

ENTRÉES

Gf Puerco Brasabana

Pan seared shredded pork, glazed with fresh mojo, peppers and onions, served with sweet plantain, over beans and white rice - 15

Gf Havana Nueva

Cuban style slow roasted pork cooked in garlic citrus marinade, served with congris, sweet plantain, fried yuca and guacamole - 15

Guabalu Brisket

Tender braised brisket in a guava bbq sauce with tequila mac and cheese and mashed potatoes - 17

Gf Ropa Vieja

Classic Cuban slow cooked shredded beef with tomatoes, peppers and onion served with beans, white rice and tostones - 14

Gf Fricasse de Pollo

Slow cooked chicken stew with potatoes and vegetables, served with beans, white rice and sweet plantains - 12

Gf Cuban Picadillo

Slow braised ground beef with tomato, olive, raisins, peppers and onions over saffron rice, sweet plantains, fried egg and Cuban black beans - 13

Crispy Whitefish Sandwich

Lightly breaded whitefish with guacamole and mayo served with fries. Also available grilled - 10

Cuban Sandwich

Roasted pork, ham, pickles, mustard and Swiss cheese served with fries - 11

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 pineapple-mango salsa. Served with saffron rice and black beans - 13

Gf Saffron Paella

Grilled chicken, chorizo sausage, shrimp, calamari, mussels, roasted red peppers, sweet peas and saffron rice. A Spanish delicacy! - 20

Gf Chimichurri Ribeye

Grilled 6oz ribeye, served with congris (white rice and black beans), seared peppers and onions and sweet plantains - 16

Gf Ancho Dusted Salmon

Served over toasted almond pineapple-mango rice with sautéed spinach and a chipotle aioli - 17

Gf Citrus Herb Shrimp

Roasted shrimp in a citrus tomato herb sauce with saffron rice, black beans and tostones - 15

Cuban Gumbo

Garlic sautéed shrimp over sweet pepper, corn and chicken gumbo with white rice and fried jalapeño - 16

Whitefish Veracruz

Crispy adobo fried whitefish over saffron rice and salsa Veracruz topped with pickled onions and sweet plantains - 13

Gf Masas de Puerco

Pork carnitas, slowly braised and then crispy fried, topped with pickled onions and garlic mojo with white rice, black beans and sweet plantains - 15

Gf Pollo al Ajillo

Char-grilled chicken breast finished in garlic chipotle adobo with pineapple mango-chorizo rice, sautéed spinach and mojo-marinated pepper salad - 15

Gf Pollo y Piña

Chicken breast topped with fresh pineapple, swiss cheese and ham over mashed potatoes and mango-habanero salsa - 15

Gf Peruvian Chicken

Grilled chicken breast over cilantro pesto rice, pepper salad, pineapple-mango salsa and sweet plantains - 15

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 - 14

Sides \$5

ripe plantains, green plantains (tostones), yuca fries, tequila mac n' cheese, white rice, black beans, congris

