

DINNER MENU

WiFi: 90 Miles Guest | Password: 7732272822

DRINKS

AMERICANO

12 oz. \$1.50 | 16 oz \$2
single shot of espresso with hot water.

CAFE CON LECHE

12 oz. \$2.75 | 16 oz \$3.25
single shot of sweetened espresso with steamed milk.

CAFE CUBANO | \$1

single shot of sweetened espresso.

COLADA | \$2

triple shot of sweetened espresso.

CORTADITO | \$2

single shot of sweetened espresso with steamed milk.

FOUNTAIN DRINK | \$2

coke, diet coke, sprite, lemonade, ice tea, coke zero.

TROPICAL SHAKE | \$4

guanabana, guayaba, mango, mamey, maracuya, papaya, platano, strawberry, trigo

HOT TEA | \$1.75

chamomile, decaf, green, earl grey, decaf peppermint, earl grey, green, orange spice, raspberry

SODA PITCHER \$8

HOUSEMADE MOJITO MIX PITCHER \$10

HOUSEMADE SANGRIA MIX PITCHER \$12

BOTTLED WATER | \$1.95

ice mountain

PASSION ICED TEA | \$3

raspberry iced tea, maracuya puree, strawberries, sugar.

SALIDA DEL SOL | \$3

earl grey iced tea with fresh lime, mango puree and sugar.

CAN SODA | \$1.75

coke, diet coke, sprite, lemonade

HOT CHOCOLATE

| 12 oz. \$2.50 | 16 oz. \$3
ghiradelli.

TROPICANA JUICE | \$2

apple or orange

LATIN SODAS | \$2.25

malta, jupina, materva, iron beer

APPETIZERS

add AVOCADO +\$2

AJI RELLENO | \$9

ground beef or soy beef stuffed pepper topped with mozzarella.

EMPANADAS | \$3 | (3) \$8

beef, chicken, chorizo, chorizo/goat cheese, goat cheese, mozzarella, ropa vieja, shrimp, soy beef, spinach, veggie

MEJILLONES CARIBE | \$12

p.e.i mussels in white wine and garlic sauce served with toasted bread.

ALMOST CUBAN | \$6

ground soy beef, beans, cheese on a portobello mushroom.

FRITURAS DE BACALAO | \$8

fried cod cakes.

CALAMAR CRIOLLO | \$7

squid stewed in sofrito with toasted bread.

PAPA RELLENA | \$5

ground beef stuffed potato

MARIQUITAS | \$5

long wavy plantain chips with mojo de ajo.

CROQUETAS | \$6

four fried ham and bechamel croquettes

CHORIPAN | \$8

sauteed chorizo, peppers, onions on toasted bread.

MASITAS DE PUERCO | \$9

flash fried pork pieces with onions and mojo de ajo.

TOSTONES RELLENOS | \$8

three shrimp-filled plantain cups

TAMAL | \$6

chicken or pork

YUCA RELLENA | \$6

ground beef stuffed yuca

SALADS & SOUPS

add 8 oz. CHURRASCO +\$8 | add BISTEC PALOMILLA +\$4 | add POLLO +\$4 | add 3 JUMBO SHRIMP +\$9

AVOCADO SALAD | \$6 Small \$12 large

avocado romaine, tomato, red onion

HOUSE SALAD | \$6 small | \$12 large

mesclun greens, sliced radish, watercress and hearts of palm tossed in housemade vinaigrette

ENSALADA DE ESCALOPE | \$14

two sauteed jumbo diver scallops on a bed of mesclun greens, sliced radish, watercress, and hearts of palm tossed in housemade vinaigrette and drizzled with balsamic reduction

ENSALADA DE SALMON | \$16

grilled 6 oz. cut of sockeye salmon on mesclun greens, sliced radish, watercress, hearts of palm, baby tomatoes, and roasted red and yellow peppers tossed in housemade vinaigrette

SOPA DE GROUPEL | cup \$4 | bowl \$8

fresh grouper soup served with toasted bread

SOPA DE POLLO | cup \$4 | bowl \$8

chicken, potatoes noodle, vegetable soup served with toasted bread.

ENSALADA DE PULPO | \$14

grilled fresh whole baby spanish octopus on mesclun greens, sliced radish, watercress and hearts of palm tossed in housemade vinaigrette

ENTREES

entrees served with ARROZ BLANCO, FRIJOLES NEGROS and MADUROS

*BISTEC DE PALOMILLA | \$15

thinly sliced marinated 12 oz. steak with grilled onions

EMPANISADO (BREADED) | \$16

*ROPA VIEJA | \$16

slow cooked shredded beef with onions, peppers, garlic, in house creole sauce.

POLLO A LA PLANCHA | \$15

thinly sliced marinated chicken breast with grilled onions

EMPANISADO (BREADED) | \$15

CAMARONES AL AJILLO | \$25

seven grilled jumbo garlic and house seasoned shrimp

CHULETAS FRITAS | \$15

two flash fried 8 oz. citrus marinated pork chops with grilled onions

*LECHON | \$15

slow roasted pork in citrus mojo and house seasoning

TOFU (vegan) | \$12

tofu cubes, peppers, onions simmered in creole sauce and white wine.

PICADILLO | \$15

ground beef, green peppers, olives, capers, peas, raisins, garlic in sofrito

VEGGIE (vegan) | \$12

portobello mushroom with marinated grilled vegetables in house seasoning.

*Customers Favorites

ALL MAJOR CREDIT CARDS ACCEPTED | UP TO 4 CREDIT CARDS PER CHECK | WE DO NOT SPLIT CHECKS

HOUSE SPECIALTIES

***FRICASE DE POLLO** | \$16
featured on Diners, Drive-Ins, and Dives
chicken, olive, potato braised in creole sauce
served with arroz blanco, frijoles negros, and
maduros.

***RABO ENCENDIDO** | \$20
oxtail on the bone in red sauce served with
arroz blanco, frijoles negros, and maduros

PARGO | market price
whole red snapper seasoned and fried with
mojo de ajo, tomato, onion and
served with tostones.

PICANÑA AL GRILL
oz 6 | \$8
oz 8 | \$10
oz 10 | \$12
oz 12 | \$14
oz 16 | \$20

***CHURRASCO** | \$22
marinated and grilled one pound skirt steak
served with yellow rice, chimichurri, and yuca
con mojo.

***PUERCO ROSTIZADO** | \$16
featured on Diners, Drive-Ins, and Dives
pork marinated and roasted over night
with bacon, guava, ham, malta and prunes
served with arroz blanco, frijoles negros and
maduros.

SALMON A LA PLANCHA | \$18
grilled 8 oz. sockeye salmon topped with
salsa caribe served with arroz blanco, grilled
vegetables, and maduros.

VACA FRITA | \$15
braised beef in house seasoning, pan
sauteed in mojo de ajo until crispy with
grilled onions

***Customers Favorites**

SURF & TURF | \$33
marinated grilled skirt steak, grilled
garlic seasoned jumbo shrimp, and
sauteed calamari served with yellow
rice, boiled yuca, and mojo de ajo.

***MASAS DE PUERCO** | \$14
flash fried pork medallions with raw
onions and mojo de ajo served with
congris and maduros.

MILANESA 90 MILES | \$18
pollo or steak, empanisado (breaded)
served with rice and beans, platano
maduro, tomato sauce with cheese

VIEIRAS EN VINO BLANCO | \$18
three jumbo diver scallops sauteed in garlic
and olive oil served with arroz amarillo and
grilled vegetables

SANDWICHES

sandwiches served on WHITE or WHEAT FRENCH BREAD or PAN DE COCO +\$1 | add AMERICAN, MANCHEGO,
PEPPERJACK, or SWISS CHEESE +\$.50 | add AVOCADO +\$2 with choice of side

BISTEC DE PALOMILLA | \$12
thinly sliced marinated steak, romaine,
tomato, chimichurri, housemade shoestring
potatoes.

BISTEC EMPANISADO | \$13
thinly sliced marinated fried steak, romaine,
tomato, raw onion.

CROQUETA | \$12
fried ham and bechamel croquette, swiss
cheese, grilled onion and croqueta sauce.

CUBANO | \$11
ham, roast pork, swiss cheese, pickle,
mustard.

FRITA CUBANA | \$11
ground beef and chorizo burger, housemade
shoestring potatoes, grilled onion, maduros

CAMARON | \$13
battered shrimp, lettuce, tomato, napolitan
sauce and raw onions.

GRILLED CHEESE | \$10
made with AMERICAN, MANCHEGO,
PEPPERJACK, or SWISS CHEESE

GUAJIRITO | \$12
steak, romaine lettuce, tomato, grilled
onions, swiss cheese & chimichurri sauce
on green plantains.

PAN CON LECHON | \$11
roasted pork in citrus mojo and house
seasoning, home made shoestring potatoes
& sweet plantains.

MEDIA NOCHE | \$11
ham, roast pork, swiss cheese, pickle,
mustard on toasted sweet egg bread.

PESCADO | \$13
battered and fried tilapia filet, romaine,
tomato, and raw onion with tartar sauce

GRILLED PESCADO | \$12
grilled fish, red peppers, green peppers and
onions.

POLLO | \$11
thinly sliced marinated chicken breast,
romaine, tomato and grilled onion.

POLLO EMPANISADO | \$12
thinly sliced marinated chicken breast
breaded and fried, lettuce, tomato, raw
onion

ROPA VIEJA | \$12
slow cooked shredded beef with onions
and peppers in creole sauce

TIMBA | \$10
guava paste and swiss cheese

TOFU | \$11
tofu, pepper, and onion simmered in creole
sauce and white wine, frijoles negros.

VEGGIE | \$9
portobello mushroom with marinated
grilled vegetables in house seasoning, swiss
cheese, frijoles negros

SIDES

AVOCADO | whole avocado | \$ 5

ARROZ BLANCO | white rice | \$3

ARROZ AMARILLO | yellow rice | \$4

CONGRIS | mixed arroz blanco, bacon, frijoles negros| \$4

FRIJOLES NEGROS | black beans | \$4

MADUROS | fried sweet plantains | \$4

MARIQUITAS | thinly sliced plantain chips | \$5

SIDE SALAD | romaine lettuce, tomato and onions | \$4

PAPAS FRITAS | french fries | \$3

PAN CON MANTEQUILLA | buttered toasted french bread | \$2

TOSTONES | fried green plantains with mojo de ajo | \$4

YUCA CON MOJO | boiled yuca with mojo de ajo | \$4

YUCA FRITA | fried yuca with mojo de ajo | \$4

DESSERTS

BREAD PUDDING | \$4
with raisins and brandy syrup

CASCOS DE GUAYABA | \$3
guava shells, cream cheese with crackers

CHOCOLATE FLAN | \$5
thick layer of chocolate cake topped with
custard.

CHOCOLATE CHEESECAKE | \$5
served with strawberries

CARROT CAKE | \$5
two layer cake with cream cheese and
whipped cream topping, pecans.

BLACKFOREST CAKE | \$6
individual mini cake with chocolate cake,
and cherries.

SWEET EMPANADA | \$3
GUAVA / CREAM CHEESE or
SNICKERS

ICE CREAM | \$2
vainilla

FLAN DE COCO OR VANILLA | \$4

MOCHA CAKE | \$5
four layer yellow cake with mocha mousse
filling topped with chocolate mocha beans

MOCHA TRES LECHES | \$5
yellow cake soaked in mocha milk topped
with chocolate ganache and whipped cream

PASTELITO | \$2
GUAVA or GUAVA/CHEESE

TRES LECHES | \$5

PRICES SUBJECT TO CHANGE | 2 HOUR SEATING LIMIT | ONLY HOLD RESERVATIONS FOR 15 MINUTES