

DINNER MENU

APPETIZERS - APERITIVOS

Confusion Empanadas \$12.00

A sample platter of three Cuban pastechis: flaky little pastry pies filled with savory beef, chicken or potatoes.

Or in any combination you want.

Chips with Guacamole - Chicharritas con Guacamole V \$11.00

Deep-fried plantains with our 2 dips: guacamole dip made with chunky chopped onions, tomatoes and avocados AND Pico de Gallo made with onions, tomatoes, cilantro, vinegar and olive oil.

Shrimp Cocktail \$18.50

In every restaurant in Cuba they have this dish on the menu. Traditional shrimp cocktail made with a mayonnaise, lemon and tomato salsa giving it a tangy rose-colored dressing.

Ceviche of the Day - Ceviche del Dia GF \$17.00

Fresh local white fish in a lemon marinade, served with a touch of our Caribbean seasonings.

Garlic Pork Bites - Masitas de Puerco \$16.00

Crisp, garlicky morsels of pork - a true staple of Cuban cookery.

Fried Calamari - Calamari Frito \$18.00

Crispy outside and tender inside. A classic.

Cuban Snack Platter (For 2 people) \$34.00

Garlic Pork Bites, BBQ chicken wings, ceviche, grilled shrimp & tostones with mojo.

SOUPS - SOPAS

Cuban Chicken Soup - Sopa de Pollo \$12.00

Our famous Cuban chutzpa soul soup! It will delight your taste buds, go straight to your soul and add more passion to your blood. We guarantee it!

Black Bean Soup V GF \$10.00

From the heart of Old Havana - creamy and chunky with a dash of sour cream on the side and a tomato-onion relish (pico de gallo).

Seafood Soup GF \$16.00

A hearty seafood tomato broth filled with grouper, calamari, shrimp and mussels.

SALADS - ENSALADAS

Mixed Green Salad - Ensalada Mixta V GF \$12.00

So what if Cubans don't eat raw vegetables - they are still extremely tasty and good for you! Try our salad with our Cuban balsamic vinaigrette or our other choice of dressings.

Can be topped with:
Grilled Shrimp \$8.00 Grilled Chicken \$6.00
Grilled Fish \$7.00 Garlic Pork Bites \$6.00

Avocado Salad - Ensalada de Aguacates V GF \$12.00

Nutty avocado and red onion with a tangy lemon vinaigrette - a Cuban classic. In season only.

Cuban Rice Bowl GF \$16.50

Our mish mash Cuban classic consisting of a bowl of yellow rice topped with black beans, a fried egg over easy and a 'pico de gallo' salsa on the side.

Can be topped with:
Grilled Shrimp \$8.00 Grilled Chicken \$6.00
Grilled Fish \$7.00 Garlic Pork Bites \$6.00

Caesar Salad - Ensalada Caesar \$12.00

Our Classica Cuban Caesar salad, made with romaine lettuce, crisp croutons, parmesan cheese and a light ceasar dressing. If you really enjoy salads, you'll find our best kept secret in our dressing and our croutons! A great way to open up your taste buds and start your meal.

Can be topped with:
Grilled Chicken \$6.00 Grilled Shrimp \$8.00
Grilled Fish \$7.00

ENTREES

Chicken 'n' Olives - Pollo con Aceitunas **\$30.00**

Tasty cut chicken thighs (whole chicken leg) in a marinade of green olives, crushed garlic, a pinch of brown sugar, mustard powder and soy sauce. In Spanish we say it's Espectacular! Served with fried plantains, black beans & white rice.

Chicken Pastor - Pollo al Pastor **\$31.00**

Grilled chicken with grilled pineapple or papaya, freshly made plantain chips and feather-light guacamole. Served with fried sweet plantains, black beans & white rice.

Cuba's Cookin' Chicken Mofongo **\$32.00**

Our Mofongo is an updated, and what we consider a tastier version of the original Puerto Rican recipe. Why? Because our chicken breast comes stuffed and rolled with sweet mashed potatoes, garlic, caramelized onions & mushrooms instead of plantains. Taste the difference and you'll know exactly what we mean!

Grilled Grouper Fillet - Filete de Mero a la Parrilla **\$32.00**

Freshly marinated and seasoned grouper in garlic and olive oil, grilled until perfectly done and never too dry. Served with our salsa made up of cut mangos, papaya, cilantro, chopped onions and orange juice. Served with fried plantains, black beans & white rice.

Habanera Shrimp Enchilada - Camarones Enchilada **\$34.00**

Tender shrimp cooked in a thick simmering tomato broth of onions, garlic, peppers and a light touch of cayenne and white wine. Served with fried plantains, black beans & white rice.

Garlic Shrimp - Camarones al Ajillo **\$34.00**

A well-loved traditional dish in Cuba, Latin America, New Jersey and Brooklyn. Served with fried plantains, black beans & white rice.

BBQ Cuban Ribs - Costillas en Salsa BBQ **\$31.00**

Nobody does pork ribs better than the Cubans. It is one of the most popular and accessible dishes in their country today! Our exceptional BBQ salsa was specially smuggled off the big island through Panama and brought here by our good friend, chef Melissa De León. These ribs will not disappoint. Served with fried plantains, black beans & white rice.

DID YOU KNOW...

- This year Cuba's Cookin' will be celebrating it's 25th year serving great food & fun entertainment.
- We've consistently been offering Live music nightly as an important part of our Cuban themed experience - mostly by our truly accomplished Cuban Troubadour - Ramon Riveron.
- Without exaggeration we have one of the best and most prolific art collections here in Aruba (have a look inside).
- Just so you know, our motto is, "Para servirle." Which means , How can we serve you? In other words we will never say no until we ask our chefs or bartenders first.
- If your having dinner with us....don't forget to come back tomorrow for lunch and try the Best Cuban Sandwich, a testimonial provided us by many who've compared us to both Miami and New Jersey (spelled the Cuban way).

Seafood Boat - Parrilla de Mariscos GF**\$36.00**

A seafood lover's dream! Sautéed shrimp, fish, mussels and calamari sautéed in a Creole sauce of orange juice, green peppers, onions and tomatoes. Served on a bed of lettuce with French fries or white rice.

Seafood Pasta**\$32.00**

Everything you'd expect from our Caribbean Sea: our spaghetti dish is filled with shrimp, calamari, grouper & mussels in a nice, light white wine, garlic and creamy parsley sauce. Al dente of course!

Cuban Pork Steak**\$33.00**

This is the #1 choice of pork in all of Cuba! Whenever served it's guaranteed to please the man who ultimately pleases the woman...that's how much this meal is desired. Cooked in fresh sour orange juice with oregano, garlic and pepper. Topped with sautéed onions. Served with fried plantains, black beans & white rice.

Ropa Vieja - Braised Skirt Steak**\$28.00**

The Spanish name of this popular Cuban dish literally means "old clothes." The meat is boiled then pulled, shredded and cooked in garlic, onions, green peppers and tomatoes, then sautéed in a sofrito sauce. Served with fried plantains, black beans & white rice.

Grilled Filet Mignon - Filete de Res GF**\$38.00**

Grilled to order and comes with your choice of grilled papaya or grilled pineapple, under a sauce of freshly sliced mushrooms. Served with sautéed vegetables, black beans and white rice or mashed potatoes.

Palomilla Steak - Bistec Palomilla**\$33.00**

The ultimate Cuban dish: a 10 oz cut of top round, lightly marinated then sautéed and covered with a zesty combination of white onions, garlic and parsley. Served with sautéed vegetables, fried plantains, black beans & white rice.

El Cadillac Cubano**\$36.00**

A tribute to Cuban cookery - Ropa Vieja, BBQ Ribs, Pork Steak - our very own 1959 Cadillac Shark Fin Eldorado and sure to satisfy everyone's Cuban soul. Served with fried plantains, black beans & white rice.

Vaca Frita (Pan Fried Steak)**\$32.00**

A dish made with Flank Steak, a close cousin to Ropa Vieja, that was brought over to the United States by the Cuban immigrants. Its rich in flavor where it is cooked twice, once boiled and later once cooled is pan fried then lathered with sauteed onions on top - hence its colorful name. In the totality of it all, I think its fair to say that Cuban food is humble yet incredibly flavorful. That just about sums it up and says it all. Served with white rice, black beans and sweet plantains.

TRUE STORY

Our Mojito Drinking record was broken on July 30th 2007 and has not been bettered and still stands to this day, although many have given it their best shot! It was a group of 8 people, a mix of Cuban Americans & Italians (of course) where they had consumed 80, 10 ounce glasses in the course of an evening. Our record for most consumption by all in an evening also still stands, set in June of 2013. The count was 287 mojitos. All cultures and ethnicities left feeling quite proud as we had to call 31 taxies that night, also a record!