

TAPAS

Cuban Tapas Platter / Empanada, papa rellena, tamal cubano, croquetas, yuca rellena and yuca frita. \$16

Tostones Rellenos / 4 fried green plantain cups topped with choice of Ropa Vieja \$14, Garlic or Creole shrimp \$16 or a combination. \$17 GF

Garlic Shrimp / 8 jumbo shrimp sautéed in olive oil, garlic & white wine. Served with toasted bread. \$16 GF

Havana Tapas / 3 tostones topped with a tour of Cuba. Roast pork, Ropa Vieja & Picadillo covered with melted white cheddar cheese. \$17 GF

Mariquitas / Made to order, lightly salted and thinly sliced green plantain chips served with housemade garlic mojo. \$6 GF

Tamal Cubano y Pernil / Cuban tamale and roasted pork \$5

Papa Rellena / potato ball filled with beef \$4

Croquettes / 4 ham croquettes \$6

Yuca Rellena / yuca roll filled with beef \$4

Empanada de carne / beef turnover \$4

SOUPS

All soups are housemade from scratch. cup \$5 / small bowl \$6 / large bowl \$7
Black Bean (vegetarian) GF

Red Bean with chorizo, ham & potatoes GF

Traditional Cuban Chicken Soup GF



LAS PALMAS

CUBAN RESTAURANT

351 N. Donnelly Street
Mount Dora, Florida
352.720.3356

1451 Sebastian Blvd.
Sebastian, Florida
772.388.5188

SALADS

All large salads are served in a crispy sun-dried tomato and basil tortilla bowl made to order.

Havana Salad / Our roast pork, black beans, tomatoes, carrots, onions and croutons over romaine lettuce. \$14

Avocado Salad / Avocados, tomatoes, onions, carrots, olive oil, vinegar and salt over romaine lettuce. Entree \$12 / Small \$8

Chicken or Shrimp Caesar / Cuban-seasoned chicken breast or shrimp, parmesan cheese, croutons & Caesar dressing over romaine lettuce. Chicken \$14 Shrimp \$17

Chicken Lime Salad / Lemon & herb seasoned grilled chicken with tomato, fried yuca & pico de gallo over romaine lettuce. \$14

Tostada Salad / Seasoned ground beef, black beans, tomato, shredded cheddar over romaine. Vegetarian option substitute pico de gallo for ground beef. \$14

BURGERS & SANDWICHES

Sandwiches are served on lightly pressed Cuban bread. Burgers are on fresh buns. All are served with seasoned fries. To substitute French fries with onion rings add \$1.50, side salad add \$1.50, cup of rice & beans \$1.50, avocado \$2.

Traditional Cuban / Ham, pork, Swiss, mustard & pickles. \$12

Garlic Cuban / Ham, pork, Swiss, mustard, pickles & garlic olive oil. \$12

Pork Sandwich / Juicy, oven-roasted pork, raw onions & mayo. \$12

Palomilla Steak Sandwich / Cuban seasoned and thinly sliced sirloin steak, grilled onions, tomato, potato sticks & mayo. \$12

Fish Sandwich / Lightly floured & seasoned haddock with cilantro dressing, lettuce and tomato. \$12

Grilled Chicken Breast Sandwich / Seasoned grilled chicken breast, grilled onions & tomato. Grilled or battered & fried. \$12

Cuban Burger / Two seasoned, hand-made beef patties deep-fried then topped with potato sticks, lettuce & tomato. \$12
Cuban cheeseburger \$13

LUNCH SPECIALS

Monday-Friday until 3pm

(not available on holidays or special events)

- Soup or side salad & 1/2 sandwich \$10

(Cuban, Garlic Cuban, Pork, Palomilla Steak sandwiches)

- All sandwiches & burgers with fries \$10

- All entrée salads \$12



Double Cheeseburger

Pechuga a la Parrilla

Pernil Asado

Gratuity of 20% will be added to parties of 6 or more.

ENTRÉES

Served with choice of complimentary rice, plus choice of two additional sides.

VEGETARIAN

Veggie Fajitas / Sautéed onions, bell peppers, corn, jalapeños & tomatoes. Served with shredded cheddar & sour cream, pico de gallo, 4 warm tortillas and a cup of rice and beans. No additional sides. \$16

Veggie Rice / Seasoned yellow rice, sautéed onions, mushrooms, sweet bell peppers & corn. Served with black beans and a side salad. No additional sides. \$16 GF



Bistec de Palomilla Encebollado

BEEF

Bistec de Palomilla Encebollado / Thinly cut sirloin steak pan-seared with caramelized onions. \$16 (lunch \$12) GF

Picadillo / Seasoned, lean ground beef Spanish olives, raisins & potatoes. \$16 (lunch \$12) GF

Ropa Vieja / Slow-cooked flank steak shredded & simmered in red wine. \$16 (lunch \$12) GF

Vaca Frita / Tender flank steak shredded and grilled with onions. \$17 (lunch \$13) GF

Rabo Encendido / Oxtail cooked until tender in our own special wine sauce. \$27 GF

Bistec Empanizado / Our Palomilla steak breaded and topped with raw onions. \$19

Churrasco Steak / Seasoned, hand-cut skirt steak, thick yet tender. Grilled to perfection and served with house-made chimichurri. 10 oz. \$26, 16 oz. \$36 GF

Fajitas de Churrasco / Strips of seasoned skirt steak sautéed with onions & sweet bell peppers. Served with shredded cheddar, sour cream, pico de gallo, 4 warm tortillas & a cup of black beans and rice (no additional sides included). \$20

BAR SPECIALS

Ask us about our all-day
Happy Hour specials!

Ask about our catering.

PORK

Pernil Asado / Seasoned pork roasted until tender and topped with grilled onions. \$16 (lunch \$12) GF

Masitas de Puerco al Ajillo / Chunks of tender pork finished with garlic olive oil and topped with grilled onions. \$16 (lunch \$12) GF

Havana-Tex Tamales / 2 Cuban minced pork tamales, roasted pork over yellow rice & black beans smothered in cheddar with pico de gallo and a side of sweet plantains. No additional sides. \$16 (lunch \$12)

Chuletas / 2 grilled pork chops topped with caramelized onions. \$18 GF



Pargo Entero Frito

SEAFOOD

Camarones Enchilados / Jumbo shrimp sautéed in a zesty Creole sauce. \$20 GF

Pargo Entero Frito / Whole red snapper marinated in lemon, garlic & spices then fried to perfection. 1lb-2lb. Market price.

Pargo Filete / 8 oz. Red snapper filet lightly seasoned and grilled to perfection. \$20

Filete a la Plancha / 13 oz. Flaky white haddock filet grilled and perfectly seasoned. \$18

Paella de Mariscos / A large portion of delicious traditional paella with mussels, clams, crawfish, jumbo shrimp, calamari & crab in our seasoned yellow rice. Served with a salad and no additional sides. \$28 or \$52 for 2 people or \$88 for 4. GF

Mar & Tierra / Surf & turf featuring a grilled lobster tail and a 10 oz. Churrasco steak. \$37 or with shrimp \$55 GF

Camarones al Ajillo / Seasoned jumbo shrimp sautéed in olive oil and garlic. \$20 GF

Fajitas de Camarones / Seasoned jumbo shrimp sautéed with onions & sweet bell peppers. Served with shredded cheddar, sour cream, pico de gallo, 4 warm tortillas and a cup of rice and beans. No additional sides. \$20

Langosta Enchilada / Twin 6oz. lobster tails in our creole sauce. \$34

Langosta al Ajillo / Twin 6oz. lobster tails in our garlic aioli. \$34

CHICKEN

Pechuga a la Parrilla / Seasoned grilled chicken breast topped with caramelized onions. \$16 (lunch \$12) GF

Pollo Empanizado / Breaded chicken breast topped with raw onions. \$18 (lunch \$14)

Fricase de Pollo / Gently simmered chicken on the bone, slow-cooked with potatoes, onions, garlic & bay leaf in hearty tomato-based sauce with a splash of wine. \$16 (lunch \$12) GF

Fajitas de Pollo / Seasoned strips of chicken breast sautéed with onions & bell peppers. Served with cheddar, sour cream, pico de gallo, 4 warm tortillas, a cup of rice & beans and no additional sides. \$16

create your own MOFONGO

A green plantain mash with pork, garlic & olive oil with any of our entrees, including:

- Masitas de Puercos al Ajillo \$16 (lunch \$13) GF
 - Ropa Vieja \$17 (lunch \$13) GF
 - Picadillo \$17 (lunch \$13)
 - Fricase de Pollo \$17 (lunch \$13)
 - Camarones al Ajillo \$21 GF
 - Camarones Enchilados \$21 GF
 - Lobster Enchilado \$35 GF
 - Snapper Filet \$21 GF
 - Churrasco \$27
 - Vaca Frita \$18
 - Pernil Asado \$18
 - Rabo Encendido \$28
 - Pechuga \$18
 - Chuletas \$21
- Served with no additional sides.

SIDES

White Rice • Yellow Rice • Moro Rice • Arroz con Gandules • Sweet Plantains • Tostones • Fries • Onion Rings • Yuca • Yuca Frita • Black Beans • Red Beans • Side Salad • \$3 with any entrée or \$4 without

KIDS' MENU

(For kids 10 & under), \$10
Includes fries, ice, Capri Sun or fountain soda.
Choice of: Chicken Strips • Grilled Cheese
Mini Cuban Sandwich • Bowl of Rice & Beans
Mac N Cheese • Mini Hamburger or
Cheeseburger

DESSERT

Havana Chocolate Dream Cake \$7
Flan \$5 Flan Choco \$7
Flan Frito \$6
Empanada de Guava y Queso \$6
Tres Leche \$5

GF = Gluten-free

*Please inform your server of any food allergies. Consuming raw or under-cooked meat or seafood may increase your risk of food-borne illness.