDAY

Ajíaco Cuban beef and vegetables soup.	cup \$4.95	bowl \$5.95
Beef Stew Chunks of beef slowly cooked, with potatoes.		\$12.95
Mojito Chicken		\$12.95

Half roasted chicken cooked in a lime, garlic and fresh herbs sauce.

TUESDAY

Split Pea Soup	cup \$4.95	bowl \$5.95
Chicken Stew		\$12.95
Mojito Chicken		\$12.95

Slowly cooked chicken in a fresh herbs and tomato sauce with potatoes.

Half roasted chicken cooked in a lime, oranges and fresh herbs sauce.

WEDNESDAY

Tamal en Cazuela	cup \$5.95	bowl \$6.95
Ropa Vieja		\$12.95
Mojito Chicken		\$12.95
Chicken Cilantro Grilled Chicken breast with cilantro sauce.		\$13.95

Creamy corn soup with chunks of pork.

Shredded beef with onions and peppers cooked in a tomato and wine sauce.

Half roasted chicken cooked in a lime, oranges and fresh herbs sauce.

THURSDAY

Caldo Gallego	cup \$4.95	bowl \$5.95
Special Chicken		\$12.95
Mojito Chicken		\$12.95

Yellow rice, chopped grilled chicken breast, covered with guacamole, sour cream and cheddar cheese, served with sweet plantains.

Half roasted chicken cooked in a lime, oranges and fresh herbs sauce.

Don Juan Sandwich (Served only with French fries, mariquitas or a salad) \$10.95

Sautéed steak sandwich with chopped onions and peppers, melted three cheese sauce, and shrimp in French bread.

FRIDAY

Malanga Cream	cup \$4.95	bowl \$5.95
Spicy Ox Tail		\$15.95
Mojito Chicken		\$12.95
Garlic Chicken Breast		\$13.95

Ox tail slowly cooked until the beef comes off the bone, in a hearty sauce.

Half roasted chicken cooked in a garlic, lime and fresh herbs sauce.

Grilled chicken breast with in a creamy garlic sauce with an egg

Appetizers

Croquettes

Ham-\$1.25

Basket of 7 Croquettes \$7.00

Empanadas \$2.95

Beef

Guava and Cheese

Chicken

Spinach

Ham and Cheese

Guava and Cheese

Basket of 5 Empanadas \$13.75

Cuban Style Tamal

\$3.95

Cubanito

Two Cuban tamales, pork chunks, avocados and mariquitas.

\$14.95

Mariquitas

Plantain chips.

\$5.95

Mariquitas Harry's

\$7.95

Mariquitas served with ground beef, Cuban style, and melted cheese on top.

Mariquitas Ole

Mariquitas served with melted cheese and Spanish chorizo sauce.

\$7.95

Fried Yucca

with mojo sauce.

\$6.55

Fried Yucca and Chicharrones Explosion

With cilantro sauce.

\$8.95

Pork Chunks Appetizer

Juicy fried pork chunks, covered with onions and mojo sauce.

\$11.95

Seafood Appetizer

Fried Calamari

with creole sauce

\$11.95

Fish Chicharrones

Crispy chunks of fish, served with fried yucca and tartar sauce.

\$15.95

Seafood Varadero

\$17.95

Crispy, Shrimp, Calamari, Fish, Octopus and Mussels with fried yucca and tartar sauce.

Octopus and Shrimp in a Garlic Sauce

\$15.95

Tostones

Tostones Rellenos

Four tostones, covered with beef, seafood or a combination.

\$9.95

Beef Tostones Especiales

\$11.95

Three tostones, covered with vaca frita and melted mozzarella cheese.

Tostones Lechoncita

\$10.95

Three tostones, covered with pulled pork and onions, queso fresco and avocado.

Chicken Tostones Especiales

\$9.95

Three tostones, covered with chicken, onions and melted mozzarella cheese.

Tostones Guayaberos

\$10.95

Three tostones, covered with shredded pork and grilled onions in a guava sauce.

Tostones Locos

Tostones covered with shrimp and avocado in a creamy sauce.

\$13.95

*Felices los Cuatro

Covered with aji Amarillo ceviche-octopus, shrimp, fish and calamari.

\$16.95

Soups

Cream of Malanga

cup \$4.95

bowl

\$5.95

Chicken Soup

cup \$4.75

bowl

\$5.75

Black Bean Soup

cup \$3.95

bowl

\$4.95

*Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tacos

Al Pastor \$4.00

Pork, pineapple, ailioli sauce

Chicken \$4.00

Cotija Cheese, pico de gallo, ailioli

Carnitas \$4.00

Pork, chopped onions, ailioli, cotija cheese

Churrasco \$7.00

Avocado, pico de gallo, cotija cheese, ailioli

Salmon \$7.00

Mango, avocado, ailioli

Shrimp \$7.00

Avocado, cilantro, pico de gallo, ailioli

Octopus \$7.00

Pico de gallo, mango, ailioli

Chicharron de Pescado \$4.00

Red onions, tartar sauce, lettuce, pico de gallo

Ceviche

*Corvina Ceviche \$14.95

Shrimp Ceviche \$15.95

*Mix Ceviche Shrimp, corvina, mussels, octopus and calamari. \$16.95

*Ceviche Trío Aji Amarillo, rocoto and lime \$16.95

*Peruvian Aji Amarillo Corvina Ceviche \$15.95

*Peruvian Aji Amarillo Mix Ceviche \$17.95

Shrimp, corvina, mussels, octopus and calamari.

Rice and Pasta Dishes

(Served with Sweet Plantains)

Arroz con Pollo	\$13.95
Mix Seafood and Yellow Rice Lobster, shrimp, octopus, mussels and calamari.	\$19.95
Paella Lobster, shrimp, mussels, octopus, calamari, chicken.	\$22.95
Caribbean Fried Rice	\$14.95
Pineapple and ham fried rice with pork chunks on top inside a pineapple.	
Fried Rice:	
Chicken	\$12.95
Beef	\$16.95
Shrimp	\$15.95
Country Fried Rice With Spanish sausage, sweet plantain and one egg.	\$12.95
Pork Chunks Fried Rice	\$13.95
Mix Lobster, shrimp, octopus, calamari's and mussels.	\$20.95
Vegetarian	\$11.95
Creamy Risotto Rice	
With Lomo Saltado	\$21.95
With Grilled Salmon Fillet	\$18.95
With Grilled Chicken Breast	\$16.95
With Mix Seafood Shrimp, mussels, octopus and calamari.	\$18.95
With Lobster	\$25.95
Eggplant Milanese Served with linguini in a spinach and cheese pesto sauce.	\$14.95
Seafood Pasta	\$20.95
Lobster, shrimp, mussels, calamari in a creamy red sauce.	
Tallarines Verde	
Linguini in a creamy spinach and cheese pesto sauce.	
With Grilled Chicken Breast	\$14.95
With Churrasco Steak	\$20.95
With Grilled Salmon	\$17.95
With Breaded Chicken Breast	\$14.95
Tallarines Saltado	
Linguini in a Peruvian-Asian sauce.	
With Grilled Chicken Breast	\$13.95
With Grilled Churrasco Steak	\$20.95
With Mix Seafood	\$17.95

Salads

Avocado Salad Seasonal only		\$6.95
House Salad	\$5.25	with an entrée \$4.75
Grilled Chicken Salad		\$12.95
Grilled chicken breast, covered with cheddar cheese, lettuce, avocado, tomatoes, cucumbers and carrots.		
Grilled Chicken Cilantro Salad		\$12.95
Grilled chicken breast, lettuce, avocado, tomatoes, cucumbers and carrots with a creamy cilantro dressing and parmesan cheese.		
Harry's Salad		\$13.95
Grilled Chicken, covered with guacamole, sour cream and cheddar cheese, served with lettuce, avocado, tomatoes, cucumbers and carrots.		
Tropical Grilled Chicken Salad		\$13.95
Grilled chicken breast, fresh mango chunks, raisins, lettuce, avocado, tomatoes, cucumbers and carrots.		
Churrasco Salad		\$20.95
Grilled churrasco steak covered with crumbled blue cheese, lettuce, avocado, tomatoes, cucumbers and carrots.		
Sensational Salmon Salad		\$15.95
Grilled salmon, strawberries, mango chunks, lettuce, avocado, tomatoes, cucumbers and carrots.		
Ceviche Salad		\$15.95
Shrimp, calamari, mussels, octopus and fish ceviche style, with lettuce tomatoes, avocado and sweet potatoes.		
Tuna Salad		\$12.95
Tuna Salad with lettuce, avocado, tomatoes, cucumbers and carrots.		
Santa Cruz Salad		\$15.95
Shrimp in a pink sauce, lettuce, tomatoes, avocado, cucumbers and a boiled egg.		
Bahía Salad		\$21.95
Aja Amarillo covered lobster, lettuce, avocado, tomatoes, cucumbers, carrots.		
Quinoa Spring Salad		\$10.95
Quinoa, Sweet Potato, Avocado, Beets, Mango, Mix Salad Greens and Goat Cheese.		
With Grilled Chicken Breast	\$13.95	
With Grilled Salmon	\$16.95	
Garden Salad		\$8.95
Spinach, lettuce, tomatoes, avocado, cucumbers, carrots, mandarins and a boiled egg.		
With Grilled Chicken	\$12.95	
With Grilled Churrasco Steak	\$20.95	
Mediterranean Salad		\$8.95
Chopped lettuce, avocado, tomatoes, cucumbers, carrots and goat cheese in a honey balsamic dressing.		
With Grilled Chicken	\$13.95	
With Grilled Salmon	\$15.95	
Caesar Salad		\$7.95
Chopped lettuce, croutons, parmesan cheese and a homemade creamy dressing.		
With Grilled Chicken	\$12.95	
With Chicken Vaca Frita	\$12.95	
With Grilled Salmon	\$15.95	
With Shrimp	\$15.95	

Sandwiches

Our sandwiches are served with your choice of one side dish:
mariquitas, French fries, salad or a small soup. Whole wheat bread available

Cuban Sandwich	\$7.95
Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles in Cuban bread.	
Midnight Sandwich	\$7.55
Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles in sweet bread.	
Le Jeune Sandwich Cuban sandwich with bacon and eggs any style.	\$8.95
Steak Sandwich	\$8.75
A juicy steak with chopped onions, potato sticks, melted mozzarella cheese, lettuce and tomatoes in French bread.	
Steak Club Sandwich Steak Sandwich with bacon and avocado in French bread.	\$9.25
Special Croquette Sandwich	\$8.95
Ham, mozzarella cheese, Swiss cheese, mustard and pickles in Cuban bread.	
Grilled Chicken Breast Sandwich	\$8.55
Covered with melted mozzarella cheese, lettuce, tomatoes and mayonnaise in French bread.	
Cilantro Sauce Grilled Chicken Sandwich	\$8.95
Fried Chicken Sandwich with Cheese	\$9.25
Covered with melted mozzarella cheese, lettuce and tomato on a bun.	
Crying Chicken Sandwich	\$8.95
Sriracha spicy fried chicken sandwich, Swiss cheese, avocado, lettuce and tomatoes on a bun.	
Club Sandwich	\$8.25
Turkey, ham or a combination with mozzarella cheese, Swiss cheese, bacon, lettuce and tomatoes with mayonnaise in white American bread or whole wheat bread.	
Mojito Pork Sandwich	\$7.95
Shredded pork with onions and mojo sauce in French bread.	
Pork Sandwich with Cheese	\$8.55
Shredded pork with onions, mojo sauce and Swiss cheese in French bread.	
Don Lechoncito	\$8.55
Pull pork, onions, sweet plantains and cilantro sauce inside the sandwich.	
BBQ Pull Pork Sandwich	\$7.95
Chicken Vaca Frita Sandwich	\$7.95
With melted mozzarella cheese and grilled onions in French bread.	
Beef Vaca Frita Sandwich with Cheese	\$8.95
Turkey Avocado Melt	\$7.95
Turkey breast, avocado, melted Swiss cheese, lettuce, tomatoes and mayonnaise in whole wheat bread.	
Tuna Melt Sandwich	\$7.95
White Albacore tuna salad with melted mozzarella cheese on top with white bread, whole wheat or French bread.	
Harry's Chicken Sandwich	\$8.25
Chicken breast with guacamole, sour cream, cheddar cheese, lettuce and tomatoes in French bread.	
Grilled Chicken Avocado Club Sandwich	\$8.55
Melted mozzarella cheese, avocado, bacon, lettuce and tomatoes with mayonnaise in French bread.	
Marinero Sandwich	\$9.95
Fried fish sandwich with tartar sauce, lettuce and tomatoes in French bread.	
Mushroom Burger	\$8.95
Double cheeseburger, Mushrooms, grilled onions, Swiss cheese, lettuce and tomatoes on a bun.	
Harry's Cheeseburger	\$12.95
Milkshake with a double cheeseburger on top on a bun.	
Don Juan Sandwich	\$10.95
Sautéed steak sandwich with chopped onions and peppers, melted three cheese sauce, and shrimp in French bread.	
Mahí Mahí Sandwich	\$14.95
Grilled or fried with tartar sauce, red onions and lettuce and tomatoes.	

Beef

Our entrees are served with your choice of two side dishes:

White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, mashed potatoes, steam vegetables, tostones, mariquitas, French fries, or salad. (\$0.75 extra for tostones or yucca)

*Pasta dishes are served with sweet plantains or salad.

Palomilla Steak	A thin juicy steak covered with chopped onions and parsley.	\$13.95
Palomilla Tropical	Steak covered with, avocados and cheddar cheese.	\$14.95
Palomilla Guantanamera		\$15.95
	Palomilla steak stuffed with yucca, fufu and pork rinds.	
Breaded Steak	Fried breaded palomilla steak.	\$14.95
Vaca Frita		\$13.95
	Shredded beef, seasoned and cooked with onions until crispy, topped with mojo sauce.	
Vaca Fufu	Vaca Frita with Fufu (mashed Plantains)	\$13.95
Lomo Saltado		\$19.95
	Sautéed chopped skirt steak, with onions, peppers, tomatoes and French fries.	
Beef Fajitas		\$19.95
	Grilled skirt steak, covered with grilled onions and peppers, served with guacamole, sour cream, cheddar cheese and flour tortillas.	
Baby Churrasco		\$19.95
	10-ounce grilled Angus skirt steak, served with chimichurri sauce.	
Churrasco Steak		\$26.95
	16-ounce grilled Angus skirt steak, served with chimichurri sauce.	
Grilled Filet Mignon		\$26.95
	8 oz Angus beef with Chimichurri sauce.	
Ranchero Steak		\$19.95
	Grilled hand cut flat meat steak marinated Nicaraguan style.	
Special Parrillada		\$29.95
	8 oz. Churros Steak, chicken breast and Argentinean Sausages	
New York Steak with Mushrooms		16 oz. \$25.95
	Angus grilled center cut steak.	
New York Steak with Risotto		16 oz. \$25.95
	Angus grilled center cut steak.	
New York Steak with Pasta Gorgonzola		16 oz. \$26.95
	Angus grilled center cut steak with gorgonzola sauce, served with pasta.	

Harry's Combinations

Harry's Combination		\$14.95
	Fried Rice with your choice of vaca frita or lechoncita with an egg on top, served with sweet plantains only.	
Tres Vacas Fritas	Combination of beef, chicken and pork vaca frita.	\$14.95
Pork Chunk and Chop Combination		\$13.95
	A large grilled pork chop and juicy pork chunks.	
4 Habaneros Tacos		\$14.95
	Beef, chicken and pork. (Shrimp only \$15.95)	
Palomilla Steak and Shrimp		\$15.95
	Palomilla steak and garlic shrimp combination.	
Churrasco and Shrimp		\$22.95
	10-oz Grilled Angus churrasco steak, and shrimp creole.	
Mar y Tierra Volcano	Beef, chicken and shrimp sautéed.	\$16.95
Havana Trio	16 oz. Churrasco, whole Florida lobster and shrimp on the grilled	\$49.95
Filet and Lobster Combination		\$50.95
	Grilled 8oz Angus fillet Mignon, grilled whole Florida lobster and shrimp.	

Chicken

Chicken Vaca Frita “The original chicken vaca frita”	\$12.95
Shredded chicken, grilled onions and garlic cooked until crispy, with mojo sauce.	
Grilled Chicken Breast	\$12.95
A large and juicy grilled chicken breast, then marinated with fresh lime juice and garlic, covered with grilled onions.	
Chicken Chimichurri Grilled chicken breast with chimichurri sauce.	\$14.95
Spinach and Avocado Grilled Chicken Breast	\$15.95
Grilled chicken breast covered with creamy spinach, avocado and mozzarella cheese.	
Pollo Saltado	\$15.95
Sautéed chopped chicken breast with onions, peppers, tomatoes and French fries.	
Breaded Chicken Breast Fried breaded chicken steak with onions.	\$13.95
Chicken Gorgonzola	\$14.95
Grilled chicken breast covered with a creamy gorgonzola sauce.	
Harry’s Chicken	\$14.95
Grilled chicken breast covered with guacamole, sour cream and melted cheddar cheese.	
Chicken Mushrooms and Cheese	\$14.95
Grilled chicken breast, covered with a mushroom and wine sauce and melted mozzarella cheese.	
Mango Chicken Grilled chicken breast with a mango and wine sauce.	\$13.95
Guava Barbeque Chicken Grilled chicken breast with a guava b.b.q sauce.	\$13.95
Chicken Fajitas	\$15.95
Covered with grilled onions and peppers, served with guacamole, sour cream, cheese and tortillas.	
Stuffed Chicken	\$14.95
Chicken breast stuffed with ham, chorizo and cheese covered with a creamy sauce.	
Chicken Quesadilla	\$12.95

Pork

Pork Chunks	\$13.95
Juicy and tender pork chunks slowly cooked for hours, covered with garlic, onions and mojo sauce.	
Lechoncita Shredded roasted pork with grilled onions, garlic and mojo sauce.	\$13.95
Guava Barbeque Pork Chops	\$15.95
Thick and juicy grilled pork chops cooked in a guava b.b.q sauce.	
Criollo Pork Chops	\$15.95
Thick and juicy grilled pork chops marinated with garlic and lime juice, covered with grilled onions.	

Milanesas

Cheese Milanese	Chicken \$14.95	Beef \$15.95
Breaded, covered with tomato sauce, ham and mozzarella cheese.		
Mushroom Milanese	Chicken \$15.95	Beef \$15.95
Breaded, covered with white sauce, mozzarella cheese and mushrooms.		
Spinach Milanese	Chicken \$15.95	Beef \$15.95
Breaded, covered with white sauce, mozzarella cheese and spinach.		
3 Cheese Milanese	Chicken \$15.95	Beef \$16.95
Breaded, covered with tomato sauce, ham, mozzarella,		
A Caballo Milanese	Chicken \$17.95	Beef \$17.95
Breaded, covered with tomato sauce, prosciutto, mozzarella cheese and 3 eggs.		
Pepperoni Milanese	Chicken \$15.95	Beef \$15.95
Breaded, covered with tomato sauce, pepperoni and mozzarella cheese.		
Neapolitan Milanese	Chicken \$15.95	Beef \$15.95
Breaded, covered with tomato sauce, ham, fresh tomatoes and oregano.		
Country Milanese	Chicken \$16.95	Beef \$17.95
Breaded, covered with white sauce, ham, croquetas, corn and mozzarella cheese.		

Seafood

Our entrees are served with your choice of two side dishes:

White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, mashed potatoes, steam vegetables, tostones, mariquitas, French fries, or salad. (\$0.75 extra for tostones or yucca)

Grilled Salmon Fillet \$16.95 **Blackened** \$15.95

Covered with grilled onions and peppers, served with guava tartar sauce.

Salmon Naranja Grilled salmon with an orange sauce. \$16.95

Salmon Avocado Grilled salmon covered with an avocado sauce. \$16.95

Stuffed Salmon with Spinach \$17.95

Broiled salmon fillet stuffed with a creamy spinach and parmesan cheese sauce.

Salmon Cilantro with Shrimp \$18.95

Salmon Teriyaki with Shrimp \$18.95

Stuffed Salmon with Crab Meat Stuffed with crab meat and corn. \$19.95

Grilled Branzino \$19.95

Fresh Branzino with olive oil and garlic sauce.

Grilled Snapper Fillet \$18.95

Grilled Snapper Fillet with Shrimp in Garlic Sauce \$20.95

Mandarin Snapper Fried snapper in a mandarin sauce. \$19.95

Grilled Octopus \$17.95

Fish Chicharrones Crispy chunks of fish, served with fried yucca and tartar sauce. \$16.95

Seafood Varadero \$18.95

Crispy, Shrimp, Calamari, Fish, Octopus and Mussels with fried yucca and tartar sauce.

Lobster Varadero	\$30.95
Lobster, Shrimp, Calamari, Fish, Octopus and Mussels with fried yucca and tartar sauce.	
Lobster Creole	\$25.95
Lobster Thermidor	\$26.95
Grilled Lobster	\$25.95

Seafood Parrillada	\$28.95
Lobster, shrimp, fish, octopus, calamari, mussels with a creamy cilantro sauce and fried yucca.	

Corvina Marinero	\$23.95
Corvina, lobster, calamari, octopus, mussels and shrimp in a delicate seafood sauce.	
Corvina a lo Macho	\$20.95
Corvina, shrimp, octopus, calamari, and mussels in a seafood sauce.	
Garlic Corvina and Shrimp	Corvina and shrimp in a garlic and fresh tomato sauce. \$18.95
Corvina Florentine	\$18.95
Corvina and shrimp in a creamy sauce with spinach, mushrooms and gratin cheese.	
Corvina with Shrimp and Mushroom	In a creamy sauce \$18.95
Grilled Corvina Fillet	with olive oil and garlic. \$16.95
Corvina Key West	\$18.95
Grilled Corvina fillet covered with shrimp and a creamy seafood sauce.	
Corvina Creole	Corvina fillet cooked in a spicy creole sauce. \$17.95

Grilled Mahi Fillet	\$15.95	Blackened	\$16.95
Covered with grilled onions and peppers, served with mango tartar sauce.			
Tropical Mahi Mahi Fillet	Grilled and served with a mango and wine sauce.		\$16.95
Zarzuela de Marisco	Mix seafood stew		\$23.95
Shrimp Fajitas	Cooked with grilled onions and peppers.		\$15.95
Shrimp Creole	Shrimp cooked in a spicy creole sauce.		\$15.95
Garlic Shrimp	Cooked in a garlic and wine sauce.		\$15.95
Grilled Shrimp	\$15.95		

Desserts

Flan	A creamy and delicious baked custard with a caramel topping.	\$5.95
Coconut Flan	Creamy flan with coconut inside and out.	\$6.50
Dulce de Leche Flan	Creamy flan covered with dulce de leche.	\$6.50
Flan Tres Leches		\$6.95
Guava Flan		\$5.95
Copa Lolita	An old Cuban memory from Copelia	\$7.25
Our flan served with vanilla ice cream and covered with homemade caramel.		
Coco Lolita		\$7.95
Coconut flan served with coconut ice cream and covered with shredded		

coconut and homemade caramel.	
Guava Lolita	\$7.95
Guava flan with guava ice cream	
Chocolate Lolita	\$7.95
Chocolate flan with chocolate ice cream	
Rice Pudding	\$6.55
Burnt Rice Pudding	\$6.55
Topped with a layer of hard caramel.	
Crema Catalana Custard with a brittle caramel top.	\$6.25
Tiramisu	\$6.55
Tres Leches	\$5.95
Sponge cake soaked in condensed milk sauce and covered with meringue.	
Summer 5 Leches	\$6.95
Layers of soaked sponge cake, dulce de leche and merengue covered with fresh strawberries.	
Cuatro Leches	\$6.50
Sponge cake soaked in a condensed milk sauce and covered with dulce de Leche.	
Cinco Leches	\$6.95
Guava Tres Leches	\$6.95
Tres Leches de Coco	\$6.55
Chocolate Harry's (Please order with entre)	\$7.95
Flourless dark chocolate cake, soft in the center and served warm with vanilla ice cream.	
Key Lime Pie	\$6.95
Chocolate Bomb Chocolate brownie with chocolate ice cream on top.	\$7.95
Cookie Skillet Sundae	\$12.95
Large chocolate chip cookie baked in its own skillet, covered with ice cream Marshmallows, Oreo cookies and whip cream (please allow 15 minutes for cooking)	
Coconut Bread Pudding \$6.50 With Ice Cream	\$7.50
Served warm and covered with a coconut rum sauce.	

Cheesecakes

Guava Cheesecake	\$6.95
Nutella Cheesecake	\$6.95
Strawberry Cheesecake	\$6.95
Flan Cheesecake	\$6.95
Half creamy cheese flan and cheesecake.	
María Dulce de Leche Cheesecake	\$6.95
Dulce de Leche Cheesecake with a brownie bottom.	
Oreo Cookie and Brownie Cheesecake	\$6.95
Chocolate Cheesecake	\$6.95

Cakes

Carrot Cake	\$6.95
8 Layered Chocolate Mousse Cake	\$7.25
Served with ice cream.	
Wedding Cake	\$6.95
Our famous layered baked merengue, fresh strawberries, dulce de leche and whipped Cream Cake	
Brownie Cake a la Mode	\$6.95
Served with vanilla ice cream.	
Dulce de Leche Dream with dulce de leche ice cream	\$6.95
Yellow cake with dulce de leche layers.	
Ferrero Roche Cake	\$7.55
Vanilla sponge cake, chocolate mousse and Ferrero Roche Chocolates.	
Summer 5 Leches	\$6.95
Layers of soaked sponge cake, dulce de leche and merengue covered with fresh strawberries.	

Overdose Milkshakes

Nutella Overdose	\$12.95
Nutella milkshake with a brownie and ice cream on top covered with Nutella.	
Flan Caramel Overdose	\$12.95
Dulce de leche milkshake, flan, meringue, and dulce de leche ice cream.	
Tres Leches Overdose	\$12.95
Tres leches milkshake covered with a tres leches cake, dulce de leche ice cream, dulce de leche and meringue.	
Cookie Monster Overdose	\$12.95
Oreo cookie ice cream milkshake, Chocolate chip cookie ice cream sandwich, chocolate bar, s'mores and meringue.	
Guava Overdose	\$12.95
Guava Milkshake and Guava Cheesecake with whip cream and guava sauce	
Chocolate Cake Overdose	\$12.95
Chocolate or Vanilla milkshake with our homemade chocolate layered cake.	
Strawberry Bon Bon Overdose	\$12.95
Strawberry chocolate chip milkshake, dark chocolate cheesecake, strawberry bon bon ice cream and chocolate covered strawberry.	
The Duchess	\$15.95
Dulce de leche Milkshake, tres leches cake, creamy flan, dulce de leche ice cream, baked merengue and dulce de leche.	
El Rey	\$17.95
Nutella Milkshake, Chocolate chip cookie sandwich with ice cream, Nutella cake.	

Specialty Milkshakes-\$6.95

Nutella Milkshake

Donut, waffle, chocolate bar

Strawberry Milkshake

Donut, waffle, Strawberries

Piña Colada Milkshake

Donut, Fresh Pineapple

Guava Milkshake

Pastelito, waffle

Banana Milkshake

Donut, waffle, dulce de leche, caramelized bananas

Mocha Milkshake

Donut, Ferrero Roche chocolates

Oreo Cookie Milkshake

Waffle, oreo cookies, marshmallows

Ice Cream

Vanilla	\$5.95
Chocolate	\$5.95
Strawberry-Bon Bon	\$6.50
Coconut	\$6.50
Dulce de Leche	\$6.50
Mango	\$6.50
Mamey	\$6.50
Guava	\$6.50
Orange-Pineapple	\$6.50
2 Flavors	\$6.50

Milkshakes

Papaya	\$4.95
Mamey	\$4.95
Vanilla	\$4.95
Chocolate	\$4.95
Nutella	\$4.95
Mango	\$4.95
Guava	\$4.95
Strawberry-Bombon	\$4.95
Coconut	\$4.95
Dulce de leche	\$4.95
Oreo Cookie	\$4.95

*Some of our desserts may contain liquor and peanut ingredients.