

## TAPAS *Appetizers*

**MARIQUITAS**  
Homemade Plantain Chips With Garlic Mojo Sauce 3.99

**LATIN CAFE 2000\* SAMPLER (SERVES 2)**  
Croquettes, Pork Tamale, Fried Pork Chunks, Stuffed Fried Plantains Cups With Ground Beef, and Stuffed Potato Balls 14.99

**LOS BORRACHOS**  
Bacon Wrapped Shrimp with a Rum Lime Butter Sauce and Fresh Avocado 9.99

**QUESO FRITO**  
Fresh White Cheese Fried and Served With our Signature Tropical Rum Sauce 6.99

**PAPA RELLENA**  
Potato Ball Stuffed With Ground Beef 1.99

**EMPANADAS**  
2 Beef, Chicken, Ham & Cheese or Ropa Vieja Served With Our Cilantro Aioli 4.99

**MINI FRITAS**  
Mini Cuban Style Burgers\* 6.99

**CROQUETAS**  
4 Handmade Ham Croquettes Served With our Blackberry Dijon Sauce 4.99

## TORTILLAS *Omelettes*

**TORTILLA DE JAMON**  
Ham Omelette 7.99

**TORTILLA DE PAPAS**  
Potato Omelette 7.99

**TORTILLA DE PLATANO**  
Sweet Plantain Omelette 7.99

**TORTILLA VASCA**  
Spanish Omelette With Ham, Spanish Chorizo, Onions, Peppers and Potatoes topped With Grilled Shrimp 9.99

## ENSALADAS *Salads*

**ENSALADA DE LA CASA**  
House Salad-lettuce, Tomato, Onion, Radish, Carrots and Cabbage With Our Housemade Vinaigrette 5.99  
\*With Avocado (in Season) + 2.00

**BISTRO SALAD**  
Mixed Greens With Almonds, Cranberries, Sunflower Seeds and Crumbled Feta Cheese Served With Fat Free Balsamic Vinaigrette 6.99

**ENSALADA CESAR**  
Caesar Salad-romaine Lettuce, Croutons, Shredded Parmesan Cheese and Our Housemade Caesar Dressing\* 6.99

**DRESSINGS**  
HOUSEMADE VINAIGRETTE • MANGO PINEAPPLE VINAIGRETTE  
HOUSEMADE CESAR\* • BLUE CHEESE • RANCH  
♥ FAT FREE BALSAMIC VINAIGRETTE

**CHICHARRONES DE PUERCO**  
Cuban Fried Pork Rinds 4.99

**YUQUITA FRITA**  
Fried Yuca With Our Housemade Cilantro Aioli\* 6.99

**TOSTONES RELLENOS**  
Crispy Plantain Cups 7.99

**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 +2.00

**CEVICHE DE CAMARONES**  
Shrimp Ceviche\* - Made With Fresh Lime Juice, Red Onions, Jalapeños and Cilantro Served With Plantain Chips 7.99

**TAMAL EN HOJA**  
Classic Pork Tamale Wrapped in Corn Husk 2.99

## SOPAS *Soups*

**SOPA DE POLLO**  
Chicken Noodle Soup 2.79 3.99

**FRIJOLAS NEGROS**  
Black Beans 2.59 3.79

**SOPA DEL DIA**  
Soup of the Day

**MANGO CITRUS SALAD**  
Mixed Greens With Mango, Mandarins, Almonds, Onions and Avocado Slices Served With a Mango Pineapple Vinaigrette 7.99

**ENSALADA DE AGUACATE**  
Avocado Salad (in Season) With Onions And Our Housemade Vinaigrette 4.79

### ADD-ONS

CHICKEN BREAST +4 • SHRIMP +6 •♥ SALMON\* +8  
♥ MAHI +7 • CHURRASCO STEAK\* +10

# LATIN *Cafe* 2000

## GRILLED SANDWICHES *All served With fries*

**MAHI SANDWICH**  
Cuban Bread, Mahi Fillet (Grilled, Blackened or Fried), Lettuce, Tomato & Housemade Tartar Sauce 9.99

**SANDWICH DE POLLO**  
Cuban Bread, Grilled All-Natural Chicken Breast, Lettuce, Tomato and Onions 7.59

**PAN CON BISTEC**  
Cuban Bread, Palomilla Steak\*, Potato Sticks, Lettuce, Tomato & Onions 9.99

**CHEESEBURGER**  
Brioche Bun, Premium Beef Blend Patty\*, American Cheese, Lettuce, Tomato & Onions 8.49

**CLUB SANDWICH**  
American Bread, Bolo Ham, Turkey Breast, Swiss Cheese, Bacon, Lettuce & Tomato 7.99

**FRITA CUBANA**  
Cuban Roll, Cuban-style Burger\* (Beef & Pork), Potato Sticks & Chopped Onions 7.99

**VACA FRITA SANDWICH**  
Cuban Bread, Your choice of protein, Lettuce & Tomato Chicken 7.49 | Beef 9.49 | Pork 7.49

**PAN CON LECHON**  
Cuban Bread, Slow Roasted Pork, Onions & Mojo 6.99

## PRESSED SANDWICHES

**CUBANO**  
Cuban Bread, Bolo Ham, Pork, Swiss Cheese & Pickles 6.49/7.49\*  
\*Especial: Extra Large Sandwich

**MEDIANOCH**  
Medianoche Bread, Bolo Ham, Pork, Swiss Cheese & Pickles 6.49

**CROQUETA SANDWICH**  
Cuban Bread, Croquettes & Swiss Cheese 4.99

**VEGGIE SANDWICH**  
Medianoche Bread, Fresh Lettuce, Tomato, Onions, Swiss Cheese and Pickles 6.99

**ELENA RUZ**  
Medianoche Bread, Cream Cheese, Turkey Breast & Strawberry Preserves 5.99

**LATIN 2000\***  
French Bread, Bolo Ham, Pork, Spanish Chorizo, Dry Cured Ham, Swiss Cheese & Olive Oil 7.99

**PROSCIUTTO SANDWICH**  
French Bread, Dry Cured Ham, Tomato & Olive Oil 7.99

**CROQUETA PREPARADA**  
Cuban Bread, Bolo Ham, Pork, Swiss Cheese, Pickles & Croquettes 6.99

**MIAMI SANDWICH**  
Cuban Bread, Turkey Breast, Bolo Ham, Lettuce, Tomato, Swiss Cheese, Bacon & Mayo\* 7.99

**TURKEY AVOCADO SANDWICH**  
Wheat Bread, Turkey Breast, Avocado, Tomato & Cilantro Aioli\* 7.59

## RINCÓN ITALIANO

**LINGUINI CON PECHUGA DE POLLO Y TOCINETA**  
Chicken Carbonara 10.49

**LINGUINI CON MAHI Y CAMARONES**  
Shrimp and Mahi Served Over Linguini Pasta 12.99

**LINGUINI CON CAMARONES**  
Jumbo Shrimp Served Over Linguini Pasta 13.99

\*Salsas: Ai Ajillo o Salsa Criolla

## ENTRADAS *Entrées* INCLUDES TWO SIDES

### CARNE *Beef*

**BISTEC DE PALOMILLA**  
Grilled Thin Cuban-Style Steak\* Topped With Onions 12.99

**BISTEC EMPANIZADO**  
Breaded Thin Cuban-Style Steak 12.99  
\*A La Milanesa +2.00  
Topped With Ham, Housemade Creole Sauce & Swiss Cheese

**CHURRASCO**  
Char-Grilled Skirt Steak\* With our Housemade Chimichurri Sauce 21.99  
\*Add Grilled Shrimp +4.00

**HIGADO A LA ITALIANA**  
Italian Style Beef Liver With Sautéed Green Peppers & Onions 9.49

**VACA FRITA**  
Grilled Shredded Beef Topped With Onions & Garlic Mojo 13.99

**PICADILLO CRIOLLO**  
Cuban Style Ground Beef 9.99

**FILETILLOS DE RES SALTEADOS**  
Sautéed Pepper Steak With Peppers & Onions in a Cuban Style Sauce 11.99

**ROPA VIEJA**  
Shredded Beef in Our Housemade Creole Sauce 10.99

### SIGNATURE TACOS

Your Choice of Protein in 3 flour tortillas Topped with our Cilantro Slaw and finished with our Fresh Crema 9.99

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

### POLLO *Chicken*

**POLLO A LA PLANCHA**  
Grilled Chicken Breast topped With Grilled Onions 10.49

**POLLO EMPANIZADO**  
Breaded Marinated Chicken Breast 10.49  
\*A La Milanesa +2.00  
Topped With Ham, Housemade Creole Sauce & Swiss Cheese

**"VACA FRITA" DE POLLO**  
Grilled Shredded Chicken Breast With Onion & Garlic Sauce 10.99

**CHURRASCO DE POLLO**  
Char-Grilled Chicken Breast Churrasco-Style With Our Housemade Chimichurri Sauce 10.99

**CHICHARRÓN DE POLLO**  
Crispy Marinated Chicken Medallions 8.99

**FILETILLOS DE POLLO SALTEADOS**  
Sautéed Chicken Strips With Peppers & Onions in a Cuban Style Sauce 8.99

**1/2 POLLO ASADO O FRITO**  
1/2 Roasted or Fried Marinated Chicken 11.99

### CERDO *Pork*

**"VACA FRITA" DE PUERCO**  
Grilled Shredded Pork With Onion & Garlic Mojo 10.49

**MASITAS DE PUERCO**  
Fried Pork Chunks Topped With Onions & Garlic Mojo 10.49

**LECHÓN ASADO**  
Slow Roasted Sliced Pork With Onions 9.99

**CHULETAS DE PUERCO**  
Char-grilled Center Cut Pork Chops Topped With Grilled Onions 12.99

**CHURRASCO DE PUERCO**  
Char-Grilled Pork Loin Churrasco Style 10.99

**BISTEC DE PUERCO**  
Grilled Pork Loin Steak Topped With Onions 10.99

### MARISCOS *Seafood*

**FILETE DE PESCADO**  
Fillet of Fish 12.99

**FILETE DE MAHI MAHI**  
Mahi Fillet 15.99

**FILETE DE PARGO**  
Snapper Fillet 17.99

**FILETE DE SALMON**  
Fresh Atlantic Salmon Fillet\* 15.99

### PREPARED YOUR WAY!

A la Plancha / Grilled  
Al Ajillo/ In Garlic and Olive Oil  
A La Pimienta/ Blackened  
Rebozado/ Fried in Light Batter

**CAMARONES**  
Jumbo Shrimp 13.99

A la Plancha/ Grilled  
Al Ajillo/ In Garlic and Olive Oil  
Enchilados/ In a Creole Style Sauce  
Rebozado / Fried in Light batter

**ARROZ BLANCO**  
White Rice 2.29

♥ **ARROZ INTEGRAL**  
Brown Rice 2.99

**ARROZ MOROS O CONGRIS**  
Mixed Rice and Beans 2.59

**SIDES**  
**FRIJOLAS NEGROS**  
Black Beans 2.59

**PLATANOS MADUROS**  
Sweet Plantains 2.79

**PAPAS FRITAS**  
French Fries 2.79

**PURÉ DE PAPAS**  
Mashed Potatoes 3.29

♥ **VEGETALES**  
Steamed Vegetables 3.79

**TOSTONES**  
Fried Hawaiian Plantains 3.99

♥ **YUCA CON MOJO**  
Boiled Yuca With Onions & Garlic Mojo 3.29

♥ **ENSALADA DE LA CASA**  
House Salad 2.99

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SCAN ME



## DAILY SPECIALS

### EVERYDAY SPECIALS

#### SOPA DE POLLO

Chicken Noodle Soup 2.79/3.99

### LUNES/MONDAY

#### POTAJE DE CHICHARO

Split Pea Soup 2.79/3.99

#### CREMA DE MALANGA

Cream of Malanga 2.99/4.99

#### FRICASE DE POLLO

Chicken Fricassee 9.99

### MARTES/TUESDAY

#### CALDO GALLEGO

Galican White Bean Soup 2.79/3.99

#### TAMAL EN CAZUELA Y MADUROS

Fresh Corn Meal Stew & Sweet Plantains 3.99/7.59

#### CARNE CON PAPAS

Beef Stew 10.99

### MIERCOLES/WEDNESDAY

#### GUIZO DE MAIZ

Fresh Corn Stew 2.99/4.99

#### CREMA DE MALANGA

Cream of Malanga 2.99/4.99

#### ARROZ CON POLLO

Yellow Rice With Chicken served With Sweet Plantains 8.99

### JUEVES/THURSDAY

#### AJIACO CRIOLLO

Tropical Vegetable & Meat Soup 3.29/5.99

#### SOPA DE LENTEJAS

Lentil Soup 2.79/3.99

#### CARNE CON PAPAS

Beef Stew 10.99

### VIERNES/FRIDAY

#### POTAJE DE GARBANZOS

Garbanzo Soup 2.89/4.59

#### CREMA DE LANGOSTA

Lobster Bisque 2.99/4.99

#### ARROZ CON POLLO

Yellow Rice With Chicken Served With Sweet Plantains 8.99

### SABADO/SATURDAY

#### SOPA DE PLATANO

Plantain Soup 2.99/4.99

### DOMINGO/SUNDAY

#### CALDO GALLEGO

Galican White Bean Soup 2.79/3.99

#### CREMA DE MALANGA

Cream of Malanga 2.99/4.99

#### ARROZ CON MARISCOS

Yellow Rice With Seafood Includes Mahi, Shrimp, Calamari, Mussels and Clams Served With Sweet Plantains 19.99

# EL CUBANITO SALUDABLE

*The Healthy Cuban*

## ENTRADAS *Entrées* INCLUDES TWO SIDES

#### PICADILLO DE PAVO

Our Traditional Cuban Picadillo Made With Ground Turkey 9.49

#### PECHUGA DE POLLO

Grilled 8 oz Chicken Breast Marinated With Citrus Juices, Garlic, Herbs and Spices 9.99

#### FILETE DE SALMON

Grilled 6 Oz Fresh Atlantic Salmon\* Brushed With Spices and Olive Oil 14.99

#### FILETE DE MAHI

Grilled or Blackened 6 oz Mahi brushed With Spices and Olive Oil 14.99

## HOUSEMADE DESSERTS

#### FLAN DE COCO

Coconut Flan 3.49

#### TRES LECHES

Three Milks Cake 3.99

#### CHOCOLATE CHIP CHEESECAKE

Chocolate Crumb Crust Filled With New York Cheesecake and Loaded With Chocolate Chips Topped With Chocolate Ganache 4.99

#### CREMA CATALANA

Custard Topped With Caramelized Sugar 3.79

#### ARROZ CON LECHE

Rice Pudding 3.29

#### CHURROS CON DULCE DE LECHE

Churros With Dulce de Leche Dipping Sauce 3.29

#### HELADO

2 Scoops of Ice Cream of Your Choice 3.49

## 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 6.49

#### AMERICANO

Two Eggs\* any Style With Ham or Bacon or Sausage, Two Pancakes & Your Choice of Toast and Coffee 7.59

#### 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 9.99

#### ♥ 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) 7.69

#### ♥ AVOCADO TOAST

Toasted Wheat Bread, Avocado, Fried Eggs Topped With Feta Cheese Served With Tossed Mixed Greens 8.99

#### TORTILLAS LATIN CAFE 2000

Omelette, House Breakfast Potatoes or French Fries & Your Choice of Toast and Coffee 7.99

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 7.99

♥ Clara de Huevo/ Egg Whites add .75

## BREAKFAST SIDES

#### PANQUEQUES

Buttermilk Pancakes 3.99

#### HARINA

Grits 1.99

#### PAPAS DE LA CASA

House Breakfast Potatoes 1.79

#### TOSTADA

Cuban Toast & Butter 1.39

#### BACON, HAM OR SAUSAGE

2.99

## BREAKFAST ALL DAY

#### DESAYUNO TRES CARNES

Two Eggs Any Style With Ham, Bacon & Sausage, French Fries and Your Choice of Coffee or Soda 9.99

#### BREAKFAST FRITA

Eggs, Ham or Bacon, American Cheese, Potato Sticks on a Cuban Roll Served With Fries 7.99

## COFFEE & TEA



#### CAFE CUBANO

Cuban Coffee 1.49

#### CORTADITO

Cuban Coffee With a Small Pour of Milk\* 1.79 \*With Evaporated Milk +.50

#### CAFE CON LECHE

Cuban Coffee With Steamed Milk 2.49

#### CAPPUCCINO

Espresso With Steamed Milk & Milk Foam 2.99

#### AMERICANO

Double Espresso and Hot Water 2.19

#### CAFE AMERICANO

Freshly Brewed American Coffee 1.69

#### CHOCOLATE CALIENTE

Hot Chocolate 2.29

#### MANZANILLA O TÉ VERDE

Hot Chamomile or Green Tea 1.69

## JUGOS *Fresh Juices*

#### NARANJA

Freshly Squeezed Orange Juice 3.99

#### MELÓN

Watermelon 2.99

#### NARANJA Y ZANAHORIA

Orange and Carrot 3.69

#### MARACUYA

Passion Fruit 3.99

#### GUARAPO

Sugar Cane 3.99

#### JUGOS

Mango, Apple, or Guava Juices 2.29

## BATIDOS *Shakes*

#### MAMEY

Mamey Sapote 3.99

#### MANGO

Mango 3.99

#### LECHE MALTEADA

Malted Milk 3.99

#### VAINILLA

Vanilla 3.99

#### CHOCOLATE

Chocolate 3.99

#### FRESA

Strawberry 3.99

#### TRIGO

Puffed Wheat 3.99

## REFRESCOS *Beverages*

#### REFRESCOS

Soda, Lemonade & Unsweetened Iced Tea 2.49

#### REFRESCOS LATINOS

Materva, Jupiña, Ironbeer 1.89

#### MALTA

Malt Beverage 1.99

#### PERRIER

Sparkling Mineral Water 2.49

#### BOTELLA DE AGUA

Bottled Water 1.89

## VINO Y CERVEZA *Wine & Beer*

### WHITE

	GLASS	BOTTLE
Pinot Grigio, Antinori Santa Cristina, Veneto, Italy	7.5	27
Chardonnay, Josh Cellars, California	8.5	30

### RED

Pinot Noir, Noble Vines 667, Monterey, California	8	28
Tempranillo, Campo Viejo, Rioja, Spain	7	26
Malbec, Flichman Reserva, Mendoza, Argentina	8	28
Cabernet Sauvignon, Wente, Livermore Valley, California	8.5	29

### ROSÉ

Pink Flamingo, Gris Tete de Cuvee, France	8	28
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### SPARKLING

B&G Sparkling Blanc De Blancs, France	6	21
Mimosas-Sparkling Wine & Orange Juice, Watermelon, or Guava Juice	5.5	19*

\*Carafe

### HOUSE WINE

	GLASS	CARAFE
Cabernet Sauvignon	5.5	19*
Chardonnay	5.5	19*

### HOMEMADE SANGRIA

Traditional Red Sangria	5.5	19*
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### BEER

DOMESTIC Bud Light, Miller Light, Yuengling 3.99

CRAFT & IMPORTED Veza Sur Mangolandia - Mango Blonde Ale, Stella Artois, Corona, Modelo Especial, Presidente, Heineken 4.99

