

Cuban Cuisine featuring the flavors of Latin America and the Caribbean

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

Pinchos

char-grilled skewers of your choice of 2: \$7.95

- spicy beef skewer
- chimichurri chicken
- key lime grilled shrimp
- mixed fruit and vegetable

Gf Island Chips

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

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 \$10.95

Gf Sweet Corn Tamale

Steamed and topped with a choice of: \$7.95

- Braised red chile pork
- Cuban chicken gumbo
- Beef Ropa Veija
- Tomato Sauce Veracruz

Tacos

grilled corn tortillas with your choice of filling: \$2.50 each

- Fish taco - crispy whitefish, pickled avocado, chipotle honey

- Beef taco - slow braised beef, cilantro, onion, salsa verde

- Chicken taco - chicken breast, roasted corn and black bean salsa, key lime caesar

GREENS AND SOUP

Avocado Salad

Diced avocado, roasted peppers and onions, served between crispy onion rings with cilantro and annatto oil drizzle \$8.95

Gf VEGAN Garden Quinoa

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

Gf Latin Wedge

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

Gf Latin Spinach Salad

Honey roasted almonds, pickled avocado, golden raisins, blue cheese crumbles and chorizo vinaigrette \$7.95

Key Lime Caesar

Grilled romaine lettuce, diced tomato, manchego cheese, cornbread croutons, 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...\$4.95, shrimp...\$5.95, salmon...\$7.95, steak...\$7.95

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

Guabalu Brisket

Tender braised brisket in a guava bbq sauce with diablo mac and cheese and mashed potatoes \$15.95

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 \$9.95

Brasa Burger

Seasoned ground beef, pepper jack cheese, crispy onion ring and guacamole \$10.95

Crispy Whitefish Sandwich

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

Cuban Sandwich

Roasted pork, ham, pickles, mustard and Swiss cheese \$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, garlic papaya mojo, with sweet plantains and black beans \$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

Gf Saffron Paella

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

Sandwiches served with French Fries

Brasabana
cuban cuisine



 dupree catering + events