

Hot Tapas



Empanadas de Pollo

Lightly breaded, flaky pastries stuffed with seasoned chicken. Served with roasted pepper sour cream. \$6.50



Empanadas Vegetarianas

Same as above, but stuffed with spinach, bell peppers, onions, corn, and a blend of Parmesan and Monterey Jack cheese. \$6.50

Papas Rellenas

Mashed potato balls, stuffed with seasoned ground beef, breaded and fried golden brown. Our cooks dance while they fry! Served with roasted pepper sour cream. \$7.25



Tostones con Pollo

Smashed fried green plantains topped with grilled chicken, Monterey Jack cheese, and fresh salsa. \$7.50

Croquetas de Pollo y Jamon

Serrano ham and chicken croquettes, topped with Antillana sauce. \$6.50



Camarones al Ajillo

Shrimp, sautéed with garlic and lime juice. Served in a hot Spanish clay pot with hot olive oil inside. (Please be careful. Don't touch the pot with bare hands. It will burn.) Served with aioli and fresh salsa. \$7.50

Calamares Fritos

Fried calamari, served with sweet chili sauce and aioli. \$7.50

Cuban Tamales

Fresh corn tamales with seasoned pork, spices (not spicy), and served with mojo criollo sauce. \$6.50

Cuban Sampler

One papa rellena, one chicken empanada, and one Cuban pork tamale. \$8.99

Cold Tapas

Ceviche del Dia

Ceviche is a style of cooking fresh, raw seafood, with citrus juices and spices. Ask your server for the daily option. \$7.99

Entremes

Sliced Serrano ham, Manchego cheese, Murcia drunken goat cheese, Spanish chorizo, house made roasted bell peppers, and marinated mixed olives. Served in authentic style tapas, introduced in Cuba by the Spaniards. \$9.50

Mixed Tapas

The Spanish tradition of sharing tapas; small portions with a wide variety.



Tapeo Criollo

Papas rellenas, Chicken empanada, Veggie empanada, Cuban tamale, grilled Spanish chorizo, ham and chicken croquettes, marinated mixed olives, and house made roasted bell peppers. \$18.99

Tapeo Marino

Camarones al ajillo (garlic shrimp), calamares fritos (fried calamari), and ceviche del dia. \$18.99

Ensaladas (Salads)



Ensalada de Casa

Spring mix, tomatoes, cucumbers, avocados, and fresh cheese. \$5.75

Ensalada Cubana

Chopped romaine lettuce, tomatoes, cucumbers, avocados, and red onions. \$5.75

Rumba Caesar

Romaine lettuce, shaved manchego cheese, and garlic yuca croutons. Served with our own Caesar dressing. \$5.99



Ensalada Tropical

Mixed greens, mango, orange, papaya, avocados, and caramelized Spanish walnuts. \$6.99

Ensalada Española

Mixed greens, Spanish olives, house made roasted bell peppers, manchego cheese, and marcona almonds. \$6.99

Add our grilled mojo chicken, fried calamari, or garlic shrimp for only \$3.50

Home Made Dressings:

House Orange Vinaigrette;
Spanish Sherry Vinaigrette; Buttermilk Ranch;
Blue Cheese; Caesar; Olive Oil and Vinegar.

To preserve the freshness and quality of our food we may limit the availability of certain items.



Our House Favorite



Vegetarian

