

ENTRÉES

Adobo Fried Chicken

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

Carnitas

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

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

Plantain Crusted Whitefish

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

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

Ancho Dusted Salmon

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

Citrus Herb Shrimp

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

Ropa Vieja

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

Peruvian Chicken

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

Pollo y Pina, el Dominicano

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

Cuban Gumbo

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

Havana Nueva

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

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

Guabalu Brisket

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

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

Fricasse de Pollo

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

Cuban Sandwich

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

Crispy Whitefish Sandwich

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

Adobo Fried Chicken Sandwich

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

Brasa Burger

Seasoned ground beef, grilled red onion, pepper jack cheese, crispy hashed potatoes, and chipotle aioli \$11.95

Sandwiches served with French Fries

Brasabana
cuban cuisine



 dupree catering + events