
STARTERS AND TAPAS

Empanadas

Flaky pastry dough stuffed with picadillo beef, accompanied by a roasted corn-black bean salsa and chipotle aioli \$7.95

Gf Yuca Frita

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

Fried Calamari

Lightly breaded and served with sweet peppers and a spicy grilled vegetable salsa \$11.95

El Cerdito Sliders (2 each)

grilled beef patty topped with chorizo bacon, mojo braised pork, pickled onions and chipotle aioli \$7.95

Gf Sweet Corn Tamale

Steamed and topped with a choice of: \$7.95

- Braised Red Chile Pork
- Cuban Chicken Gumbo
- Beef Ropa Vieja
- Tomato Sauce Veracruz

Gf Island Chips

Crispy Plantains, sweet potato and yuca chips served with guacamole \$9.95

Croquetas

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

Papas Rellenas

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

Gf Latin Dip Trio

Cuban black bean dip, house guacamole and ancho chile queso dips served with tortilla chips \$9.95

NEW ^{vegan} Tequila Cheese Platter

Creamy tequila cheese served with warm, fresh-to-order corn tortilla chips \$9.95

GREENS AND SOUP

Gf ^{vegan} Garden Quinoa

Lightly dressed quinoa salad with tomato, cucumber and onion, served with fresh sliced avocado, pico de gallo and fried sweet potatoes \$7.95

Gf Latin Cobb Salad

Chopped mixed greens topped with sliced avocado, hard boiled egg, sliced tomato, spicy roasted corn and crumbled queso fresco \$8.95

Gf Latin Wedge

Iceberg lettuce, crispy chorizo bacon, roasted corn and black bean salsa, diced tomato, queso fresco and chipotle ranch \$7.95

Key Lime Caesar

Grilled romaine lettuce, diced tomato, red onion, manchego cheese and cornbread croutons with key lime caesar dressing \$7.95

Latin Onion Soup

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

Extras: chicken...\$5.95, shrimp...\$5.95, salmon...\$8.95, steak...\$8.95

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 white 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 \$14.95

Gf Jerk Baby Back Ribs

Jerk-marinated baby back ribs glazed with mango-lime bbq sauce served with ancho-bacon red potato salad and elote style grilled corn \$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, white rice and tostones \$13.95

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

Brasabana Chicken Club Sandwich

Marinated and grilled chicken breast, sliced ham, pineapple, swiss cheese and cilantro lime pesto served with fries \$9.95

New Brasa Burger

Seasoned 8oz ground beef patty, pepper jack cheese, lettuce, tomato and pickled jalapenos served on a jalapeno-cheddar bagel served with fries \$10.95

Crispy Whitefish Sandwich

Lightly breaded whitefish with guacamole and mayo served with fries. Also available grilled \$9.95

Cuban Sandwich

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

Gf Chimichurri Ribeye

Mojo-grilled 6oz ribeye, served with congris (white rice and black beans), seared peppers and onions and sweet plantains \$15.95

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 saffron rice, black beans and tostones \$14.95

Cuban Gumbo

Garlic sautéed shrimp over sweet pepper, corn and chicken gumbo with white rice and fried jalapeño \$15.95

Gf Pollo al Ajillo

Char-grilled chicken breast finished in garlic chipotle adobo with pineapple chorizo rice, sautéed spinach and mojo-marinated pepper salad \$15.95

Gf Peruvian Chicken

Grilled chicken breast over cilantro pesto rice, pepper salad and garlic papaya mojo with sweet plantains \$14.95

Gf Fricasse de Pollo

Slow cooked chicken stew with potatoes and vegetables, served with beans, white rice and sweet plantains \$12.95

Adobo Fried Chicken

Adobo breaded chicken breast, saffron rice, cuban black beans, ripe plantains and tomato sauce Veracruzana \$13.95

Pineapple Brisket Tacos

Slow-braised brisket sautéed with peppers, onions and pineapples and glazed with guava barbecue sauce tucked in warm flour tortillas and topped with fresh diced pineapple. Served with saffron rice and black beans \$12.95

Gf Saffron Paella

Grilled chicken, chorizo sausage, shrimp, calamari, mussels, roasted red peppers, sweet peas and saffron rice. A Spanish delicacy! \$19.95

VEGAN Gf Veggie Paella

Our famous paella without the meats! Roasted red peppers, peas, spinach and mixed peppers and onions with saffron rice cooked in a flavorful veggie broth \$13.95

