

SALADS, SOUPS & APPETIZERS

Caesar Salad \$10

Ensalada Cesar

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

Add Chicken/**Agregue Pollo** \$5.50

Add Shrimp/**Agregue Camarones** \$9

House Salad \$9

Ensalada de la Casa

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

Chicken Soup \$8

Sopa de Pollo

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

Seafood Soup \$14.50

Sopa Marinera

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

Chicken Wings (6) \$13.50

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 \$17

Hamburguesa de Queso Hialeah Park

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

Chicken Baguette \$17

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 \$14.50

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

ARTISAN PIZZAS

Cheese \$12

Pepperoni \$15.50

BBQ Chicken \$15.50

Vegetables \$13.50

Hawaiian \$13.50



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

Grilled Salmon \$31

Salmon a la Parrilaa

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

Seafood Paella \$22

Paella de Mariscos

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

Grilled Chicken Breast \$18

Pollo a la Parrilla

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

Chicken Parmigiana \$20

Pollo a la Parmesana

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

Fried Pork Chunks \$14.50

Masitas de Cerdo

Marinated Pork Chunks Fried to perfection, Yuca with Cilantro Mojo

Grilled Churrasco Steak \$33

Churrasco a la Parrilla

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

Oxtail Stew \$24.50

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 \$4.50

Fried Green Plantains

Tostones \$4.50

Yuca \$4.50

Asparagus

Espárragos \$5.50

Sautéed Vegetables

Vegetales Salteados \$4.50

House Salad

Ensalada de la Casa \$4.50

White Rice

Arroz Blanco \$4.50

French Fries

Papas Fritas \$4.50

Malanga Mash

Puré de Malanga \$4.50

DESSERTS / POSTRES

Classic Fudge Brownie \$8

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

Ice Cream Selection \$6

Selección de Helados

Vanilla, Chocolate or Strawberry



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GINS

Beefeater \$10

Bombay \$10

Bombay Sapphire \$10

VODKAS

Absolut \$10

Tito's \$12

Grey Goose \$12

Belvedere \$12

RUMS

Bacardi Superior \$9

Bacardi Gold \$9

Bacardi 8 Years \$10

Bacardi Limon \$9

Appleton EST RSV \$10

Appleton EST VX Gold \$11

CACHAÇA & AGUARDIENTES

Leblon Cachaça \$8.50

TEQUILAS

Patrón Silver 80 Bar \$13

Patrón Reposado \$14

Patrón Añejo \$15

Patrón XO Cafe \$13

Patrón Citronge Orange \$11

1800 Silver Plata \$11

1800 Reposado \$12

Don Julio Blanco 80 YRC \$16

Don Julio Reposado \$15.50

Hendrick's \$11

Tanqueray \$11

Tanqueray Ten \$11

Ketel One - Citroen \$12

Ketel One - Oranje \$12

Beluga Noble Russian \$12

Captain Morgan Spiced \$9.50

Captain Morgan Private Stock \$10

Zacapa Centenario \$11

Flor de Caña White 4 Years \$9

Flor de Caña Gold 4 Years \$9

Flor de Caña Grand RSV 7 Years \$10

Alexander Grappa \$10

Cuervo Gold Especial \$11

Cuervo Reposado \$11

Tequila el Jimador Silver \$11

Avion Tequila Silver \$13.50

Herradura Tequila Blanco \$11

Herradura Tequila Reposado \$13

Cazadores Tequila Blanco \$11

Casamigos Tequila Silver \$15

Espolón Blanco \$11



SCOTCH & SINGLE MALTS

Johnnie Walker Black Label \$13

Johnnie Walker Blue Label \$45

Johnnie Walker 18 Years \$22

Johnnie Walker Red Label \$10

Glenlivet 12 Years \$13

Glenlivet 18 Years \$28

Glenlivet Oak 15 Years \$22

Glenfiddich 12 Years Spec RSV \$12

Macallan 12 Years \$22

Chivas Regal 12 Years \$12

Chivas Regal SCO 18 Years \$22

Dewar's White Label \$10

Dewar's 12 Years \$11

Buchanna's \$13

Ballantines \$9

Laphroaig 10 Years \$16

Cutty Sark \$9

J&B \$9

Oban Distillers Edition \$28

Oban 18 Years \$33

Oban 14 Years \$22

Glenmorangie 10 Years \$15

Glenmorangie Lasanta \$16.50

Cardhú \$13.50

WHISKEY

Jameson 12 Years \$11

Canadian Club \$10

Seagrams VO \$10

Crown Royal Bourbon Mash \$13

Crown Royal Apple \$11

Crown Royal \$11

Crown Royal Canadian Black \$11

Seagrams 7 \$10

Woodford Reserve \$11

Bakers \$15.50

Bookers \$22

Basil Haydens \$12

Bulleit Bourbon \$10

Maker's Mark \$11

Jack Daniel's \$10

Jack Daniel's Fire \$10

Jack Daniel's Honey \$10

Gentleman Jack \$11

Wild Turkey BBN 101 \$10

Wild Turkey BBN 81 \$10

Wild Turkey American Honey \$8

Jim Beam BBN Black 8 Years Double Aged \$11

Jim Beam Maple \$9

Jim Beam BBN Devils Cut \$11

Jim Beam Bourbon \$9

Heaven Hill Bourbon \$9



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COGNAC & BRANDIES

Courvoisier VS \$12

Hennessy VS \$13.50

Martell VS \$13

Martell VSOP \$16

Remy Martin VSOP \$16

APPERITIVES & VERMOUTHS & PORT WINES

Aperol \$10

Campari \$10

Pernod Anise 80 \$10

Harves Bristol Cream \$7

Porto LBV 2009 Messias \$11

Porto 30 Años Messias \$16

Porto 20 Años Messias \$13

Cinzano Vermouth Rosso \$7

Martini Vermouth Rosso Sweet \$7

DIGESTIVES

Pallini Limoncello \$11

Jägermeister \$10

Southern & Comfort \$9

Chambord \$9

Drambuie \$11

Galliano \$13

Godiva Dark Chocolate \$10

Godiva White Chocolate \$10

Hpnotiq 34 \$10

Midori \$10

Licor 43 \$9

Domaine Canton French Ginger Lt \$11

Frangelico LIQ 40 Lt \$10

Kahlúa 40 1.0L \$10

Disaronno Amaretto \$10

Sambuca Romana \$10

Bailey's Irish Cream \$10

Grand Marnier \$11

Cointreau \$11

Irish Mist \$10



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WINES BY THE GLASS

Whites \$9

Chardonnay & Pinot Grigio

Rose \$9

White Zinfandel

Reds \$9

Pinot Noir, Merlot & Cabernet Sauvignon

BEERS

Domestic \$6.50

Budweiser, Bud Light, Miller Light

Imported \$7.50

Heineken, Corona, Stella Artois, Modelo

COCKTAILS

Mule \$13

Tito's Vodka, Ginger Beer, Lime Juice & Simple Syrup

Old Fashion \$13

Maker's Mark, Angostura Bitter, Sugar, Lime Juice

Classic Margarita \$13

Espolón Blanco Tequila, Triple Sec, Sweet & Sour, Lime

Cuba Libre \$13

Bacardi Superior Rum, Coke, Lime

Tequila Sunrise \$13

Espolón Blanco Tequila, Orange Juice, Grenadine

