

SALADS, SOUPS & APPETIZERS

Caesar Salad \$9

Ensalada Cesar

Fresh Romaine Lettuce, Parmesan Cheese, Cuban Bread, Croutons, Caesar Dressing

Add Chicken/**Agregue Pollo** \$5

Add Shrimp/**Agregue Camarones** \$8

Arugula Salad \$9

Ensalada de Rucula

Fresh Arugula, Fresh Orange Segments, Thinly Sliced Red Onion, Goat Cheese Crumbles, Olive Oil, Balsamic Vinegar

House Salad \$8

Ensalada de la Casa

Mixed Greens, Cucumber, Red Onion, Shredded Carrot, Oil, Vinegar

Chicken Soup \$7

Sopa de Pollo

Chicken & Vegetables Simmered in Water to Perfection, Tempered Spices & Ground Herbs

Seafood Soup \$13

Sopa Marinera

Mixed Seafood & Vegetables Simmered in Water to Perfection, Tempered Spices, Fine Herbs, Sherry Wine Perfumed

Chicken Wings (6) \$12

Alitas de Pollo

House-Marinated Wings, Fried & served with Buffalo, Asian or BBQ Sauce

Empanadas \$3.50

Meat, Chicken or Ham & Cheese

Ham or Cheese Croquettes (4) \$8

Croquetas de Jamon o Queso (4)

Classic Creamy Ham or Cheese Croquettes Fried Fresh

SIGNATURE SANDWICHES & PASTAS

Fish Sandwich \$12

Sandwich de Pescado

Grilled, Blackened or Fried White Fish, Coleslaw, Lettuce, Onion, Tomato, Tartar Sauce, Chipotle & Pickles

Hialeah Park Cheeseburger \$15

Hamburguesa de Queso Hialeah Park

100% Angus Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Brioche Bun & Fries

Chicken Baguette \$15

Sandwich de Pollo

Grilled Chicken Breast, Swiss Cheese, Guacamole, Bacon, Artisan Baguette with Fries

Cuban Sandwich \$11.99

Sandwich Cubano

Cuban Bread, Ham, Swiss Cheese, Roasted Pork Leg, French Fries

Fettuccine or Penne Pasta

Your Way \$13

Select One Sauce: Marinara, Pesto or Alfredo
Add Protein: Chicken \$5 • Shrimp \$8

ARTISAN PIZZAS

Cheese \$11

Pepperoni \$14

BBQ Chicken \$14

Vegetables \$12

Hawaiian \$12



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne, especially if you have certain medical conditions

MAIN COURSES / PLATOS PRINCIPALES

Croaker Fillet \$26

Filet de Corvina

Fresh Corvina Fillet, Grilled or Lightly Breaded & Flash Fried, Mixed Sautéed Vegetables and Mashed Malanga

Grilled Salmon \$28

Salmon a la Parrilaa

Salmon Fillet with Cilantro Sauce, White Rice, and Fresh Asparagus

Seafood Paella \$20

Paella de Mariscos

Spanish-Style Saffron Rice with Shrimp, Mussels, Clams, Squid, and Fish garnished with Roasted Red Peppers & Peas

Grilled Chicken Breast \$16

Pollo a la Parrilla

Marinated with Fresh Rosemary and Garlic, Grilled to perfection, Chicharron Crumbles over Yuca Mash

Chicken Parmigiana \$18

Pollo a la Parmesana

Breaded Chicken Breast topped with Marinara and Melted Mozzarella Cheese over Penne Pasta

Fried Pork Chunks \$13

Masitas de Cerdo

Marinated Pork Chunks Fried to perfection, Yuca with Cilantro Mojo

Grilled Churrasco Steak \$30

Churrasco a la Parrilla

Grilled Skirt Steak, Marinated and Flame-Grilled, Mashed Malanga, Sautéed Vegetables

Oxtail Stew \$22

Rabo en Salsa de Vino

Cuban-Style Braised Oxtail in a Rich Tomato-Wine Sauce, Slow-Cooked with Tamal en Cazuela (Creamed Corn)

SIDES / ACOMPAÑANTES

Fried Sweet Plantains

Maduros \$4

Fried Green Plantains

Tostones \$4

Yuca \$4

Asparagus

Espárragos \$5

Sautéed Vegetables

Vegetales Salteados \$4

House Salad

Ensalada de la Casa \$4

White Rice

Arroz Blanco \$4

French Fries

Papas Fritas \$4

Malanga Mash

Puré de Malanga \$4

DESSERTS / POSTRES

Classic Fudge Brownie \$7

Rich and Chewy Chocolate Brownies served Warm with a Drizzle of Dark Chocolate and a Scoop of Ice Cream

Ice Cream Selection \$5

Selección de Helados

Vanilla, Chocolate or Strawberry

Rum Bread Pudding \$6

Pudín de Pan

Homemade - Crème Anglaise

Passion Fruit Mousse \$4

Mousse de Maracuya

Homemade



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