

Cuba Cuba



Cafe & Bar

Entrada

- Lechon Asado** 20
Smells like La Habana when you serve up this slow roasted pork shoulder with garlic mojo, sautéed onions, moro rice & yuca frita.
- Vaca Frita** 22
Cuba Cuba's classic mojo marinated flank steak, seared to a crispy perfection, sautéed onions, white rice, black beans & maduros.
- Ropa Vieja de Casa** 20
A national dish of Cuba. Slow cooked shredded beef with Caribbean flavor from fresh tomatoes, peppers & onions over white rice, black beans & tostones.
- Tuna y Sandilla** 26
Plantain crusted tuna seared rare, served over potato mash, watermelon relish & black bean reduction.
- Paella** 27
Wild fish, shrimp, calamari, mussels, chicken & Spanish chorizo sautéed with sofrito, tomato & saffron fragrancéd rice.
- Camarones al Coco** 26
A Colorado favorite! Pan seared shrimp sautéed with a french style sofrito, garlic, ginger & coconut milk over our delicious homemade mash potato.
- Pollo a la Plancha** 20
Butterflied breast of chicken pounded thin & sautéed with onions, garlic mojo, served with white rice, black beans & tostones.
- Vegetariano** 17
Avocado & hearts of palm sautéed in a sofrito & tomato creole sauce over white rice & tostones. **Add shrimp \$10**
- Churrasco con Chimichurri** 25
A delicious Argentinian staple done the Cuban way! Skirt steak, grilled to order, with a garlic & parsley chimichurri, mojo fries & veggie citrus slaw. Sub yuca frita \$3.
- Picadillo a Caballo** 20
A magical dish straight out of Abuela's kitchen. Perfect combination of ground beef, potatoes, olives, peppers served over white rice & maduros topped with a fried egg.
- Sandwiches**
* all sandwiches served with side salad or substitute mojo fries, yuca frita or plantains for \$3
- Sandwich Cubano** 14
Roasted pork, ham, Swiss, mustard & pickles on Cuban bread.
- Pan con Bistec** 16
NY strip steak pounded thin, pan seared with sautéed onions served with lettuce, tomato & shoestring potatoes, pressed on Cuban bread.
- Pan con Lechon** 14
slow roasted pork, sautéed onions & garlic mojo pressed Cuban bread.

Tapas y Aperitivos

- Mariquitas Cubana** 9
The perfect start! Plantain chips, house mojo's & guacamole.
- Mojo Fries & Housemade Ketchup** 6
Thin cut fries tossed in garlic mojo.
- Empanadas** 3 each
Ropa Vieja - shredded flank steak prepared with a creole sauce
Hongo - mushrooms, peppers, onions & manchego cheese
Picadillo - homestyle ground beef, sofrito, peppers, potatoes, raisins & olives
- Tostacha** 12
Nachos gone Cuban with crispy fried plantains, tomato, guacamole, queso fresco & habanero aioli. - *your choice of picadillo beef, black beans or BOTH*

La Combination \$9

Completely Cubanize your meal
3 tostones
3 maduros
y yuca frita

Tres Tostones y Aguacate 12

3 savory plantains topped with avocado & hearts of palm salad.

Croquetas de Jamon 4

2 ham croquettes deep fried & served with a lime wedge.

Ensaladas

- Ensalada Cubana** 10
A lovely blend of fresh avocado, hearts of palm, red onion & tomato tossed in a citrus vinaigrette.
- Dela Casa** 7
Mixed greens, avocado, onion, & tomato tossed in a sherry vinaigrette.

Sides

- | | | | |
|--------------------|-----|--------------|---|
| White Rice | 3.5 | Avocado Side | 4 |
| Potato Mash | 4 | Guacamole | 4 |
| Veggie Citrus Slaw | 4 | Maduros | 6 |
| Frijoles Negro | 3.5 | Tostones | 6 |
| Arroz con Frijoles | 5 | Yuca Frita | 6 |

GLUTEN FREE OPTIONS AVAILABLE
\$4 SPLIT PLATE CHARGE

www.cubacubacafe.com

Catering Available

Dine-in Hours
Monday-Saturday
5:00pm-10:00pm

Take-out Hours
Monday-Saturday
5:00pm-10:00pm
Sunday 5:00pm-9:00pm

Cuba Cuba Cocteles

Traditional.

Mojito //
Flavored Mojito 12
 Bacardi Limon infused rum, limes, fresh mint leaves, club soda & simple syrup
 Flavors: Mango, Blackberry, Strawberry, Pineapple, Coconut, Ginger, Grapefruit. See server for our seasonal special flavor

Sangria //
 Wine, spirits, bubbly & fruit. House Red or White

Daquiri //
 Havana Club rum, sugar & lime served over ice
 Flavors: Lime, Coconut, Strawberry, Grapefruit, Pineapple

Caipirinha //
 Brazillian cane rum, sugar & lime served over ice
 Flavors: Traditional, Strawberry, Grapefruit or Pineapple
 Try it premium with Avua instead...Amburana, Oak or for \$3 more

Cuba Cuba Margarita //
 Tequila, homemade sweet/sour mix, triple sec & citrus fruits
 Try it with Mezcal +\$2

Kristinita Blackberry Margarita //

Cubanita Pineapple Margarita with a splash of rum //

Pina Colada 12
 Coconut rum, dark rum, pineapple juice & cream of coconut on the rocks or frozen

Tropicana //
 Coconut rum, dark rum, pineapple & mango juice As a shot \$5

Cuba Libre 10
 Aged Bacardi Gold rum, Coca-Cola & lime

Martinis

Cuba Cuba Martini //
 Coconut rum, dark rum, coconut juice & lime

Agave Martini //
 Tequila, triple sec, homemade sweet/sour mix, lime

Pinaso //
 Tequila reposado, pineapple, lime, salt, pepper & cayenne

Lolita //
 Tequila reposado, red wine, triple sec, lime, jalapeno, simple syrup and homemade sweet/sour mix

Lo Nuevo

Cuban Paloma //
 White rum, tequila, grapefruit, lime, sugar & soda water

Whiskey Splash //
 Whiskey, tawny port, lemon, sweet/sour mix, simple syrup & soda water

Dark & Stormy Dark rum, ginger beer, lime //

Pitchers

Mojito 39

Flavored Mojito 41
 Mango, Blackberry, Strawberry, Pineapple, Coconut, Ginger, Grapefruit. See server for our seasonal special flavor

Sangria Red or White 39

Cuba Cuba Margarita 39

Kristinita, Cubanita, or Tropicana Each 39

Vino

Blanco

Viogner 9/36

Albarino 9/36

Prosecco 187 ml 8

Rojo

Cranacha Rose 7/26

Tempranillo 9/36

Cabernet Franc 11/45

Malbec- Old Vine 9/36

Cerveza

5

Corona ♦ **Corona Light** ♦ **Negra Modelo** ♦ **Hatuey**
Red Stripe ♦ **Xingu** ♦ **Tecate**

Cuba Cuba Non-Alcoholic & Specialty Drinks

Cafecito Single Shot Bustello espresso with sugar 2.5

Cortadito Single shot Bustello espresso with evaporated milk & sugar 3

Café con Leche Single shot Bustello espresso with whole milk & sugar 3

Coobs Lemondade Lemon, sugar, sweet/sour mix 5

Pellegrino 500ml 5

Panna 500ml 5

American Drip Coffee 2.5

American Soda 2

Ginger Beer 2.5

Cuban Sodas 4

Materva Jupina Watermelon