

paladar

SOUPS, SALADS & STARTERS

soup of the day - sopa del dia 3⁵⁰ / 5⁵⁰

tortilla Española 8⁷⁵
Spanish potato-onion omelette with small house salad

ensalada de la casa - Paladar house salad 6
seasonal mixed greens, lemon-shallot vinaigrette

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

verde que te quiero - five green salad 8
arugula, watercress, avocado, cucumber salad, mint vinaigrette

**** ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD 3⁵⁰ ** ADD GRILLED STEAK 4²⁵ ****

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

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

BOCADILLOS - Cuban sandwiches

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

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

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

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

shrimp salad sandwich 9⁵⁰
jicama, ginger & cilantro, side of mixed greens

SIDE DISHES

plátanos maduros fried sweet plantains 4⁵⁰

arroz blanco white rice 3⁵⁰

frijoles negros black beans 3⁵⁰

congrí Cuban black beans & rice 4⁷⁵

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

ENTRÉES (available Mon - Fri until 3pm)

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

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

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

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

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

At Paladar Café Cubano we use organic products and support local sustainable agriculture whenever possible

no substitutions please

refrescos - drinks

Sodas (Coke, Diet Coke, 7up, Materva) 1⁷⁵
Bottled Water 1⁷⁵
Perrier Sparkling Water 2
Iced Tea 2
House Lemonade 2⁵⁰
Organic Mango Juice 2⁵⁰
Sparkling Pomegranate 2
Malta Hatuey (Cuban malt soda) 2

CAFÉ y TÉ

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

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Café Cubano To Go

Phone orders
415.398.4899

Fax orders
415.398.4895

VISA & MASTERCARD ACCEPTED

catering available
call to inquire
415.398.4899

www.paladarcafecubano.com

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HOURS:

LUNCH

Mon - Fri 10am - 3:30pm

Sat 11am - 3pm

329 Kearny Street
□between Bush and Pine□

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