



SINCE 2003

Monday — Thursday 11 AM to 11 PM
Friday & Saturday 11 AM to 1 AM
Closed Sunday & Most Holidays

Dine-In. Take-Out. Catering.



414.225.1760 / GETCUBANITAS.COM

APPETIZERS



APERITIVOS (See our Side Orders, too!)

EMPANADAS

Delicious turnovers filled with your choice of:

Picadillo con Queso – ground beef and cheese

Espinaca con Queso – spinach and Manchego cheese

Pollo – seasoned chicken with raisins and olives

3.5 each

COCTEL DE MARISCOS

Our seafood cocktail of shrimp and scallops 9.75

CROQUETAS DE JAMON

Ham croquettes 1 for 1.25 / 3 for 3

TAMAL

Pork tamale served with tomato sauce 4.25

CUBAN GUACAMOLE & PLANTAIN CHIPS

Our most famous appetizer 9.5

For a more traditional dish, ask for complimentary mojo sauce

Chips only 4 / Guacamole only small 2 / large 7

SOUP & SALADS

ENSALADES Y SOPA

ENSALADA DE LA CASA

House salad – mixed greens, tomatoes, cucumbers and avocados with a citrus dressing 4.95

Add chicken + 4.75 / **Add a naked Cuban** + 6.5

Add shrimp (4) + 8 / **Add steak** + 9 / **Add roasted pork** + 3

SOPA DE FRIJOLAS NEGROS

Black bean soup served with sour cream & chopped onions 4.5

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please tell your server of any and all food related allergies.*

Gluten free menu options available.

SANDWICHES



All are pressed in our signature Cuban bread.

Add lettuce and tomatoes to any sandwich for 50¢ unless noted.

SANDWICH CUBANO

THE CUBAN – Roasted pork, Virginia ham, Swiss cheese, pickles, and mustard aioli. *Change it and it's not a Cuban sandwich!* 9.5

PAN CON BISTEC

Thinly sliced sirloin steak with grilled onions and French fries right on it 11 / **Add Swiss** + 50¢

JAMON Y QUESO

Layers of thinly sliced Virginia ham and Swiss cheese, plus a spread of your choice: mustard aioli, pepper aioli, plain mustard or mayonnaise 7

SANDWICH DE POLLO

Marinated chicken breast, red pepper aioli, lettuce and tomatoes 8.75
Add Manchego cheese + 75¢

PAN CON LECHON

Roasted pork and raw onions on Cuban bread, side of mojo sauce 8.5

PAN CON TILAPIA

Lightly floured flaky Tilapia fish, fried, served with lettuce, tomatoes and red pepper tartar sauce 9.5 / **Try it blackened** + 75¢

PAN CON MANTEQUILLA

Our Cuban bread with butter, pressed. Make sure you say "Sandwich style" 3

SANDWICH DE QUESO

Cheese Sandwich pressed with your choice of Manchego 6
or Swiss cheese 5.25

"ELENA RUZ" SANDWICH DE PAVO

Turkey, Swiss cheese and strawberry jam, pressed hot 8

ENTRÉES



PLATOS PRINCIPALES

All are served with your choice of yellow / white rice and black / red beans except for camarones. **Substitute an item for sautéed vegetables for + 2**

POLLO TROPICAL*

Tropical chicken breasts, marinated in tropical juices and garlic 13.75

LECHON ASADO

Roasted pork served with a side of mojo 13.75

ROPA VIEJA

Shredded flank steak with tomato sauce, onions, red & green peppers 15.75

CAMARONES

Six black tiger shrimp in garlic-white wine butter sauce. Served with yellow rice 16

BISTEC

Marinated sirloin steak pounded thin, seared, and topped with onions 14.75

For the breaded version say "Empanizado please" Served with lime wedges instead of onions 16.25

TILAPIA*

Our lightly floured flaky Tilapia, fried, served with a side of red pepper tartar sauce 15.75
Blackened version + 75¢

SALMON*

Plantain encrusted & pan seared, topped with our black bean mango salsa 17

DAILY SPECIALS

MONDAY-ARROZ CON POLLO

Yellow rice with chicken and fresh peas 12.95

TUESDAY-COSTILLITAS

Cuban baby back ribs with home made guava sauce & side
14oz - 15.5 / 28oz - 24.5

WEDNESDAY-BOLICHE

Cuban pot roast stuffed with chorizo served over white rice 14

THURSDAY-CARNE CON PAPAS

Beef tenderloin and potatoes in a red sauce served with white rice 15

FRIDAY PESCADO*

Seafood of the day-market price

SATURDAY-Brunch until 3pm

EGG SANDWICH*

Made to order with onions, Spanish chorizo and served on our Cuban bread 6.95

EGG PLATTER*

Two eggs, any style, served with our Cuban potatoes with onions, Spanish chorizo and toast 7.25

Wash down with a guavamosa 7

SATURDAY EVENING

CHEF SPECIAL

SIDE ORDERS

ORDENES INDIVIDUALES

All of our sides are vegetarian. Enjoy as an appetizer or with an entrée.

PLATANITOS MADUROS

Sweet plantains 4.5

FRIJOLES COLORADOS

Red beans with potatoes 3

TOSTONES

Fried green plantains 4.5

ARROZ

Blanco (white rice) or
Amarillo (yellow rice) 2.5

YUCA CON MOJO

Boiled cassava 4.5

SLICED AVOCADOS

Half 3 / Whole 5.5

YUCA FRITA

Fried cassava 4.5

SAUTÉED VEGETABLES

Hand-cut fresh vegetables 4.5

PAPAS FRITAS

French fries 3.5

PAN TOSTADO CON

MANTEQUILLA

Bread and butter slices, toasted 3

FRIJOLES NEGROS

Black beans 3



WE CATER, TOO!

Ask your server for more information.

www.getcubanitas.com

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DRINK CREATIONS



BEBIBAS ESPECIALES

MOJITO

OUR #1 SELLING DRINK!

Muddled mint, sugar, fresh limes and Don Q rum, topped off with ice and soda. Try one of our flavored mojitos! original 9 / **flavored** 10+

MOJ-TINI

MOJITO MEETS COSMO – Don Q Limon Rum, lime juice, mint and a splash of cranberry juice. Our own creation 10.5

PIÑA COLADA

A frozen blend of rums, pineapple juice and cream of coconut 9

DAIQUIRI

Invented on a hot day in the 1890s by a miner in Santiago and made famous at El Floridita Bar by Ernest Hemingway. frozen 8.5 / rocks 9

Flavors: Cherry, coconut, guava, lime, mango, passion fruit, pineapple raspberry and strawberry.

CUBA LIBRE

Named after the liberation from Spain. Rum, Coke and a couple of limes, served in tall glass
light rum 7 / dark rum 8.5

PLANTER'S PUNCH

Don Q dark rum, Don Q Limon, pineapple, orange juice and grenadine 9

CAIPIRINHA

From our Brazilian friends comes this drink made with aged Cachaça (sugar cane liquor), limes, and sugar 9

PISCO SOUR

Unaged Peruvian brandy, lime juice, and sugar served frozen 9

SANGRIA

(Friday & Saturday only)

We liven up the weekend with our fresh fruit, wine and other secret ingredients.

Available in Red or White

g 8 / pitcher 35

WINE

VINO *Our wines come from Spain & South America*

VINO TINTO / RED WINE

**MALBEC / MERLOT / PINOT NOIR / CABERNET SAUVIGNON
GRENACHE** g 7 / b 32

VINO BLANCO / WHITE WINE

ALBARIÑO / CHARDONNAY / TORRONTÉS / RIESLING g 7 / b 32

VINO CAVA / SPARKLING WINE

NV BRUT g 7 / b 32

BEER

CERVEZA

DOMESTIC: Miller High Life / Miller Lite / Budweiser / Bud Light 4.25

IMPORTED: Red Stripe / Heineken / Dos XX Amber / Dos XX Lager
Negra Modelo / Modelo Especial / Sol / Xingu / Palma Luca / Quilmes 5+
Limes upon request



CUBANITAS APPAREL

CUBANITAS MEN'S T-SHIRT 10

CUBANITAS WOMEN'S T-SHIRTS
Short sleeve 18 / long sleeve 20

SWEETS



DULCES

FLAN

Traditional creamy custard with soft caramel top 4.5

BROWNIE CON HELADO DE COCO

Chocolate brownies topped with coconut ice cream, coconut, raspberry brownie chocolate sauce 6.50
Single 3.5

TORTA DE COCO

Creamy coconut pie 6.75

TORTA DE CAYO HUESO

Key Lime pie 7

HELADOS

ICE CREAM – Your choice of coconut or dulce de leche 4.25

NON-ALCOHOLIC BEVERAGES

BEDIDAS

FOUNTAIN DRINKS & COLECTIVO COFFEE

(Free refills) Coke, Diet Coke, Sprite, Raspberry Ice Tea, Unsweetened Ice Tea, Lemonade 2

BATIDO DE MAMEY

Mamey fruit shake with milk 4

CUBAN COFFEE

A shot of espresso 2.25
Double 4.5

CAFÉ CON LECHE

A double espresso with steamed milk 4.5

CORTADITO

Espresso with equal portions of steamed milk served in an espresso mug 3.5

CAPPUCCINO

Italian style with foam 4.5

GINGER ALE 2

HOT TEA 2.25

HOT CHOCOLATE 3.5

CUBAN SODA

Jupiña, Materva, Iron Beer 2.50

ROOTBEER 3.75

FRUIT JUICE

Orange, tomato, cranberry, pineapple, grapefruit 2.50

BOTTLED SODA / WATER 2