



APPETIZERS

Appetizer Sampler

Two croquetas, one empanada, one papas rellena and one vegetable tamale \$15.95

Empanadas

Flaky pastry dough stuffed with picadillo beef, served with mushroom ceviche and chipotle aioli \$7.95

Gf Yuca Frita

Served with citrus garlic mojo and crumbled queso fresco \$6.95

Fried Calamari

Spice-crusted and served with sweet peppers and a spicy grilled vegetable salsa \$11.95

Tamale Sampler

Two of our classic vegetable tamales, topped with your choice of two of our signature dishes. Choose from Salsa Veracruz, Cuban Gumbo, Mojo-Braised Pork, or Ropa Vieja \$12.95

Croquetas

Crispy fried blend of ham and chicken served w/ ancho queso dip \$7.95

Papas Rellenas

Beef picadillo stuffed mashed potato ball served with poblano mojo and chili dip \$7.95

Gf Sweet Corn Tamale

Steamed and topped with tomatillo sauce and braised red chile pork \$7.95

Gf Island Chips

Crispy Plantains, sweet potato and yuca chips served with guacamole \$8.95

Gf Mojito Shrimp Ceviche

Served in a lime and mint ceviche sauce with fresh plantain chips \$8.95

GREENS

Gf Bottomless Latin Chopped Salad

Chopped Iceberg Lettuce topped with crispy ancho-dusted bacon, diced tomato, red onion and shaved manchego cheese. Served with chipotle ranch dressing \$8.95

Gf Tropical Wild Greens

Spring mix, papaya, pineapple, honey roasted almonds, queso fresco, pickled pineapple-jalapeno vinaigrette \$7.95

Avocado Salad

Diced avocado, red onion and red pepper served between spiced onion rings with cilantro and annatto oil drizzle \$7.95

Gf VEGAN Garden Quinoa

Fresh quinoa with tomato, cucumber and onion, served with avocado salad and fried sweet potatoes \$7.95

Gf Palmito Spinach Salad

Baby spinach topped with hearts of palm, avocado, red onion and oranges. Served with orange-ginger vinaigrette. \$7.95

Latin Onion Soup

Latin style onion soup with jalapeno, caramelized onion, pepper jack cheese and crostini 4.95/3.95

Extras: chicken... \$4.95, shrimp... \$5.95, salmon... \$7.95, steak... \$7.95

Dressings: ranch, chipotle ranch, honey-garlic vinaigrette, orange-ginger vinaigrette, pineapple jalapeño vinaigrette

Items marked Gluten Free are prepared in and on surfaces that may come in contact with gluten.

We can not guarantee zero cross-contamination for those with gluten-sensitivities and celiac disease.

ENTRÉES

Gf Puerco Brasabana

Pan seared shredded pork, glazed with fresh mojo, peppers and onions, served with sweet plantain, chipotle-queso glazed sweet potato over beans and rice \$14.95

Gf Havana Nueva

Cuban style slow roasted pork cooked in garlic citrus marinade, served with congris, sweet plantain, fried yuca and guacamole \$16.95

Gf Carnitas

Slow roasted chunks of pork, fried and topped with sweet pickled onions and peppers over beans and rice with sweet plantains \$14.95

Gf Ribeye Steak Chimichurri

6 oz Mojo-grilled ribeye, served with congris (white rice and black beans), seared peppers and onions and sweet plantains \$16.95

Guabalu Brisket

Tender braised brisket in a guava bbq sauce with diablo mac and cheese and mashed potatoes \$16.95

Gf Ropa Vieja

Classic Cuban slow cooked shredded beef with tomatoes, peppers and onion served with beans, rice and tostones \$14.95

Gf Pastel de Carne (Shepherd's Pie)

Slow braised ground beef with green olives, raisins and peas topped with pepper jack cheese mashed potatoes and manchego cheese. Served with side salad \$13.95

Adobo Fried Chicken Sandwich

Latin spiced fried chicken breast, grilled red onions, pepperjack cheese, ajillo sauce \$10.95

Brasa Burger

Seasoned ground beef, pepper jack cheese, crispy onion ring, and guacamole \$11.95

Crispy Whitefish Sandwich

Lightly breaded whitefish with guacamole and mayo. Also available grilled \$10.95

Cuban Sandwich

Roasted pork, ham, pickles, mustard and Swiss cheese \$10.95

Plantain Crusted Whitefish

Over chipotle bacon whipped sweet potatoes, poblano salsa and tamarind-black olive aioli \$15.95

Gf Ancho Dusted Salmon

Served over toasted almond pineapples rice with sautéed spinach and a chipotle aioli \$16.95

Gf Citrus Herb Shrimp

Roasted shrimp in a citrus tomato herb sauce with yellow rice, beans and tostones \$15.95

Cuban Gumbo

Garlic sautéed shrimp over sweet pepper, corn and chicken gumbo with white rice and fried jalapeño \$16.95

Adobo Fried Chicken

Latin spiced fried chicken breast, saffron rice, cuban black beans, ripe plantains and tomato sauce Veracruzana \$14.95

Gf Pollo al Ajillo

Char-grilled chicken breast finished in garlic chipotle adobo with pineapple chorizo rice, sautéed spinach and mojo-marinated pepper salad \$16.95

Gf Peruvian Chicken

Grilled chicken breast over cilantro pesto rice, pepper salad, garlic papaya mojo and sweet plantains \$15.95

Gf Pollo y Piña, el Dominicanito

Chicken breast topped with fresh pineapple, Spanish cheese and ham over poblano mashed potatoes and papaya mojo sauce \$14.95

Gf Fricasse de Pollo

Slow cooked chicken stew with potatoes and vegetables, served with beans, rice and sweet plantains \$13.95

Gf Cuban Poutine

Braised ground beef with green olives, peppers and raisins, topped with fried egg, chipotle queso sauce, queso fresco, guacamole; over a bed of french fries \$13.95

Sandwiches served with French Fries

Brasabana
cuban cuisine

AZUR
restaurant & patio

 dupree catering + events