



Cuban Food

“SIN INVENTOS”



APPETIZERS

APERITIVOS

1.

EMPANADAS CUBANAS DE ABUELA

Crispy fried empanadas filled with chicken or shredded beef, served with house cilantro sauce.

\$15
2.

ALITAS DE POLLO

Crispy wings tossed in your choice of sauce: ranch, BBQ, hot, honey hot or Caribbean jerk.

\$16
3.

TOSTONES RELLENOS

Three crispy green plantain cups filled with chicken, pork, shredded beef or shrimp.

\$17
4.

TAMAL EN HOJA ESTILO CUBANO

Fresh corn tamale steamed in the husk, filled with pork and topped with mojo and Creole sauce.

\$12
5.

CROQUETAS TRÍO

Three golden croquettes, your choice of ham, chicken, cod or cheese.

\$13
6.

MASITAS DE CERDO FRITAS

Mojo-marinated pork chunks fried crisp, with grilled onions and garlic mojo.

\$16
7.

DEDOS DE YUCA FRITA

Golden fried cassava sticks served with cilantro sauce.

\$12
8.

CALAMARES FRITOS

Hand-cut squid, lightly breaded and fried crisp, with Creole sauce.

\$18
9.

ANTOJITOS BODEGUITA

Plantain chips, fried chorizo and fried cheese with cilantro dipping sauce.

\$17
10.

CÓCTEL DE CAMARONES*

Chilled Cuban-style shrimp cocktail with signature sauce or pink sauce.

\$18
11.

CEVICHE DELICIAS DEL CHEF*

Seafood ceviche with fish, shrimp and mango.

\$21
12.

ESTILO CARIBE A LO CUBANO

Chef's signature fried platter with tender shrimp and lobster, with cilantro or spicy pink sauce.

\$21
13.

EL GUAJIRO DE LA BODEGUITA

Fried stuffed green plantains, crispy pork, yuca croquettes, a tamale and two empanadas, with house sauces. For sharing.

\$36



SOUPS

SOPAS

14.

CREMA DE MALANGA

Silky simmered malanga soup with olive oil.

\$12
15.

FRIJOL NEGRO DORMIDO

ESMERALDA *Chef's special*

Cuban black beans slow-cooked and rested overnight, with onion and olive oil.

\$9
16.

SOPA DE POLLO Y FIDEOS

Chicken soup with noodles, potato and pumpkin, the Cuban way.

\$11



ENSALADAS

SALADS

17.

ENSALADA DE ESTACIÓN

Fresh garden salad with tomatoes, cucumbers, radishes and red onions.

\$16
18.

ENSALADA VERDE BODEGUITA

Assorted mixed greens with seasonal garden vegetables and avocado.

\$17
19.

ENSALADA CÉSAR

Romaine lettuce, croutons, Caesar dressing and Parmesan cheese.

\$16
20.

ENSALADA GRIEGA

Cucumbers, tomatoes, bell peppers, olives and feta cheese.

\$16



Add Protein:

- Chicken or Vaca Frita +\$6
- Shrimp or Churrasco +\$7

CUBAN FAVORITES

CERDO • PORK

- ★ 21.

LECHÓN ASADO EN SU JUGO

Roasted pork in its natural juices with Cuban mojo, served with moros rice and yuca.

\$28
22.

CERDO A LA CRIOLLA

Tender pork simmered in rich house Creole sauce with potatoes.

\$26
23.

MASAS DE CERDO FRITAS

Fried Cuban pork chunks with sautéed onion, served with moros rice and yuca.

\$25
24.

BISTEC DE CERDO A LA PLANCHA

Pork steak marinated in house adobo, topped with onions.

\$26
25.

CHULETAS AHUMADAS A LA PLANCHA

Smoked and grilled pork chops topped with onions and Cuban mojo.

\$25
26.

CHULETAS AHUMADAS A LA CRIOLLA

Smoked pork chops in house Creole sauce.

\$26
27.

BISTEC DE CERDO CON MOZZARELLA

Pork steak topped with Creole sauce and mozzarella.

\$26

POLLO • CHICKEN

28.

FRICASÉ DE POLLO A LA CRIOLLA

Chicken and potato fricassee in Creole sauce.

\$24
29.

PECHUGA DE POLLO A LA PLANCHA

Grilled chicken breast.

\$22
30.

VACA FRITA DE POLLO

Crispy shredded chicken topped with onions and mojo.

\$22
31.

POLLO FRITO A LA CUBANA

Fried chicken, Cuban style.

\$21
32.

POLLO CAMPESINO

Country-style chicken in the chef's house marinade.

\$26

RES Y CORDERO • BEEF & LAMB

- ★ 33.

ROPA VIEJA TRADICIONAL

Flank steak braised and shredded in Creole sauce.

\$28
- ★ 34.

VACA FRITA DE RES

Crispy flank steak, braised and shredded with mojo.

\$27
35.

PICADILLO A LA HABANERA

Ground beef stewed in Creole sauce with raisins and olives.

\$24
36.

PALOMILLA CAMAGÜEYANA

Thin griddled steak topped with onions and Cuban mojo, served with moros rice and yuca.

\$28
37.

CORDERO A LA CUBANA

Cuban-style lamb chops.

\$42

Served with white rice and black beans unless noted. Add a side for \$6.

ACOMPAÑANTES • SIDES

- ARROZ BLANCO

White rice

\$6
- MOROS Y CRISTIANOS

Black beans and rice

\$6
- PLÁTANOS MADUROS

Sweet plantains

\$6
- TOSTONES

Fried green plantains

\$6
- YUCA CON MOJO

Yuca with garlic-citrus mojo

\$6
- PAPAS FRITAS

Fries

\$6
- MARIQUITAS

Plantain chips

\$6
- ENSALADA DE LA CASA

Side salad

\$6



★ House favorite 🌿 Vegetarian 🐟 Contains fish 🍤 Contains shellfish * Served raw or undercooked

A 20% service charge is added to every check. Most of it is paid to our service staff in recognition of their service, and the rest is retained by the restaurant to help cover staff wages. This is a service charge, not a tip. Additional gratuity is at your discretion.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please tell your server about any food allergies.



FISH & SEAFOOD

MARISCOS

Served with white rice and black beans unless noted.

- ★ 38. PAELLA CARIBEÑA DE MARISCOS

Yellow rice cooked in the pan with Cuban sofrito, shrimp, mussels, squid and the catch of the day.

\$34
39. PAELLA CARIBEÑA PARA DOS

Yellow rice cooked in the pan with Cuban sofrito, shrimp, mussels, squid and the catch of the day. Serves two.

\$65
- Add lobster to either paella +\$40
40. FILETE DE PESCADO A LA PLANCHA

Fresh Florida fish filet, grilled.

\$29
41. SALMÓN A LA PLANCHA CON MIEL Y AJO

Grilled salmon filet with honey and garlic.

\$28
42. PESCADO FRITO HEMINGWAY

One whole fried snapper served with yellow rice.

\$48
43. ENCHILADO DE CAMARONES CIENFUEGOS

Marinated shrimp in Creole sauce.

\$30
44. CAMARONES AL AJILLO

Sautéed garlic shrimp.

\$28
45. ENCHILADO DE MARISCOS

Shrimp and lobster in Creole sauce with peppers.

\$38

LOBSTER SPECIALTIES

ESPECIALIDADES DE LANGOSTA

- ★ 46. LANGOSTA VARADERO

Whole lobster tail with grilled shrimp, garlic butter sauce, white rice and black beans.

\$65
47. LANGOSTA ENTERA CON CAMARONES

Whole grilled lobster served with shrimp, yellow rice, four tostones, garlic butter sauce and cilantro sauce.

\$180
48. MAR Y TIERRA “EL VIEJO Y EL MAR”*

Whole grilled lobster with two churrasco steaks, six shrimp, yellow rice, four tostones, garlic butter and cilantro sauce. Feeds 2 to 4.

\$250

INTERNATIONAL STEAKS

CARNES

Add a side for \$6.

49. CHURRASCO A LA CUBANA*

Angus skirt steak, charbroiled with grilled onions, white rice and black beans.

\$38
50. NEW YORK STRIP*

Premium grilled New York strip steak, cooked to your liking.

\$40
51. FILETE MIGNON*

Tenderloin cut, grilled to perfection.

\$43
52. RIBEYE A LA PARRILLA*

Juicy grilled ribeye with rich marbling.

\$47
53. TOMAHAWK PARA COMPARTIR*

Large bone-in ribeye, cooked to perfection. Ideal for sharing.

\$160

SANDWICHES & BURGERS

SÁNDWICHES

- ★ 54. SÁNDWICH CUBANO

Roast pork, ham, Swiss, pickles and mustard, pressed on Cuban bread.

\$18
55. PAN CON LECHÓN ESTILO CARNAVAL

Slow-roasted pork with garlic mojo and onions on pressed Cuban bread.

\$17
56. SÁNDWICH DE POLLO

Roasted chicken, lettuce and tomato on Cuban bread.

\$17
57. PAN CON BISTEC

Thin grilled steak, tomato, pickled onions and cheese on pressed Cuban bread.

\$21
58. MEDIANOCHE

Roast pork, sweet ham, Swiss and pickles on toasted sweet egg bread.

\$18
59. FRITA CUBANA

Beef and chorizo patty with onions and ketchup on a Cuban roll.

\$17
60. HAMBURGUESA CLÁSICA

8 oz seasoned beef patty, lettuce, tomato, onion, pickles, mayo and ketchup.

\$17
61. HAMBURGUESA CUBANA LA BODEGUITA

8 oz beef patty topped with roast pork, ham, Swiss, pickles and mustard.

\$19

Sandwiches and burgers come with one side: fries, mariquitas, tostones, yuca or side salad.

CUBAN PIZZA

PIZZA CUBANA

10-inch personal Cuban-style thick-crust pie

- CHEESE

\$15

VEGETABLES

\$17
- HAM

\$16

SHRIMP

\$20
- CHORIZO

\$17

LOBSTER

\$22
- PEPPERONI

\$17

SEAFOOD ENCHILADO

\$25

Add an extra topping +\$2

LITTLE CUBAN KIDS MENU

NIÑOS

For guests 12 and under. Every meal includes a drink: soda, juice or milk.

62. DEDITOS DE POLLO

Four golden chicken tenders with fries. Option to swap for grilled chicken breast with white rice at no extra charge.

\$11
63. BAMBINO HAM AND CHEESE

Pressed on Cuban bread, or just cheese.

\$13
64. PALOMILLA DEL NIÑO

Kid-size palomilla, a thin griddled steak, with onion, white rice and sweet plantains.

\$14

CUBAN COFFEE

CAFÉ



- CAFÉ CUBANO

\$3
- CORTADITO

\$4
- CAFÉ CON LECHE

\$6
- CAFÉ DE DOS LECHES

\$5
- CAFÉ BOMBÓN

\$5
- CAPUCHINO

\$6

DESSERTS

POSTRES

65. TORREJA CUBANA

Cuban bread soaked in milk and cinnamon, fried golden, with guava syrup and white cheese.

\$12
66. FLAN CUBANO AL CARAMELO

Silky caramel custard, made in-house.

\$12
67. FLAN DE COCO

Silky caramel custard mixed with coconut, made in-house.

\$12
68. TRES LECHES DE LA ABUELA

Sponge cake soaked in three milks, made in-house.

\$12
69. PASTEL DE CHOCOLATE

Rich slice of chocolate cake.

\$12
70. CHEESECAKE DE GUAYABA

Homemade cheesecake topped with guava.

\$12
71. CHEESECAKE DE MARACUYÁ

Homemade cheesecake topped with passion fruit.

\$12



927 Lincoln Road
Miami Beach
(786) 736-CUBA
How did we do? Review us on Google.

labodeguitaofmiamibeach.com/review

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