

DESAYUNO



BREAKFAST

All egg dishes served with your choice of tropical fruit, breakfast potatoes or black beans & rice.
The * symbol means they are perfect in a “to go” box for a beach day.

MAS \$15 SPECIAL

3 eggs any style served with cuban toast, bacon, potatoes sautéed with onions and peppers. Served with coffee and a glass of fresh squeezed orange juice.

Frutas Tropicales* \$9

Fresh tropical fruit with side of vanilla yogurt.
Add granola \$2

Desayuno Moreno \$10

3 fried eggs over rice & sweet plantains.

Chorizo Revuelto \$12

3 scrambled eggs with chorizo, mozzarella, sautéed onions, green peppers & sweet plantains.

Tortilla de Papa* \$11

A filled slice of our “Spanish Omelet” made from grade A eggs, potatoes, mozzarella, onions and green peppers.

5. Steak con Huevo \$16/\$19

3 eggs any style, Palomilla/Churrasco steak smothered in grilled onions & sweet plantains.

6. Revuelto de Vegetales \$11

3 eggs omelet, mushrooms, peppers and onions. Topped with cilantro, avocado and sweet plantains.

7. Tu Manera \$12

3 eggs any style with sweet plantains and your choice of ham, pecan smoked bacon or sausage.

8. Tortilla Maria* \$12

Grade A eggs “Spanish Omelet” with chorizo, potatoes, mozzarella, onions, green peppers & sweet plantains.

BREAKFAST SANDWICHES

SERVED ON FRESH

TOASTED CUBAN BREAD

9. Pan con Tortilla* \$9

Omelet with chorizo, Swiss cheese and green peppers.

10. Jamon y Queso* \$9

Omelet with ham and Swiss cheese.

11. A la Criolla* \$9

Omelet with salsa Criolla, peppers & pecan smoked bacon.

12. El Americano* \$9

BLT, pecan smoked bacon, lettuce, tomatoes & alioli.

13. Queso y Tomate \$8

Grilled mozzarella & roasted tomatoes.

DE LA PLANCHA (OFF THE GRIDDLE).

14. Panke’ Chocolate \$9

3 pancakes with Nutella.

15. Panke’ Tropical \$10

3 pancakes topped with tropical fruits.

16. Panke’ Burrito \$12

Pancake burritos filled with pecan smoked bacon, mozzarella cheese and topped with guava sauce.

17. Panke’ Yanke’ \$12

3 pancakes with ocean smoked bacon and scrambled eggs.

18. Cubano en Francia \$11

3 French toast with guava cream cheese filling .

Breakfast sides at \$3

Breakfast Potatoes, Sweet Plantains, French Fries, Yuca Fries, Avocado, Roasted Herb Tomatoes, Sautéed Onions, Rice & Beans, Chorizo, Pecan Smoked Bacon and Ham.

PASTELES Y BEBIDAS

CUBAN PASTRIES AND BEVERAGES

Fresh Fruit Juices/Smoothies \$9

Strawberry, Banana, Orange, Berries w/ Ice & Honey or add soy almond or dairy milk \$2.

Cuban Tropical Juices/Smoothie \$9

Papaya, Mango, Mamey, Guanabana w/ Ice & Honey or add soy almond or dairy milk \$2.

Cuban & American Sodas \$3

Materva, Juina, Coke, Diet Coke, Sprite, Ginger Ale.

CAFE CUBANO

Espresso \$2.5 | Colada 2.75 | Cortadito (Machiato) \$3

Cappuchino/Cafe con Leche (Latte) Hot or Iced \$3.5

Mas Cuba Style Iced Cuban Coffee w/ Soy milk & Agave \$3.5

Cuban Continental - American Coffee, Buttered Cuban Bread & Guava Jelly \$6

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LUNCH



DINNER

APERITIVOS

Tostones Habaneros* \$8

Flat plantains with aioli topped with your choice of shredded pork, ground beef, chicken or shrimp with lime juice and mozzarella.

Tacunas* \$8

Croquetas in a hot tortilla, with aioli and mango salsa.

Mordiditas* \$9

Mini bites of any if our popular sandwiches

Mash-Sweeto* \$8

Sweet plantain mash topped with marinated shredded pork, chicken or beef, guacamole & mozzarella cheese on top of toasted Cuban bread.

Cuba Sampler \$26

A mix of 4 any appetizers with the * symbol or add one more for \$6 recommended for sharing.

Cuban Quesadilla* \$8

Fresh tortilla & melted cheese topped with diced pineapple / mango and tomato salsa.

Tortillas Españolas \$9

A slice of either: Potato, onions & mozzarella OR Chorizo, mozzarella, sweet plantains.

Ceviche Cubano* \$10

Fish marinated in fresh lime juice with onions & cilantro, pineapple or mango.

Empanada Sampler \$8

2 Empanadas - your choice of feta & spinach, beef, chicken or guava bacon. All come with sauces. (Add 1 more for \$3)

SALADS

Add grilled shrimp, fish, chicken or steak to any salad for \$6

1. El Jardin \$12

Fresh greens, avocado, onions, carrots, cucumber, tomato, shredded mozzarella, parsley & cilantro.

3. El Tropical \$13

Assorted greens, fresh strawberries, apple slices, cherry tomatoes, pecan smoked bacon, walnuts & potato croutons.

2. Aquacate y Tomate \$12

Avocados & tomatoes served with extra virgin olive oil (vegan).

4. El Greek \$13

Feta cheese, tomatoes, cucumber, red onion, green peppers, olives and pineapple y mango over romaine lettuce and with homemade tortilla chips.

SANDWICHES

Served on fresh toasted Cuban bread and potato sticks / \$3 French Fries

Pan con Lechon \$11

Mojo marinated shredded pork, onions and aioli.

Media Noche \$11

Ham, mojo marinated shredded pork, Swiss cheese, mustard, pickles, and Cuban sweet bread.

Pan con Vegetables \$9

Grilled onions, roasted tomatoes, avocado, peppers, spinach, Swiss cheese and aioli

Pan del Mar \$12

Grilled fresh fish fillet with lettuce, roasted herb tomatoes and salsa criolla.

Cubano Clasico \$10

Ham, mojo marinated shredded pork, Swiss cheese, mustard & pickles.

Pan con Bistec \$14/\$18

Palomilla/ Churasco steak, grilled onions, roasted tomatoes, Swiss cheese.

Pan con Pollo \$11

Mojo marinated shredded rotisserie chicken, grilled onions, Swiss cheese and aioli.

FRITAS

Cuban Hamburger \$6.95 Single 1/4 LB/ USDA Choice

\$1.50 Toppings: Cheese: Swiss, American /Caramelized Onions / Roasted Tomatoes, Sliced Tomatoes / Mushrooms.
\$2.50 Roasted Pork, Avocado, (2) Pecan Smoked Bacon, \$3 French Fries.

Beef Chorizo Mix or Just Beef \$9.95 Double 1/2 LB

Pollo de Rotisserie \$14.95 1/4 \$17.95 1/2

Our locally raised chickens are marinated overnight in Moreno's special mojo & slow roasted.

Filete de Pescado \$22

Grilled fresh Mahi or Salmon.

Abuela Fina's Churrasco \$24

Juicy skirt steak topped with grilled onions & chimichurri.

Ceviche Cubano* \$18

Fish marinated in fresh lime juice with: Onions & cilantro, Pineapple or mango. Served with your choice: sweet plantains or tostones & side salad.

Camarones al Mojo \$20

Local shrimp grilled in garlic, lime juice and very delicious.

Lechon Asado\$18

Pork marinated in lime herb sauce and slow roasted for 6 hours (top seller).

Picadillo Antonio \$18

Ground beef "Sauteed Cuban style" Yum!.

Moms Ropa Vieja \$18

Sautéed shredded beef in light tomato sauce .

Elmo's Vaca frita \$18

Delicious pan-fried shredded beef.

RECOMMENDED:

Mas Cuba Signature Mojito's or Sangria Pitcher \$35 | Mas Cuba Mason Jar Souvenir \$20
(23 oz) Filled with Mojito, Margarita, Daiquiri or Sangria / \$10 Refills! Great Value

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SPECIALTY DRINKS \$12

LA PATRIA

Light Rum, Cranberry, Orange, Lime, Guava

CUBANITO

Light Rum, Dark Rum, Tomato Juice,
Worcester Sauce, Lime Juice

CORTADITO-TINI

Rum, Kalua, "Short" Espresso, Simple Syrup

GUAVA JALAPENO MARGARITA

Tequila, Guava, Crushed Jalapeños,
Gran Gala

CANCHANCHARA

Aguardiente, Lime Juice, Honey, Mint

OLD CUBAN

Aged Rum, Lime Juice, Champagne, Simple Syrup,
Mint, Bitters

MOJITO

Light Rum, Mint, Club Soda, Lime , Sugar

MARGARITA

Tequila, Orange Liqueur, Lime, Agave Nectar

Mojitos & Margaritas available with Strawberry, Blueberry, Blackberry,
Mango, Coconut, Passion Fruit, Pineapple, Banana, Lychee, Guava



BEER \$7

Bud
Bud Light
Hatuey
Stella
Presedente
Alhambra
Shocktop
Corona
Heineken

Seasonal Local Craft (ask your server)

WINE

Sangria Red & White	Pitcher	\$35
House Red & House White	Glass	\$7