



## LUNCH SPECIALS

Our entrées are served with your choice of two side dishes: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, or fufu. (\$0.99 extra for house salad, caesar salad or tostones). Rice and pasta dishes are served with sweet plantains only.

MONDAY

- AJIACO** Cuban beef and vegetable soup. **Cup** 5.95 **Bowl** 6.95  
**BEEF STEW "Carne con papa"** Slow-cooked tender beef and potatoes. 17.95  
**MOJITO CHICKEN** Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95  
**BREADED CHICKEN BREAST** Fried breaded chicken breast with onions. 13.95  
**ARROZ IMPERIAL** A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

TUESDAY

- SPLIT PEA SOUP** Smoked pork, chorizo, split peas, carrots, and potatoes in a creamy broth. **Cup** 4.95 **Bowl** 5.95  
**EXECUTIVE LECHONCITA** 7 oz. of shredded roasted pork with grilled onions, garlic and mojo sauce. 10.95  
**TORTELLINI** Tossed in a creamy Alfredo sauce. With **Chicken** 13.95 With **Shrimp** 15.95  
**MOJITO CHICKEN** Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95  
**ARROZ IMPERIAL** A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

WEDNESDAY

- TAMAL EN CAZUELA** Creamy corn soup with chunks of pork. **Cup** 6.95 **Bowl** 7.95  
**TUNA SALAD** Tuna salad with lettuce, avocado, tomatoes, cucumbers and carrots. 12.95  
**MOJITO CHICKEN** Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95  
**ROPA VIEJA** Shredded beef with onions and peppers cooked in a tomato and wine sauce. 15.95  
**ARROZ IMPERIAL** A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

THURSDAY

- BEEF SOUP "Sopa de res"** Latin-style hearty beef soup with yuca, butternut squash, corn, green plantains and potatoes. Served with white rice and sweet plantains. 11.95  
**MOJITO CHICKEN** Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95  
**SHRIMP CREOLE** Eight seared shrimp in a savory creole sauce. 15.95  
**ARROZ IMPERIAL** A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

FRIDAY

- CALDO GALLEGO** Slow-cooked pulled pork soup with spinach, beans, and potatoes. **Cup** 6.95 **Bowl** 7.95  
**SPICY OXTAIL** Slowly cooked until the beef comes off the bone, in a hearty sauce. 24.95  
**FRIED RICE** Stir-fried rice, onions, red peppers, ginger, soy sauce and scallions. With **Chicken** 13.95 With **Shrimp** 15.95  
**MOJITO CHICKEN** Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95  
**HARRY'S PICADILLO** Sautéed onions, garlic, peppers and ground beef cooked in a tomato sauce. 12.95  
**ARROZ IMPERIAL** A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

DESSERTS

- KEY LIME PIE** Graham cracker crust, meringue, and lime zest. 6.95  
**FLAN** A creamy and delicious custard with a caramel topping. 5.95  
**CHOCOLATE BOMB** Chocolate brownie with chocolate ice cream and whipped cream on top. 7.95

## BUILD YOUR BOWL

### 1) PROTEIN

Choose 1

- CHICKEN** 13.95  
**PORK "Masitas"** 14.95  
**VACA FRITA** 14.95  
**CHICKEN VACA** 13.95  
**SHRIMP** 16.95  
**FISH CHICHARRONES** 13.95

### 2) RICE

Choose 1

- White Rice**  
**Brown Rice**  
**Moro Rice**  
**Yellow Rice**

### 3) TOPPINGS

Includes your choice of up to 5 ingredients.  
 \$1 per additional ingredient.

- |                          |                        |
|--------------------------|------------------------|
| <b>Sour Cream</b>        | <b>Pico de Gallo</b>   |
| <b>Guacamole</b>         | <b>Lettuce</b>         |
| <b>Mozzarella Cheese</b> | <b>Sweet Plantains</b> |
| <b>Parmesan Cheese</b>   | <b>Quinoa</b>          |
| <b>Cheddar Cheese</b>    | <b>Black Beans</b>     |
| <b>Corn</b>              | <b>Beets</b>           |

### 4) SAUCES

Choose 1

- Cilantro**  
**Chimichurri**