

refrescos - drinks

Sodas (Coke, Diet Coke, 7up, Materva) 1⁷⁵
Mexican Coca Cola (cane sugar) 2
Iced Tea 2
House Lemonade 2⁵⁰
Malta Hatuey (Cuban malt soda) 2

Bottled Water 1⁷⁵
Perrier Sparkling Water 2
Organic Mango Juice 2⁵⁰
Sparkling Pomegranate 2

Batidos tropical fresh fruit milkshakes 3⁷⁵

Sangria 4⁷⁵ glass 15 half pitcher 24 pitcher

Beer 4 bottle
Corona Negra Modelo Fat Tire Heineken

Beer Cooler 10
Pitcher of House Lemonade mixed with Corona

postre flan de coco with seasonal fruit 5

café y te

House Coffee 2
Café au Lait 2⁵⁰
Cafecito Cubano (espresso) 2²⁵ single 2⁷⁵ double
Café con Leche (espresso with steamed milk) 2⁷⁵ single 3²⁵ double
Cortadito (espresso with dash of milk) 2⁵⁰

Cuban-style coffee drinks are sweetened with sugar,
please specify if you would prefer your coffee without sweetener

Numi assorted organic teas 2

VISA & MASTERCARD ACCEPTED

We kindly request that you limit splitting checks to
2 credit cards per table

paladar

café cubano

pa · la · dár: palate, taste

In Cuba, *paladares* are small family-run restaurants
serving home-style Cuban cooking.
At Paladar Café Cubano we honor our Cuban
and Colombian heritages and invite you to enjoy our
Latin Soul Food.

¡Bienvenidos y Buen Provecho!

329 Kearny Street • between Bush and Pine
San Francisco CA 94108
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www.paladarcafecubano.com

At Paladar Café Cubano we use organic products
and support local sustainable agriculture whenever possible
Prices subject to change

paladar

entradas - starters

Charanga's yuca frita & chipotle aioli 5⁵⁰
classic crispy cassava served with mildly spicy sauce

mariquitas & mojo 4⁷⁵
house-made plantain chips with garlic dipping sauce

soup of the day - sopa del dia small 3⁵⁰ / large 5⁵⁰

ensaladas - salads

tortilla Española
traditional Spanish potato-onion omelette with mixed greens salad 8⁷⁵

ensalada de la casa 6
seasonal mixed greens & lemon-shallot vinaigrette

ensalada Romana 7⁵⁰
romaine, manchego, caramelized red onions
& garlic-caper dressing

five green salad "verde que te quiero verde"* 8
arugula, watercress, avocado & cucumber salad, mint vinaigrette

ensalada Miramar 13
hearts of palm, radish, olives, egg, potatoes, & plantain chips over
mixed greens with grilled shrimp or grilled chicken

ADD GRILLED CHICKEN or SHRIMP TO ANY SALAD 3⁵⁰
ADD GRILLED STEAK 4²⁵

otros antojos - sides

plátanos maduros fried sweet plantains 4⁵⁰

arroz blanco white rice 3⁵⁰

frijoles negros black beans 3⁵⁰

yuca al mojo garlic, lime, olive oil marinade 4⁵⁰

congrí Cuban black beans & rice 4⁷⁵

ahogado sauce spicy tomato-green onion-cumin-turmeric 1⁵⁰

chipotle aioli 1

bocadillos - Cuban sandwiches

sandwich cubano (hot pressed) 9⁷⁵
Niman roast pork, ham, swiss, pickles, mayo & mustard

choripan - chorizo & grilled onion sandwich (hot pressed) 9
Spanish chorizo, grilled onions & peppers, chipotle aioli

pollo asado - chicken sandwich (hot pressed) 9⁷⁵
free range grilled chicken, roasted peppers, black bean spread, herb aioli

sandwich vegetariano 9
manchego, arugula, & caramelized onions, with small house salad

ensalada de camarones - shrimp salad sandwich 9⁵⁰
shrimp salad with cilantro, jicama & ginger

platos fuertes - entrées (available until 3pm)

add small house salad to any entrée for 2⁵⁰

fricase de pollo - braised chicken 13
braised free range chicken with capers, olives, raisins, potatoes & carrots
simmered in oregano-achiote broth, served with white rice

bistec a la plancha - Cuban steak 13⁷⁵
thinly pounded grilled organic Niman steak covered with grilled onions,
served with mixed greens & house plantain chips

lechón asado - roast pork 13⁵⁰
Niman roast pork marinated with citrus, garlic & oregano,
served with congrí and yuca al mojo

picadillo Cubano estilo Elena 12⁵⁰
Niman ground beef seasoned with aromatic sofrito,
served with white rice & sweet plantains

sancocho Colombiano - Colombian stew 13⁵⁰
traditional Colombian chicken & beef stew with potatoes, yuca,
plantains and spicy ahogado sauce, served with white rice

camarones al ajillo - sautéed shrimp 13⁵⁰
shrimp sautéed in garlic, white wine & olive oil, with yuca frita & greens

plato vegetariano - vegetarian plate 10⁵⁰
Cuban rice & beans, sweet plantains, mixed greens salad

(*"green how I love you green" ~ Federico García Lorca)

no substitutions please