

TAPAS *Appetizers*

MARIQUITAS
Homemade Plantain Chips With Garlic Mojo Sauce 6.79

LATIN CAFE 2000* SAMPLER
Croquettes, Pork Tamale, Fried Pork Chunks, Stuffed Fried Plantains Cups With Ground Beef, and Stuffed Potato Balls 19.99

QUESO FRITO
Fresh White Cheese Fried and Served With our signature Tropical Rum Sauce 7.99

PAPA RELLENA
Potato Ball Stuffed With Ground Beef 3.29

EMPANADAS
2 Beef, Chicken, Ham & Cheese or Ropa Vieja or Spinach Served With Our Cilantro Aioli 7.49

CROQUETAS
4 Handmade Ham or Spinach Croquettes Served With our Blackberry Dijon Sauce 6.79

TAMAL EN HOJA
Classic Pork Tamale Wrapped in Corn Husk 4.49

TORTILLAS *Omelettes*

TORTILLA DE JAMON
Ham Omelette 8.99

TORTILLA DE PAPAS
Potato Omelette 8.99

TORTILLA DE PLATANO
Sweet Plantain Omelette 8.99

TORTILLA VASCA
Spanish Omelette With Ham, Spanish Chorizo, Onions, Peppers and Potatoes topped With Grilled Shrimp 13.49

ENSALADAS *Salads*

ENSALADA DE LA CASA
House Salad-lettuce, Tomato, Onion, Radish, Carrots and Cabbage With Our Housemade Vinaigrette 7.99
*With Avocado (in Season) + 3.00

♥ **BISTRO SALAD**
Mixed Greens With Almonds, Cranberries, Sunflower Seeds and Crumbled Feta Cheese Served With Fat Free Balsamic Vinaigrette 8.99

ENSALADA CESAR
Caesar Salad-romaine Lettuce, Croutons, Shredded Parmesan Cheese and Our Housemade Caesar Dressing* 8.99

DRESSINGS
HOUSEMADE VINAIGRETTE • LEMON VINAIGRETTE
HOUSEMADE CESAR* • BLUE CHEESE • RANCH
♥ FAT FREE BALSAMIC VINAIGRETTE

CHICHARRONES DE PUERCO
Cuban Fried Pork Rinds 7.99

YUQUITA FRITA
Yuca Fries With Our Housemade Cilantro Aioli* 8.99
*Add Truffle Oil and Parmesan Cheese +3.00

TOSTONES RELLENOS
Crispy Plantain Cups 9.99

CON PICADILLO
Filled With Cuban Style Ground Beef

CON ROPA VIEJA
Filled With Shredded Beef in Our Housemade Creole Sauce

CON CAMARONES ENCHILADOS
Filled With Shrimp in Our Housemade Creole Sauce +3.50

CEVICHE DE CAMARONES
Shrimp Ceviche* - Made With Fresh Lime Juice, Red Onions, Jalapeños and Cilantro Served With Plantain Chips 9.99

SOPAS *Soups*

SOPA DE POLLO
Chicken Noodle Soup

	Cup	Bowl
	3.99	4.99

FRIJOLAS NEGROS
Black Beans

	3.49	4.49
--	------	------

SOPA DEL DIA
Soup of the Day

MANGO CITRUS SALAD
Mixed Greens With Mango, Mandarins, Almonds, Onions and Avocado Slices. Served With a Lemon Vinaigrette 9.99

ENSALADA DE AGUACATE
Avocado Salad (in Season) With Onions And Our Housemade Vinaigrette 5.99

ADD-ONS

CHICKEN BREAST +6.75 • SHRIMP +6 ♥ SALMON* +11
♥ MAHI +8 • CHURRASCO STEAK* +14.5
PALOMILLA STEAK* +7

LATIN Cafe

KITCHEN AND BAR

GRILLED SANDWICHES *All served With fries*

MAHI SANDWICH
Cuban Bread, Mahi Fillet (Grilled, Blackened or Fried), Lettuce, Tomato & Housemade Tartar Sauce 15.49

PAN CON BISTEC
Cuban Bread, Palomilla Steak*, Potato Sticks, Lettuce, Tomato & Onions 13.49

CLUB SANDWICH
American Bread, Bolo Ham, Turkey Breast, Swiss Cheese, Bacon, Lettuce & Tomato 12.49

VACA FRITA SANDWICH
Cuban Bread, Your choice of protein, Lettuce & Tomato Chicken 12.99 | Beef 13.49 | Pork 10.49

SANDWICH DE POLLO
Cuban Bread, Grilled All-Natural Chicken Breast, Lettuce, Tomato and Onions 12.99

CHEESEBURGER
Brioche Bun, Premium Beef Blend Patty*, American Cheese, Lettuce, Tomato & Onions 11.99

FRITA CUBANA
Cuban Roll, Cuban-style Burger* (Beef & Pork), Potato Sticks & Chopped Onions 10.49

PAN CON LECHON
Cuban Bread, Slow Roasted Pork, Onions & Mojo 9.99

PRESSED SANDWICHES

CUBANO
Cuban Bread, Bolo Ham, Pork, Swiss Cheese & Pickles 10.49/11.49*
*Especial: Extra Large Sandwich

CROQUETA PREPARADA
Cuban Bread, Bolo Ham, Pork, Swiss Cheese, Pickles & Croquettes 10.99

ELENA GUAVA (A TWIST ON THE ELENA RUZ)
Medianoche Bread, Cream Cheese, Turkey Breast & Guava Marmalade 8.99

PROSCIUTTO SANDWICH
French Bread, Aged Prosciutto, Tomato & Olive Oil 11.49

MIAMI SANDWICH
Cuban Bread, Turkey Breast, Bolo Ham, Lettuce, Tomato, Swiss Cheese, Bacon & Mayo* 12.49

MEDIANOCHÉ
Medianoche Bread, Bolo Ham, Pork, Swiss Cheese & Pickles 10.49

♥ **VEGGIE SANDWICH**
Medianoche Bread, Fresh Lettuce, Tomato, Onions, Swiss Cheese and Pickles 7.99

LATIN 2000*
French Bread, Bolo Ham, Pork, Spanish Chorizo, Aged Prosciutto, Swiss Cheese & Olive Oil 13.49

TURKEY AVOCADO SANDWICH
Wheat Bread, Turkey Breast, Avocado, Tomato & Cilantro Aioli* 11.49

RINCÓN ITALIANO

LINGUINI CON PECHUGA DE POLLO Y TOCINETA
Chicken Carbonara 15.79

LINGUINI CON MAHI Y CAMARONES
Shrimp and Mahi Served Over Linguini Pasta 16.49

LINGUINI CON CAMARONES
Jumbo Shrimp Served Over Linguini Pasta 17.99

*Salsas: Al Ajillo o Salsa Criolla

ENTRADAS *Entrées* INCLUDES TWO SIDES

POLLO *Chicken*

POLLO A LA PLANCHA
Grilled Chicken Breast topped With Grilled Onions 16.49

POLLO EMPANIZADO
Breaded Marinated Chicken Breast 16.49
*A La Milanesa +3.75
Topped With Ham, Housemade Creole Sauce & Swiss Cheese

"VACA FRITA" DE POLLO
Grilled Shredded Chicken Breast With Onion & Garlic Sauce 17.49

CHURRASCO DE POLLO
Char-Grilled Chicken Breast Churrasco-Style With Our Housemade Chimichurri Sauce 16.99

CHICHARRÓN DE POLLO
Crispy Marinated Chicken Medallions 14.49

FILETILLOS DE POLLO SALTEADOS
Sautéed Chicken Strips With Peppers & Onions in a Cuban Style Sauce 15.79

½ POLLO ASADO O FRITO
1/2 Roasted or Fried Marinated Chicken 16.99

CARNE *Beef*

BISTEC DE PALOMILLA
Grilled Thin Cuban-Style Steak* Topped With Onions 16.99

BISTEC EMPANIZADO
Breaded Thin Cuban-Style Steak 16.99
*A La Milanesa 3.75
Topped With Ham, Housemade Creole Sauce & Swiss Cheese

CHURRASCO
Char-Grilled Skirt Steak* With our Housemade Chimichurri Sauce 32.49
*Add Grilled Shrimp +5.50

HIGADO A LA ITALIANA
Italian Style Beef Liver With Sautéed Green Peppers & Onions 12.49

ROPA VIEJA
Shredded Beef in Our Housemade Creole Sauce 14.59

VACA FRITA
Grilled Shredded Beef Topped With Onions & Garlic Mojo 17.49

PICADILLO CRIOLLO
Cuban Style Ground Beef 13.49

FILETILLOS DE RES SALTEADOS
Sautéed Pepper Steak With Peppers & Onions in a Cuban Style Sauce 16.99

CERDO *Pork*

"VACA FRITA" DE PUERCO
Grilled Shredded Pork With Onion & Garlic Mojo 14.59

MASITAS DE PUERCO
Fried Pork Chunks Topped With Onions & Garlic Mojo 15.59

LECHÓN ASADO
Slow Roasted Sliced Pork With Onions 14.59

CHULETAS DE PUERCO
Char-grilled Center Cut Pork Chops Topped With Grilled Onions 16.99

MARISCOS *Seafood*

FILETE DE PESCADO
Fillet of Fish 16.99

FILETE DE MAHI MAHI
Mahi Fillet 19.99

FILETE DE PARGO
Snapper Fillet 21.99

FILETE DE SALMON
Fresh Atlantic Salmon Fillet* 20.99

CAMARONES
Jumbo Shrimp 17.99

PREPARED YOUR WAY!
A la Plancha / Grilled
Al Ajillo/ In Garlic and Olive Oil
A La Pimienta/ Blackened
Rebozado/ Fried in Light Batter
Enchilados/In a Creole Style Sauce

SIGNATURE TACOS

Your Choice of Protein in 3 flour tortillas Topped with our Cilantro Slaw and finished with our Fresh Crema 12.49

Vaca Frita de Puerco
Vaca Frita de Pollo +1.00
Mahi (Grilled or Blackened) +2.00
Steak +2.50

SIDES

ARROZ BLANCO
White Rice 2.79

♥ **ARROZ INTEGRAL**
Brown Rice 3.49

ARROZ MOROS O CONGRIS
Mixed Rice and Beans 3.49

FRIJOLAS NEGROS
Black Beans 3.49

PLATANOS MADUROS
Sweet Plantains 3.49

PAPAS FRITAS
French Fries 3.99

PURÉ DE PAPAS
Mashed Potatoes 4.49

♥ **VEGETALES**
Grilled Vegetables** 4.99

TOSTONES
Fried Hawaiian Plantains** 4.99

♥ **YUCA CON MOJO**
Boiled Yuca With Onions & Garlic Mojo 3.99

♥ **ENSALADA DE LA CASA**
House Salad 4.49

Order Online: LatinCafe.com | Follow us: @LatinCafe2000 | #LiveLifeLatin

SCAN ME



DAILY SPECIALS

EVERYDAY SPECIALS

SOPA DE POLLO

Chicken Noodle Soup 3.99/4.99

LUNES/MONDAY

POTAJE DE CHICHARO

Split Pea Soup 3.99/5.79

FRICASE DE POLLO

Chicken Fricassee 14.99

MARTES/TUESDAY

CALDO GALLEGO

Galican White Bean Soup 4.29/5.99

CARNE CON PAPAS

Beef Stew 14.59

MIERCOLES/WEDNESDAY

GUIZO DE MAIZ

Fresh Corn Stew 4.49/6.99

ARROZ CON POLLO

Yellow Rice With Chicken served With Sweet Plantains 12.49

CREMA DE MALANGA

Cream of Malanga 3.99/5.79

JUEVES/THURSDAY

AJIACO CRIOLLO

Tropical Vegetable & Meat Soup 4.49/6.99

CARNE CON PAPAS

Beef Stew 14.59

SOPA DE LENTEJAS

Lentil Soup 3.99/5.79

VIERNES/FRIDAY

POTAJE DE GARBANZOS

Garbanzo Soup 3.99/5.79

ARROZ CON POLLO

Yellow Rice With Chicken Served With Sweet Plantains 12.49

CREMA DE LANGOSTA

Lobster Bisque 3.99/5.79

SABADO/SATURDAY

SOPA DE PLATANO

Plantain Soup 3.99/5.79

DOMINGO/SUNDAY

ARROZ CON POLLO

Yellow Rice With Chicken Served With Sweet Plantains 12.49

BREAKFAST ALL DAY

DESAYUNO TRES CARNES

Two Eggs* Any Style With Ham, Bacon & Sausage, French Fries and Your Choice of Coffee or Soda 14.49

BREAKFAST FRITA

Eggs, Ham or Bacon, American Cheese, Potato Sticks on a Cuban Roll Served With Fries 9.99



EL CUBANITO SALUDABLE
The Healthy Cuban

BITES

EMPANADA DE ESPINACA

Housemade Spinach Empanada 3.39

CROQUETA DE ESPINACA

Housemade Spinach Croquette 1.49

ENTRADAS

Entrées

INCLUDES TWO SIDES

PICADILLO DE PAVO

Our Traditional Cuban Picadillo Made With Ground Turkey 13.49

PALOMILLA

Grilled 6 oz Thin Cuban-Style Steak Topped Marinated With Citrus Juices, Garlic, Herbs and Spices 14.59

PECHUGA DE POLLO

Grilled 8 oz Chicken Breast Marinated With Citrus Juices, Garlic, Herbs and Spices 15.49

FILETE DE MAHI

Grilled or Blackened 6 oz Mahi brushed With Spices and Olive Oil 17.99

FILETE DE SALMON

Grilled 6 Oz Fresh Atlantic Salmon* Brushed With Spices and Olive Oil 18.99

HOUSEMADE DESSERTS

FLAN

Cuban Egg Custard Topped With Caramel 4.49

FLAN DE COCO

Coconut Flan 4.79

TRES LECHE

Three Milks Cake 5.59

ARROZ CON LECHE

Rice Pudding 4.29

CHURROS CON DULCE DE LECHE

Churros With Dulce de Leche Dipping Sauce 3.99

CHOCOLATE CHIP CHEESECAKE

Chocolate Crumb Crust Filled With New York Cheesecake and Loaded With Chocolate Chips Topped With Chocolate Ganache 7.89

HELADO

2 Scoops of Ice Cream of Your Choice 3.99

DESAYUNO *Breakfast*

SERVED TILL 11:30AM

TRADICIONAL

Two Eggs* Any Style With Ham or Bacon or Sausage, House Breakfast Potatoes or French Fries, and Your Choice of Toast and Coffee 10.49

AMERICANO

Two Eggs* any Style With Ham or Bacon or Sausage, Two Pancakes & Your Choice of Toast and Coffee 11.49

BISTEC A CABALLO

Steak N' Eggs - Palomilla Steak Topped With Two Fried Eggs*, House Breakfast Potatoes or French Fries & Your Choice of Toast and Coffee 15.99

♥ SALUDABLE

Egg Whites Mixed With Sliced Turkey Breast & Tomato Slices, Served With Grits, Whole Wheat Toast & Your Choice of Coffee (2% or Almond Milk Available Upon Request) 11.99

♥ AVOCADO TOAST

Toasted Wheat Bread, Avocado, Fried Eggs Topped With Feta Cheese Served With Tossed Mixed Greens 13.49

TORTILLA LATIN CAFE 2000

Omelette, House Breakfast Potatoes or French Fries & Your Choice of Toast and Coffee 13.49
Choose Two Items: Ham / Spanish Chorizo / Turkey Bacon/ Peppers / Swiss Cheese / American Cheese Feta Cheese/ Onion / Tomato / Potato / Spinach Mushroom

HUEVOS RANCHEROS

Two Fried Eggs* Topped With Our Housemade Creole Sauce and Black Beans Served With Ham or Bacon or Sausage, house Breakfast Potatoes or French Fries & Your Choice of Toast and Coffee 12.49

♥ Clara de Huevo/ Egg Whites Add 1.00

BRUNCH

WEEKENDS AND HOLIDAYS UNTIL 3PM

DRINK SPECIALS

\$8 BLOODY MARYS & SPIKED SANGRIAS

CEREAL CRUSTED FRENCH TOAST

Stuffed with Cream cheese served with Guava Marmalade and Whipped Cream 11.99

LECHE CONDENSADA PANCAKES

Buttermilk Pancakes drizzled With condensed milk syrup and Topped With Honey Glazed Golden Puffs Cereal 7.99

CUBAN EGGS BENEDICT

Cuban Bread, Grilled Ham Topped With Poached Eggs* and Our Housemade Hollandaise Sauce* served With Breakfast Potatoes 11.99

CROQUETA BENEDICT

Cuban Bread, Spinach or Ham Croquettes, Topped With Poached Eggs* and Our Housemade Hollandaise Sauce* served With Breakfast Potatoes 11.99

BENEDICT A CABALLO

Cuban Bread, Thin Palomilla Steak topped With Poached Eggs* and Our Housemade Hollandaise Sauce* Served With Breakfast Potatoes 15.99

TORTILLA DE ROPA VIEJA

Omelette Filled With Our Signature Shredded Beef in Creole Sauce, With Breakfast Potatoes & Your Choice of Toast 13.49

♥ AVOCADO TOAST

Toasted Wheat Bread, Avocado, Fried Eggs Topped With Feta Cheese Served With Tossed Mixed Greens 13.49

SIGNATURE COCKTAILS

12.5 FOR ALL

MALECON MULE*

Havana Club Añejo Blanco Rum, Guava Nectar, Fresh Lime, Topped With Ginger Beer

MANGO MARGARITA

Cazadores Tequila Blanco, Mango Juice, Fresh Lime Juice With Habanero Bitters and a Spicy Rim

PASSIONATE MULE*

Voli 305 Vodka, Fresh House Passion Fruit Juice, Fresh Lime, Topped With Ginger Beer

CLASSIC MOJITO*

Bacardi Superior Rum, Fresh Mint & Lime Juice, Cane Sugar, & a Splash of Club Soda.

*Watermelon or Passion fruit Mojito Also Available

CABALLO VIEJO - OLD CUBAN*

Havana Club Añejo Classico Dark Rum, Cane Sugar, Bitters, Fresh Mint & Lime Juice Topped with Sparkling Cava.

★ Available for Happy Hour - 7.50

COFFEE & TEA

CAFE BUSTELO

CAFE CUBANO

Cuban Coffee 1.79

CAFE AMERICANO

Freshly Brewed American Coffee 2.29

CORTADITO

Cuban Coffee With a Small Pour of Milk* 2.19

CHOCOLATE CALIENTE

Hot Chocolate 2.99

CAFE CON LECHE

Cuban Coffee With Steamed Milk* 3.29

MANZANILLA O TÉ VERDE

Hot Chamomile or Green Tea 2.29

CAPPUCCINO

Espresso With Steamed Milk* & Milk Foam 3.69

CAFE BOMBON

Condensed Milk Topped with a double shot of Espresso, Milk Foam and Cinnamon. 3.99

AMERICANO

Double Espresso and Hot Water 2.79

*Available in Whole, 2%, Evaporated or Almond Milk

JUGOS *Fresh Juices*

NARANJA

Freshly Squeezed Orange Juice 5.99

MARACUYA

Passion Fruit 4.99

MELÓN

Watermelon 4.99

JUGOS

Mango, Apple, or Guava Juices 2.99

NARANJA Y ZANAHORIA

Orange and Carrot 4.99

LIMONADA NATURAL

fresh Squeezed Lemonade 3.99

BATIDOS *Shakes*

4.99 FOR ALL

MAMEY

Mamey Sapote

CHOCOLATE

Chocolate

MANGO

Mango

TRIGO

Puffed Wheat

VAINILLA

Vanilla

REFRESCOS *Beverages*

REFRESCOS

Soda, Lemonade & Unsweetened Iced Tea 2.99

REFRESCOS LATINOS

Latin Sodas - Materva, Jupiña, Ironbeer 2.79

MALTA

Malt Beverage 3.39

PERRIER

Sparkling Mineral Water 3.69

BOTELLA DE AGUA

Bottled Water 2.29

VINO Y CERVEZA *Wine & Beer*

WHITE

	GLASS	BOTTLE
Pinot Grigio, Antinori Santa Cristina, Veneto, Italy	9	32
Chardonnay, Josh Cellars, California	9	32
Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand	9	32

RED

Malbec, Flichman Reserva, Mendoza, Argentina	10.5	38
Cabernet Sauvignon, Wente, Livermore Valley, California	10.5	38
Malbec, Red Schooner Voyage, Argentina		45

ROSÉ

Pink Flamingo, Gris Tete de Cuvee, France	9.5	34
---	-----	----

SPARKLING

Campo Viejo Cava Brut Reserva, Spain	7.5	27
Campo Viejo Cava Brut-Rose, Spain	7.5	27
Mimosa - Cava Reserva & Orange Juice, Watermelon, or Guava Juice	7	28*

HOMEMADE SANGRIA

Traditional Red or White Sangria	7.5	27*
----------------------------------	-----	-----

*Carafe

BEER

DRAFT

DOMESTIC 7

Bud Light

CRAFT & IMPORTED 8

Veza Sur Seasonal, Wynwood Miami Cerveza Hatuey Cuban Style Lager Stella Artois, Belgium

BOTTLE

CRAFT & IMPORTED 6.50

Lagunitas IPA, Petaluma California Corona Extra, Mexico Modelo Especial, Mexico Modelo Negra, Mexico Presidente, Dominican Republic Heineken, Amsterdam

