





Restaurant & Cocktail Lounge

DINNER MENU



APPETIZERS

TOSTONES RELLENOS (3 PIECES) \$16.99

Twice-fried crispy plantains. Please ask your server for the daily filling.

CROQUETAS (5 PIECES) \$10.25

House-made *croquetas*, that are crispy on the outside and have a creamy/velvety texture on the inside. Please ask your server for the daily filling.

MANGO BEAN SALAD \$14.99

Black beans, diced mango, red bell pepper, sweet corn, cilantro, charred lime vinaigrette, and crumbled feta cheese.

YAIMA'S TAMALES (1 PIECE) \$9.99

Yaima's signature corn dough and spices, wrapped in a corn husk and steamed. Topped with your choice of sauteed roasted pork or *mojo criollo* sauce.



Toston Relleno



Cuban Shrimp Cocktail



Croquetas

CUBAN-STYLE EMPANADA \$4.95

Hand-held pastry/pie filled with various ingredients.

Please ask your server for the daily filling. (seasoned ground beef | ham & cheese | guava & cheese)

CUBAN SHRIMP COCKTAIL (SERVED COLD) \$16.99

Cocktail glass filled with a tropical medley of diced red peppers, red onions, cucumbers, and pieces of pineapple in a creamy mayonnaise and tomato-based sauce. Garnished with cilantro and rimmed with cooked shrimp.

COCONUT SHRIMP \$16.99

Crunchy, coconut-crusted shrimp served with sweet chili sauce.

GARBANZO FRITO \$17.50

Seasoned & pan-fried chick peas with pieces of sausage and bacon.

SANDWICHES

*Served with your choice of garden salad or french fries. Upgrade to mango bean salad or congris for \$4.00.
All of our buns are baked fresh at one of our selected local bakeries.*

CUBAN PANINI SANDWICH \$19.25

Slow roasted pork, smoked ham, pickles, Swiss cheese and Dijon mustard, served on a panini roll.

PULLED BEEF SANDWICH \$20.99

Seasoned pulled beef, sauteed sweet peppers, red onions, roasted garlic mayo served on a panini roll.



Cuban Panini Sandwich

GRILLED HAVANA BURGER \$17.99

5 oz all-beef house-made burger, topped with smoked ham, Swiss cheese, tomato and jalapeño & lime aioli.

CUBAN-STYLE FLATBREAD PIZZA \$16.99

Ham & Cheese (tomato sauce base)
Tuna & Onion (garlic & olive oil base)



DINNER MENU



MAIN DISHES

ROPA VIEJA **\$29.99**

6-hour braised and hand shredded beef, tomato, bell peppers, roasted garlic, sauteed onions, and cilantro. Served with *congris* and fried *yuca*.



Ropa Vieja

D'S PAELLA **\$36.99**

Cuban-style paella consisting of smoked sausage, roasted pork, grilled chicken and shrimp, pan cooked with Spanish yellow rice, bell peppers, red onion, roasted garlic, and tomato. Served with toasted bread.

**Takes about 25-30 minutes to prepare*

***Add a piece of sliced steak or Cuban lobster tail on top for \$15*



D's Paella

VEGETARIAN PAELLA **\$24.50**

Medley of vegetables pan cooked with Spanish rice, vegetable broth and spices. Topped with a sliced vegetarian *tamale*.

HAVANA ROASTED PORK **\$26.99**

8-hour roasted pork leg topped with house *mojo criollo* sauce. Served with *congris* and fried *yuca*.

SPANISH GARLIC SHRIMP "CAMARONES AL AJILLO" **\$30.99**

Spanish-style pan seared butter garlic shrimp. Served with white rice and a garden salad.



Camarones al Ajillo

SMOKED PORK CHOP (1 PIECE) **\$27.99** "A LA CRIOLLA"

Smoked pork chop, topped with a fried egg, and served with *congris* and fried *yuca*.

BLACK ANGUS RIBEYE STEAK **\$34.99**

8 oz steak grilled medium, with your choice of house-made gravy or *chimichurri* sauce. Served with *congris* and a garden salad.

GRILLED ATLANTIC SALMON **\$28.99**

7 oz grilled salmon fillet, with a side of tropical medley of fruits & vegetables. Served with white rice and a garden salad.

CHICKEN CHIMICHURRI **\$27.99**

Grilled marinated chicken breast in house-made *chimichurri* sauce. Served with *congris* and fried *yuca*.

LAMB SHANK **\$34.50**

Lamb shank cooked in a red wine sauce. Served with *congris* and garden salad.



Lamb Shank

CUBAN LOBSTER TAIL **\$34.99**

Cuban lobster tail topped with sauteed shrimp. Served with white rice and a garden salad.

***Add another Cuban lobster tail for \$15*



Cuban Lobster Tail



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SIDES

WHITE RICE	\$5.99	BLACK BEANS	\$6.99
TOSTONES (FRIED PLANTAINS)	\$6.99	MADUROS (FRIED SWEET PLANTAIN)	\$6.99
CONGRIS	\$6.99	FRENCH FRIES	\$6.99
GARDEN SALAD	\$6.99	FRIED CASSAVA (YUCA FRITA)	\$6.99

DESSERTS

TRES LECHES CAKE

\$8.99

Home-made light and spongy vanilla cake soaked in a sweet milk mixture and topped with Italian merengue.



Tres Leches Cake

CRISPY FRIED CHURROS (3 PIECES)

\$7.99

Fried dough pieces, dusted with sugar and cinnamon. Served with vanilla ice-cream and a creamy caramel sauce.

DRINKS

ESPRESSO (SINGLE)	\$3.00	BOTTLE OF WATER (500 ML)	\$3.00
CAPPUCCINO	\$5.00	SPARKLING WATER (500 ML)	\$3.50
LATTE	\$5.00	SPARKLING WATER (700 ML)	\$5.99
TEA	\$3.00	POP OR JUICE (GLASS)	\$3.00

Green, chamomile, peppermint, orange pekoe, rosehip