



### Cocktails

Mojito - \$12.00      Margarita - \$12.00      Daiquiri - \$12.00

*Passion fruit, Mango or Strawberry +\$1*

Piña Colada - \$12.00

Sangria Roja - \$8.00

Red wine, brandy, triple sec, Sprite, chopped orange

Sangria Blanca - \$9.00

Sparkling wine, peach schnapps, triple sec, strawberries, pineapple

Sangria Rosada - \$8.00

White Zinfandel, strawberry puree, Sprite, strawberries, pineapple

### Beers

Corona	\$7.00	La Rubia	\$7.00
Heineken	\$7.00	Sam Adams	\$7.00
Modelo	\$7.00	Guinness	\$7.00
Modelo Negra	\$7.00	Heineken Light	\$7.00
Presidente	\$7.00	Budweiser	\$6.50
Bud Light	\$6.50	Amstel Light	\$7.00
Miller Light	\$6.50	Stella Artois	\$7.00

## Wines By the Glass

### Sparkling & White Wines

Primaterra Prosecco Italy	\$8.00
House Wine Chardonnay	\$7.50
House Wine Pinot Grigio	\$7.50
House Wine Sauvignon Blanc	\$7.50
House White Zinfandel	\$7.50
Torre la Moreira Albarino Spain	\$8.00
Castle Rock Chardonnay California	\$8.00
Montes Classic Sauvignon Blanc Chile	\$8.00
Pighin Frili Pinot Grigio Italy	\$9.00
Becko Chardonnay California	\$10.00

### Red Wines

House Cabernet Sauvignon	\$7.50
House Merlot	\$7.50
Castle Rock Cabernet Sauvignon California	\$8.00
Salentien Malbec Argentina	\$8.00
Castle Rock Pinot Noir California	\$8.00
Castle Rock Merlot California	\$8.00
Montes Classic Merlot Chile	\$8.00
Liberty School Cabernet Sauvignon California	\$10.00
Estate Tempranillo Spain	\$8.00
Bread & Butter Pinot Noir Napa California	\$10.00
Vina Mayor Tempranillo Spain	\$10.00

### Natural Fresh Juices

Watermelon	\$6.95
Pineapple	\$6.95
Mint Pineapple	\$6.95
Cantaloupe	\$6.95
Mora-Blackberry	\$6.95
Frozen Lemonade	\$6.95

### Milkshakes

Papaya	\$5.45
Mamey	\$5.45
Vanilla	\$5.45
Chocolate	\$5.45
Nutella	\$5.45
Mango	\$5.45
Strawberry-Bombon	\$5.45
Coconut	\$5.45
Dulce de leche	\$5.45
Oreo Cookie	\$5.45

## Appetizers

### Croquettes

Ham--\$1.25

Basket of 7 Croquettes \$7.95

Empanadas \$2.95

Beef

Guava and Cheese

Chicken

Spinach

Ham and Cheese

Guava and Cheese

Basket of 5 Empanadas \$13.95

Cuban Style Tamal

\$3.95

Cubanito

Two Cuban tamales, pork chunks and mariquitas.

\$14.95

Mariquitas

Plantain chips.

\$6.95

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.

\$8.95

Fried Yucca with mojo sauce.

\$6.95

Fried Yucca and Chicharrones Explosión

with cilantro sauce.

\$9.95

Pork Chunks Appetizer

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

\$12.95

## Seafood Appetizer

Fried Calamari with creole sauce

\$13.95

Fish Chicharrones

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

\$16.95

Seafood Varadero

\$18.95

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

Octopus and Shrimp in a Garlic Sauce

\$18.95

## Tostones

Tostones Rellenos

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

\$9.95

Beef Tostones Especiales

\$14.95

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

Tostones Lechoncita

\$13.95

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

Chicken Tostones Especiales

\$13.95

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

Tostones Guayaberos

\$13.95

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.

\$15.95

\*Felices los Cuatro

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

\$16.95

## Soups

Cream of Malanga

cup \$5.95

bowl

\$6.95

Chicken Soup

cup \$5.25

bowl

\$6.95

Black Bean Soup

cup \$4.95

bowl

\$5.95

\*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.

20% gratuity will be included for parties of 5 or more.

## Tacos

**Al Pastor \$5.50**

Pork, pineapple, ailioli, pico de gallo, ají amarillo

**Chicken \$5.75**

Cotija cheese, ailioli, pico de gallo, ají amarillo

**Carnitas \$5.75**

Pork, cotija cheese, ailioli, pico de gallo, ají amarillo

**Churrasco \$10.00**

Cotija cheese, ailioli, pico de gallo, ají amarillo

**Salmon \$9.00**

Ailioli, pico de gallo, ají amarillo

**Shrimp \$8.00**

Ailioli, pico de gallo, ají amarillo

**Chicharron de Pescado \$7.00**

Cotija cheese, ailioli, pico de gallo, ají amarillo

## Ceviche

\*Corvina Ceviche \$15.95

Shrimp Ceviche \$16.95

\*Mix Ceviche Shrimp, corvina, mussels, and calamari. \$17.95

\*Ceviche Trio Ají Amarillo, rocoto and lime \$17.95

\*Peruvian Ají Amarillo Corvina Ceviche \$16.95

\*Peruvian Ají Amarillo Mix Ceviche \$18.95

Shrimp, corvina, mussels, octopus and calamari.

## Rice and Pasta Dishes

(Served with Sweet Plantains)

<b>Arroz con Pollo</b>	\$16.95
<b>Mix Seafood and Yellow Rice</b> Shrimp, mussels and calamari.	\$24.95
<b>Paella</b> Lobster, shrimp, mussels, calamari, chicken.	\$38.95
<b>Caribbean Fried Rice</b>	\$16.95
Pineapple and ham fried rice with pork chunks on top inside a pineapple.	
<b>Fried Rice:</b>	
Chicken	\$15.95
Beef	\$18.95
Shrimp	\$17.95
<b>Country Fried Rice</b> With Spanish sausage, sweet plantain and one egg.	\$15.95
<b>Pork Chunks Fried Rice</b>	\$15.95
<b>Mix</b> Shrimp, beef, chicken, calamari's and mussels.	\$20.95
<b>Vegetarian</b>	\$12.95
<b>Creamy Risotto Rice</b>	
With Lomo Saltado	\$24.95
With Grilled Salmon Fillet	\$22.95
With Grilled Chicken Breast	\$18.95
With Mix Seafood Shrimp, mussels, and calamari.	\$24.95
<b>Seafood Pasta</b>	\$25.95
Shrimp, mussels, calamari in a creamy red sauce.	
<b>Churrasco Gorgonzola</b>	\$28.95
8 oz Grilled churrasco served with pasta in a gorgonzola sauce.	
With Chicken	\$16.95
<b>Tallarines Verde</b>	
Linguini in a creamy spinach and cheese pesto sauce.	
With Grilled Chicken Breast	\$18.95
With Churrasco Steak	\$29.95
With Grilled Salmon	\$22.95
With Breaded Chicken Breast	\$19.95
<b>Tallarines Saltado</b>	
Linguini in a Peruvian-Asian sauce.	
With Grilled Chicken Breast	\$15.95
With Grilled Churrasco Steak	\$22.95
With Mix Seafood	\$19.95
<b>Creamy Tortellini</b>	with Chicken \$15.95 with Shrimp \$16.95
Tortellini in a creamy Alfredo sauce with spinach.	

## Salads

<b>Avocado Salad</b> Seasonal only			<b>\$7.95</b>
<b>House Salad</b>	<b>\$5.25</b>	with an entrée	<b>\$4.75</b>
<b>Grilled Chicken Salad</b>			<b>\$16.95</b>
Grilled chicken breast, covered with cheddar cheese, lettuce, avocado, tomatoes, cucumbers and carrots.			
<b>Grilled Chicken Cilantro Salad</b>			<b>\$16.95</b>
Grilled chicken breast, lettuce, avocado, tomatoes, cucumbers and carrots with a creamy cilantro dressing and parmesan cheese.			
<b>Harry's Salad</b>			<b>\$17.95</b>
Grilled Chicken, covered with guacamole, sour cream and cheddar cheese, served with lettuce, avocado, tomatoes, cucumbers and carrots.			
<b>Tropical Grilled Chicken Salad</b>			<b>\$17.95</b>
Grilled chicken breast, fresh mango chunks, raisins, lettuce, avocado, tomatoes, cucumbers and carrots.			
<b>Churrasco Salad</b>			<b>\$28.95</b>
Grilled churrasco steak covered with crumbled blue cheese, lettuce, avocado, tomatoes, cucumbers and carrots.			
<b>Sensational Salmon Salad</b>			<b>\$19.95</b>
Grilled salmon, strawberries, mango chunks, lettuce, avocado, tomatoes, cucumbers and carrots.			
<b>Ceviche Salad</b>			<b>\$18.95</b>
Shrimp, calamari, mussels and fish ceviche style, with lettuce tomatoes, avocado and sweet potatoes.			
<b>Tuna Salad</b>			<b>\$15.95</b>
Tuna Salad with lettuce, avocado, tomatoes, cucumbers and carrots.			
<b>Quinoa Spring Salad</b>			<b>\$12.95</b>
Quinoa, Sweet Potato, Avocado, Beets, Mango, Mix Salad Greens and Goat Cheese.			
<b>With Grilled Chicken Breast</b>	<b>\$16.95</b>		
<b>With Grilled Salmon</b>	<b>\$19.95</b>		
<b>Garden Salad</b>			<b>\$10.95</b>
Spinach, lettuce, tomatoes, avocado, cucumbers, carrots, mandarins and a boiled egg.			
<b>With Grilled Chicken</b>	<b>\$16.95</b>		
<b>With Grilled Churrasco Steak</b>	<b>\$28.95</b>		
<b>Mediterranean Salad</b>			<b>\$12.95</b>
Chopped lettuce, avocado, tomatoes, cucumbers, carrots and goat cheese in a honey balsamic dressing.			
<b>With Grilled Chicken</b>	<b>\$16.95</b>		
<b>With Grilled Salmon</b>	<b>\$19.95</b>		
<b>Caesar Salad</b>			<b>\$10.95</b>
Chopped lettuce, croutons, parmesan cheese and a homemade creamy dressing.			
<b>With Grilled Chicken</b>	<b>\$16.95</b>		
<b>With Chicken Vaca Frita</b>	<b>\$15.95</b>		
<b>With Grilled Salmon</b>	<b>\$19.95</b>		
<b>With Shrimp</b>	<b>\$17.95</b>		

## Sandwiches

Our sandwiches are served with your choice of one side dish:

marquitas, French fries, salad or a small soup. Whole wheat bread available

<b>Cuban Sandwich</b>	<b>\$9.25</b>
Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles in Cuban bread.	
<b>Midnight Sandwich</b>	<b>\$8.95</b>
Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles in sweet bread.	
<b>Le Jeune Sandwich</b> Cuban sandwich with bacon and eggs any style.	<b>\$10.95</b>
<b>Steak Sandwich</b>	<b>\$9.95</b>
A juicy steak with chopped onions, potato sticks, melted mozzarella cheese, lettuce and tomatoes in French bread.	
<b>Steak Club Sandwich</b> Steak Sandwich with bacon and avocado in French bread.	<b>\$10.95</b>
<b>Special Croquette Sandwich</b>	<b>\$10.95</b>
Ham, mozzarella cheese, Swiss cheese, mustard and pickles in Cuban bread.	
<b>Grilled Chicken Breast Sandwich</b>	<b>\$10.95</b>
Covered with melted mozzarella cheese, lettuce, tomatoes and mayonnaise in French bread.	
<b>Cilantro Sauce Grilled Chicken Sandwich</b>	<b>\$10.95</b>
<b>Fried Chicken Sandwich with Cheese</b>	<b>\$12.95</b>
Covered with melted mozzarella cheese, lettuce and tomato on a bun.	
<b>Crying Chicken Sandwich</b>	<b>\$12.95</b>
Sriracha spicy fried chicken sandwich, Swiss cheese, avocado, lettuce and tomatoes on a bun.	
<b>Club Sandwich</b>	<b>\$9.95</b>
Turkey, ham or a combination with mozzarella cheese, Swiss cheese, bacon, lettuce and tomatoes with mayonnaise in white American bread or whole wheat bread.	
<b>Mojito Pork Sandwich</b>	<b>\$9.25</b>
Shredded pork with onions and mojo sauce in French bread.	
<b>Pork Sandwich with Cheese</b>	<b>\$9.95</b>
Shredded pork with onions, mojo sauce and Swiss cheese in French bread.	
<b>Don Lechoncito</b>	<b>\$10.95</b>
Pull pork, onions, sweet plantains and cilantro sauce inside the sandwich.	
<b>BBQ Pull Pork Sandwich</b>	<b>\$10.25</b>
<b>Chicken Vaca Frita Sandwich</b>	<b>\$9.95</b>
With melted mozzarella cheese and grilled onions in French bread.	
<b>Beef Vaca Frita Sandwich with Cheese</b>	<b>\$11.95</b>
<b>Turkey Avocado Melt</b>	<b>\$10.95</b>
Turkey breast, avocado, melted Swiss cheese, lettuce, tomatoes and mayonnaise in whole wheat bread.	
<b>Tuna Melt Sandwich</b>	<b>\$9.95</b>
White Albacore tuna salad with melted mozzarella cheese on top with white bread, whole wheat or French bread.	
<b>Harry's Chicken Sandwich</b>	<b>\$10.95</b>
Chicken breast with guacamole, sour cream, cheddar cheese, lettuce and tomatoes in French bread.	
<b>Grilled Chicken Avocado Club Sandwich</b>	<b>\$10.95</b>
Melted mozzarella cheese, avocado, bacon, lettuce and tomatoes with mayonnaise in French bread.	
<b>Marinero Sandwich</b>	<b>\$10.95</b>
Fried fish sandwich with tartar sauce, lettuce and tomatoes in French bread.	
<b>Mushroom Burger</b>	<b>\$8.95</b>
Double cheeseburger, Mushrooms, grilled onions, Swiss cheese, lettuce and tomatoes on a bun.	
<b>Harry's Cheeseburger</b>	<b>\$12.95</b>
Milkshake with a double cheeseburger on top on a bun.	
<b>Don Juan Open-faced Sandwich</b>	<b>\$12.95</b>
Sautéed steak sandwich with chopped onions and peppers, melted three cheese sauce, and shrimp in an open-faced French bread.	

## 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, steam vegetables, mariquitas, French fries, or salad. (\$0.99 extra for Tostones, Yuca, Fufu or mashed potatoes)

\*Pasta dishes are served with sweet plantains or salad only.

<b>Palomilla Steak</b>	A thin juicy steak covered with chopped onions and parsley.	\$15.95
<b>Palomilla Tropical</b>	Steak covered with, guacamole and cheddar cheese.	\$16.95
<b>Palomilla Guantanamera</b>		\$17.95
	Palomilla steak stuffed with yucca, fufu and pork rinds.	
<b>Breaded Steak</b>	Fried breaded palomilla steak.	\$16.95
<b>Bistec Uruguayo</b>		\$17.95
	Fried Stuffed palomilla steak with ham and cheese.	
<b>Vaca Frita</b>		\$16.95
	Shredded beef, seasoned and cooked with onions until crispy, topped with mojo sauce.	
<b>Vaca Fufu</b>	Vaca Frita with Fufu (mashed Plantains)	\$15.95
<b>Lomo Saltado</b>		\$22.95
	Sautéed chopped skirt steak, with onions, peppers, tomatoes and French fries.	
<b>Beef Fajitas</b>		\$19.95
	Grilled skirt steak, covered with grilled onions and peppers, served with guacamole, sour cream, cheddar cheese and flour tortillas.	
<b>Baby Churrasco</b>		\$28.95
	8-ounce grilled Angus skirt steak, served with chimichurri sauce.	
<b>Churrasco Steak</b>		\$39.95
	16-ounce grilled Angus skirt steak, served with chimichurri sauce.	
<b>Special Parrillada</b>		\$48.95
	8 oz. Churros Steak, chicken breast and Argentinean Sausages	
<b>Fufu Stuffed Churrasco</b>		\$42.95
	Certified Angus grilled 16-ounce skirt steak, stuffed with mashed plantain.	
<b>New York Steak with Mushrooms</b>		16 oz. \$28.95
	Angus grilled center cut steak.	
<b>New York Steak with Risotto</b>		16 oz. \$28.95
	Angus grilled center cut steak.	
<b>New York Steak with Pasta Gorgonzola</b>		16 oz. \$28.95
	Angus grilled center cut steak with gorgonzola sauce, served with pasta.	

## Harry's Combinations

<b>Harry's Combination</b>		\$15.95
	Fried Rice with your choice of vaca frita or lechoncita with an egg on top, served with sweet plantains only.	
<b>Tres Vacas Fritas</b>	Combination of beef, chicken and pork vaca frita.	\$16.95
<b>Pork Chunk and Chop Combination</b>		\$16.95
	A large grilled pork chop and juicy pork chunks.	
<b>4 Habaneros Tacos</b>		\$15.95
	Beef, chicken and pork. Served with ailioli, pico de gallo and aji amarillo. (Shrimp only \$16.95)	
<b>Palomilla Steak and Shrimp</b>		\$18.95
	Palomilla steak and garlic shrimp combination.	
<b>Churrasco and Shrimp</b>		\$32.95
	8-oz Grilled Angus churrasco steak, and shrimp creole.	
<b>Mar y Tierra Volcano</b>	Beef, chicken and shrimp sautéed.	\$20.95
<b>Havana Trio</b>	8 oz. CAB Angus Churrasco, whole Florida lobster and shrimp on the grilled	\$56.95

## Chicken

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, steam vegetables, mariquitas, French fries, or salad. (\$0.99 extra for Tostones, Yuca, Fufu or mashed potatoes)

\*Pasta dishes are served with sweet plantains or salad only.

<b>Chicken Vaca Frita</b> “The original chicken vaca frita”	<b>\$14.95</b>
Shredded chicken, grilled onions and garlic cooked until crispy, with mojo sauce.	
<b>Grilled Chicken Breast</b>	<b>\$15.95</b>
A large and juicy grilled chicken breast, then marinated with fresh lime juice and garlic, covered with grilled onions.	
<b>Grilled Cilantro Chicken Breast</b>	<b>\$15.95</b>
<b>Chicken Chimichurri</b> Grilled chicken breast with chimichurri sauce.	<b>\$15.95</b>
<b>Spinach and Avocado Grilled Chicken Breast</b>	<b>\$16.95</b>
Grilled chicken breast covered with creamy spinach, avocado and mozzarella cheese.	
<b>Pollo Saltado</b>	<b>\$16.95</b>
Sautéed chopped chicken breast with onions, peppers, tomatoes and French fries.	
<b>Breaded Chicken Breast</b> Fried breaded chicken steak with onions.	<b>\$15.95</b>
<b>Chicken Gorgonzola</b>	<b>\$16.95</b>
Grilled chicken breast covered with a creamy gorgonzola sauce.	
<b>Harry’s Chicken</b>	<b>\$15.95</b>
Grilled chicken breast covered with guacamole, sour cream and melted cheddar cheese.	
<b>Chicken Mushrooms and Cheese</b>	<b>\$16.95</b>
Grilled chicken breast, covered with a mushroom and wine sauce and melted mozzarella cheese.	
<b>Mango Chicken</b> Grilled chicken breast with a mango and wine sauce.	<b>\$15.95</b>
<b>Guava Barbeque Chicken</b> Grilled chicken breast with a guava b.b.q sauce.	<b>\$15.95</b>
<b>Chicken Fajitas</b>	<b>\$16.95</b>
Covered with grilled onions and peppers, served with guacamole, sour cream, cheese and tortillas.	
<b>Stuffed Chicken</b>	<b>\$16.95</b>
Chicken breast stuffed with ham, chorizo and cheese covered with a creamy sauce.	
<b>Creamy Spinach Stuffed Chicken</b>	<b>\$16.95</b>
Chicken breast stuffed with ham, chorizo, spinach and cheese with a creamy sauce.	
<b>Spicy Stuffed Chicken</b>	<b>\$16.95</b>
Chicken breast stuffed with ham, chorizo, cheese and a spicy sauce, covered with a creamy sauce.	
<b>Chicken Quesadilla</b>	<b>\$14.95</b>
Onions, chorizo, cheese	

## Pork

<b>Pork Chunks</b>	<b>\$15.95</b>
Juicy and tender pork chunks slowly cooked for hours, covered with garlic, onions and mojo sauce.	
<b>Lechoncita</b>	<b>\$14.95</b>
Shredded roasted pork with grilled onions, garlic and mojo sauce.	
<b>Guava Barbeque Pork Chops</b>	<b>\$16.95</b>
Thick and juicy grilled pork chops cooked in a guava b.b.q sauce.	
<b>Criollo Pork Chops</b>	<b>\$16.95</b>
Thick and juicy grilled pork chops marinated with garlic and lime juice, covered with grilled onions.	



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

**Seafood Varadero** **\$19.95**

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

**Lobster Varadero** **\$38.95**

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

**Lobster Creole** **\$31.95**

**Lobster "Thermidor" Garlic Sauce** **\$31.95**

**Grilled Lobster** **\$31.95**

**Seafood Parrillada** **\$24.95**

Shrimp, fish, octopus, calamari, mussels with a creamy cilantro sauce and fried yucca.

**Corvina Marínero** **\$24.95**

Corvina, calamari, octopus, mussels and shrimp in a delicate seafood sauce.

**Corvina a lo Macho** **\$24.95**

Corvina, shrimp, calamari, and mussels in a seafood sauce.

**Garlic Corvina and Shrimp** Corvina and shrimp in a garlic and fresh tomato sauce. **\$22.95**

**Corvina Florentine** **\$23.95**

Corvina and shrimp in a creamy sauce with spinach, mushrooms and gratin cheese.

**Corvina with Shrimp and Mushroom** In a creamy sauce **\$23.95**

**Grilled Corvina Fillet** with olive oil and garlic. **\$18.95**

**Corvina Key West** **\$23.95**

Grilled Corvina fillet covered with shrimp and a creamy seafood sauce.

**Corvina Creole** Corvina fillet cooked in a spicy creole sauce. **\$19.95**

**Grilled Mahi Fillet** **\$16.95** **Blackened** **\$17.95**

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

**Tropical Mahi Mahi Fillet** Grilled and served with a mango and wine sauce. **\$18.95**

**Zarzuela de Marisco** Mix seafood stew **\$24.95**

**Shrimp Fajitas** Cooked with grilled onions and peppers. **\$17.95**

**Shrimp Creole** Shrimp cooked in a spicy creole sauce. **\$17.95**

**Garlic Shrimp** Cooked in a garlic and wine sauce. **\$17.95**

**Grilled Shrimp** **\$17.95**

## Desserts

Flan	A creamy and delicious baked custard with a caramel topping.	\$6.95
Coconut Flan	Creamy flan with coconut inside and out.	\$6.95
Dulce de Leche Flan	Creamy flan covered with dulce de leche.	\$7.25
Flan Tres Leches		\$7.95
Copa Lolita	An old Cuban memory from Copelia	\$7.95
	Our flan served with vanilla ice cream and covered with homemade caramel.	
Coco Lolita		\$8.25
	Coconut flan served with coconut ice cream and covered with shredded coconut and homemade caramel.	
Rice Pudding		\$6.95
Burnt Rice Pudding		\$6.55
	Topped with a layer of hard caramel.	
Crema Catalana	Custard with a brittle caramel top.	\$6.95
Tiramisu		\$7.95
Tres Leches		\$6.95
	Sponge cake soaked in condensed milk sauce and covered with meringue.	
Summer 5 Leches		\$8.95
	Layers of soaked sponge cake, dulce de leche and merengue covered with fresh strawberries.	
Cuatro Leches		\$7.95
	Sponge cake soaked in a condensed milk sauce and covered with dulce de Leche.	
Cinco Leches		\$7.95
Guava Tres Leches		\$7.95
Tres Leches de Coco		\$8.95
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		\$7.95
Chocolate Bomb	Chocolate brownie with chocolate ice cream on top.	\$8.95
Cookie Skillet Sundae		\$14.95
	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	\$6.95 With Ice Cream	\$7.95
	Served warm and covered with a coconut rum sauce.	

## Cheesecakes

Guava Cheesecake		\$7.95
Nutella Cheesecake		\$7.95
Strawberry Cheesecake		\$8.25
Flan Cheesecake		\$8.25
	Half creamy cheese flan and cheesecake.	
María Dulce de Leche Cheesecake		\$7.95
	Dulce de Leche Cheesecake with a brownie bottom.	
Oreo Cookie and Brownie Cheesecake		\$7.95
Chocolate Cheesecake		\$7.95

## Cakes

Carrot Cake	\$8.95
Ferrero Rocher Cake	\$8.95
8 Layered Chocolate Mousse Cake	\$8.95
Served with ice cream.	
Brownie Cake a la Mode	\$8.95
Served with vanilla ice cream.	
Wedding Cake	\$8.95
Layers of baked merengue, dulce de leche, with Strawberries and cream.	
Summer 5 Leches	\$8.55
Layers of soaked sponge cake, dulce de leche and merengue covered with	

## Overdose Milkshakes

<b>Nutella Overdose</b>	\$14.95
Nutella milkshake with a brownie and ice cream on top covered with Nutella.	
<b>Tres Leches Overdose</b>	\$14.95
Tres leches milkshake covered with a tres leches cake, dulce de leche ice cream, dulce de leche and meringue.	
<b>Cookie Monster Overdose</b>	\$14.95
Oreo cookie ice cream milkshake, Chocolate chip cookie ice cream sandwich, chocolate bar, s'mores and meringue.	
<b>Guava Overdose</b>	\$14.95
Guava Milkshake and Guava Cheesecake with whip cream and guava sauce	
<b>Chocolate Cake Overdose</b>	\$14.95
Chocolate or Vanilla milkshake with our homemade chocolate layered cake.	
<b>Strawberry Bon Bon Overdose</b>	\$14.95
Strawberry chocolate chip milkshake, dark chocolate cheesecake, strawberry bon bon ice cream and chocolate covered strawberry.	

### Ice Cream

Vanilla	\$6.95
Chocolate	\$6.95
Strawberry-Bon Bon	\$6.95
Coconut	\$6.95
Dulce de Leche	\$6.95
Guava	\$6.95

### Milkshakes

Papaya	\$5.45
Mamey	\$5.45
Vanilla	\$5.45
Chocolate	\$5.45
Nutella	\$5.45
Mango	\$5.45
Strawberry-Bombon	\$5.45
Coconut	\$5.45
Dulce de leche	\$5.45
Oreo Cookie	\$5.45

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