

# Traditional Cuban Catering Menu:

## *SALADS BOWLS and Flavored WRAPS*

**TROPICAL \$9** /chicken, Ham Served on mixed green lettuce mix cheese and pineapple sauce

**Chicken \$8** / Served on mixed green lettuce tomato, mix cheese and carrot & mango sauce

**Mixed Vegetable \$8** / Served on mixed green lettuce boiled eggs, and carrot sauce

**Shrimp \$10** / avocado mango Served on mixed greens lettuce tomato, red onions top with Carrot sauce

**Chick – Pea \$8** / Served on mixed greens lettuce, bacon, mix cheese

**Avocado & Mango \$8**/ Served on mixed greens lettuce mix cheese tomato cucumbers top with carrots top with mango sauce



## SIGNATURE SANDWICHES

**CUBANO \$10** / Sliced Ham Swiss cheese house roast pork on a Cuban bread top with mustard and pickles

**PAN CON LECHON \$9** / Roasted Pork with Mojo and Grilled onions

**PAN CON BISTEC \$ 10**/ Palomilla steak with shoestring fries' lettuce tomato grilled onions

**MEDIA NOCHE \$9**/ Roast Pork Ham Swiss cheese mustard pickles on a Sweet Egg Bread

## CUBAN STYLE SANDWICHES

**CUBAN STYLE REUBEN \$ 10**/ Corned Beef Ham Swiss Cheese Sauerkraut top with pickles and Thousand

ALWAYS HOT & FRESH

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# CUBAN MEAT AND POULTRY

## **BOLICHE: CUBAN STUFFED POT ROAST \$12**

*ROAST STUFFED with ham, garlic oregano and house spices top with slice potatoes and gravy,*

## **CARNE CON PAPAS: BEEF STEW \$12**

*Boneless chunks flavored with Spanish capers, paprika finely chop potatoes*

## **CARNE CON PLATANOS: BEEF AND PLANTAIN STEW \$12**

*Boneless chunks flavored with onions bell pepper and garlic top with plantains*

## **ROPA VIEJA: OLD CLOTHES \$12**

*Steak hash in tomato sauce, flavored with bell peppers Spanish olive, onions and garlic*

## **PICADILLO: CUBAN BEEF HASH \$10**

*Ground beef, flavored with capers olives bell peppers crush tomato top with finely chopped boiled egg.*

## **SIDES**

**WHITE RICE**

**YELLOW RICE**

**CUBAN RISOTTO**

**BLACK BEANS & RICE**

**RED BEANS & RICE**

**RICE WITH LENTILES**

**RICE WITH CHICK PEAS**

**SWEET PLANTAINS**

**SWEET POTATO MASH**

**YUCA WITH GARLIC SAUCE**

## **POLLO EN CAZUELA: FARM STYLE CHICKEN \$10**

*Breast & thighs that simmers flavored with carrots celery garlic cumin lemon juice*

## **CHILINDRON DE POLLO: BASQUE CHICKEN \$12**

*Skinless breast & thighs flavored with sofrito chorizo bell peppers onions tomatoes and Cuban jalapenos*

## **POLLO BORRACHO: DRUNKEN CHICKEN \$12**

*Breast & thighs flavored with white wine Spanish olives garlic onions oregano house spices*

## **TAMBOR DE MAIZ: CORN AND CHICKEN PIE \$12**

*Corn, Skinless breast & thighs flavored with sofrito with tomato sauce pimientos capers onions bell peppers top with muenster cheese*

## **CUBAN PORK**

### **PUERCO ASADO: PORK CREOLE \$10**

*Slow cooked with Mojo Criollo and garlic sauce*

### **PIERNA RELLENA: STUFFED ROAST LOIN \$12**

*Contrasting flavors of prunes and ham with mojo criollo*

### **CUBAN BBQ LOIN OF PORK \$10**

*Slow cooked contrasting flavor of mojo criollo and house BBQ sauce*

### **CHULETAS EN CAZUELA: CASSEROLED CHOPS \$10**

*Pork chop simmers until fork tender absorbing the tangy marinade sauce*