

RAW BAR

DAILY OYSTERS 18 / 34

COCKTAIL SAUCE, HOUSE MIGNONETTE, LEMON

TUNA TARTARE 18

PAPAYA, FERMENTED ADOBO, BURNT AVOCADO, BLUE CORN CHIPS

KUBICHE 17

OUR AWARD WINNING CORVINA CEVICHE, AJÍ CACHUCHA LECHE DE TIGRE, RED ONION, CILANTRO, BONIATO

WAGYU CARPACCIO 17

LEMON VINAIGRETTE, PICKLED GOLDEN RAISIN SAUCE, FRIED CAPERS, CRISPY PAPITAS, GRANA PADANO

OCTOPUS CARPACCIO 16

LEMON VINAIGRETTE, SMOKED CACHUCHA OIL, PICKLED MANGO VERDE, GARLIC CHIP, CHIVES

KUBICHE CARRETILLERO 22

CORVINA, SHRIMP, OCTOPUS & CRISPY CALAMARI, CARIBBEAN LECHE DE TIGRE, CANCHA, TROUT ROE, BONIATO.

APPETIZERS

SOUP OF THE DAY 8

PLEASE ASK YOUR SERVER

CROQUETAS DE JAMON 10

SERRANO HAM WITH GARLIC MAYO

EMPANADAS 11

BEEF, HERB MAYO OR CHICKEN, RED PEPPER AIOLI

SMOKED TUNA DIP 11

HOUSE SMOKED YELLOWFIN TUNA, NIKKEI MAYO, TROUT ROE, CRISPY PLANTAINS

POLLITO CANTÓN 14

CRISPY CHICKEN THIGHS, GOCHUJANG - SOUR ORANGE GLAZE, SESAME SEEDS

YUCA - LOTE 11

FRIED YUCA "MEXICAN ELOTE" STYLE, MOJO CREMA, COTIJA CHEESE AND CHILI LIME

TEQUEÑOS 10

VENEZUELAN ROLLED CHEESE STICKS, SPICED GUAVA SAUCE

TAMALES 10

FRESH CORN DOUGH WRAPPED IN CORN HUSK, PORK SOFRITO, MOJO MAYO, CHICHARRÓN.

CONSUME ADVISORY

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

CABANA SALADS

HOUSE SALAD 10

LETTUCE MIX, CARROT, RADISH, CUCUMBER, GOLDEN RAISIN DRESSING, QUESO BLANCO, CRISPY GARBANZOS.

NOT YOUR CAESAR 12

CHARRED ROMAINE LETTUCE, MIGAS, SAZON COMPLETA-CHICKPEAS, GRANA PADANO

BURRATA SALAD 14

LOCAL TOMATO, COMPRESSED PAPAYA, PESTO, BALSAMIC GLAZE

ADD PROTEIN:

SHRIMP \$10 STEAK \$12

ARROCES

ARROZ DE MAR 28

CORVINA, OCTOPUS, SQUID AND SHRIMP

ARROZ DE CAMPO 28

STEAK, CHICKEN AND PORK MASITAS

ARROZ FRITO 21

VEGETABLES STIR FRIED RICE, FERMENTED SAUCE, MADUROS, SESAME SEED

ADD PROTEIN:

SHRIMP \$10 STEAK \$12 EGG \$2

MAIN ENTREES

GUAVA POLLO BARBACOA 26

GUAVA SMOKED HALF CHICKEN, SPICED GUAVA JUS, CHIVES

TROPICAL CHULETA AHUMADA 26

HOUSE CURED PORK CHOP, TROPICAL SWEET & SOUR SAUCE, PARSLEY

WAGYU CARNE CON PAPA 28

MISHIMA RESERVE EYE ROUND, SALSA CRIOLLA, AJI CACHUCHA, POTATO PUREE

PRIME PALOMILLA 10 OZ 28

CERTIFIED PRIME TOP SIRLOIN STEAK, CUBAN MOJO, PARSLEY

CHURRASCO 38

CERTIFIED ANGUS BEEF SKIRT STEAK, CHIMICHURRI, CHIVES

DENVER STEAK 10 OZ 55

100% AMERICAN WAGYU, CHIMICHURRI, CHIVES

PARILLADA DE CARNE 85

CERTIFIED ANGUS SKIRT STEAK (100Z), HALF SMOKED CHICKEN, CURED PORK TENDERLOIN (60Z), GRILLED PORK SAUSAGE

RED SNAPPER FILLET 28

RED MOJO, LEMON, CHIVES

SNAPPER PESCADOR 45

FRIED SNAPPER FILLET, SEAFOOD ENCHILADO, GREEN PEAS, CILANTRO

WHOLE FRIED SNAPPER MP

CHARRED RED PEPPER SAUCE, LEMON, HERBS

PIES SECOS, PIES MOJADOS (SURF & TURF) 75

GRILLED ANGUS SKIRT STEAK (100Z), HALF MAINE LOBSTER, GARLIC-HERBS BUTTER, CHIVES

SIDES

CARAMELIZED SWEET PLANTAINS | MADUROS 6

FLASH FRIED SMASH GREEN PLANTAINS | TOSTONES 6

STEAK CUT STYLE FRIED YUCA | YUCA FRITA 6

FRENCH FRIES | PAPAS FRITAS 6

CUBAN STYLE FRIED SWEET POTATOES | BONIATO FRITO 6

SAUTEED VEGETABLES | VEGETALES SALTEADOS 6

POTATO PUREE | PURE DE PAPA 6

HOUSE SALAD, RED WINE VINAIGRETTE | ENSALADA 5

CUBAN STYLE RICE AND BLACK BEANS, BACON SOFRITO | ARROZ MORO 5

AROMATIC WHITE RICE | ARROZ BLANCO 5

Corporate Chef - Jorge Mas Executive Chef - Pedro Saraccino- CDC - Héctor Suárez