

90 MILES CUBAN CAFE

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
shot of espresso with steamed milk
sweetened.

CAFE CUBANO | \$1
single shot of sweetened espresso.

COLADA | \$2
triple shot of sweetened espresso.

HOT TEA | \$1.75
green tea, decaf green tea, chamomille,
earl grey, decaf earl grey, orange spice,
rasberry

LATIN SODAS | \$2.25
malta, jupina, materva, iron beer

CORTADITO | \$2
single shot of sweetened espresso with
steamed milk.

BOTTLED WATER | \$1.95
ice mountain

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

FOUNTAIN DRINK | \$2
coke, diet coke, sprite, lemonade,
ginger ale, (free refill)

PASSION ICED TEA | \$3
raspberry iced tea sweetened maracuya
& strawberry puree

SALIDA DEL SOL | \$3
earl grey iced tea with fresh lime,
mango puree and sugar.

CAN SODA | \$1.75
coke, diet coke, sprite, sprite zero

TROPICANA JUICE | \$2
apple or orange

TROPICAL SHAKE | \$4
guanabana, guayaba, mango, mamey,
maracuya, papaya, platano, strawberry,
trigo

APPETIZERS

add AVOCADO +\$2

AJI RELLENO | \$9
ground beef or soy beef stuffed pepper
topped with mozzarella.

ALMOST CUBAN | \$6
ground beef or ground soy beef, beans,
cheese on a portobello mushroom.

PAPA RELLENA | \$6
ground beef stuffed potato

CHORIPAN | \$8
sauteed chorizo, peppers, onions on toasted
bread.

MARIQUITAS | \$5
long wavy plantain chips with mojo de ajo.

MASITAS DE PUERCO | \$9
flash fried pork pieces with pickled onions
and mojo de ajo.

EMPANADAS | \$3 | (3) \$8
beef, chicken, chorizo, chorizo/goat cheese, goat cheese, ropa vieja, shrimp, soy beef, spinach, veggie

CROQUETAS | \$6
housemade four fried ham and
bechamel croquettes

YUCA RELLENA | \$6
ground beef stuffed yuca

TAMAL | \$6
chicken or pork

SALADS & SOUPS

add BISTEC PALOMILLA +\$4 | add POLLO +\$4

AVOCADO SALAD | \$6
avocado romaine, tomato, red onion

SOPA DE POLLO | \$4 cup | \$8 bowl
chicken, potato, noodle, vegetable soup served with toasted bread.

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

MASAS DE PUERCO | \$15
half pound of flash fried pork medallions
with pickled onions and mojo de ajo
served with congris and maduros.

AJI RELLENO | \$14
ground beef or soy beef stuffed
pepper topped with mozzarella.

PICADILLO | \$12
ground beef, green peppers, olives, capers,
potatoes, raisins, garlic in sofrito

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

***LECHON** | \$12
slow roasted pork with onion in
citrus mojo and house seasoning

FRICASE DE POLLO | \$13
*featured on Diners, Drive-Ins, and Dives
chicken, olives, carrots, potatoes braised
in creole sauce.

***RABO ENCENDIDO** | \$20
oxtail on the bone in red sauce

TOFU (vegan) | \$12
tofu cubes, peppers, onions
simmered in creole sauce
and white wine.

***ROPA VIEJA** | \$14
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)** | \$16

VEGGIE (vegan) | \$10
portobello mushroom with
marinated grilled vegetables in
house seasoning.

***PUERCO ROSTIZADO** | \$15
featured on Diners, Drive-Ins, and Dives
pork marinated and roasted over night with bacon guava, ham, malta.

Prices subject to change | Delivery available \$4 | *house specialties

SANDWICHES

OMELLETTE | \$5 | 8a - 2p |
on PRESSED FRENCH BREAD or PLAIN add
ONION +\$.50 | add HAM +\$1 | add CHEESE +
\$.50 | add MADUROS +\$1

CUBANO | \$7
ham, roast pork, swiss cheese, pickle, mustard.

MEDIA NOCHE | \$7
ham, roast pork, swiss cheese, pickle, mustard on
toasted sweet egg bread.

BISTEC DE PALOMILLA | \$8
Empanisado \$9
thinly sliced marinated steak, grilled onion, romaine,
tomato, chimichurri, housemade shoestring potatoes.

POLLO | \$7
Empanisado \$8
thinly sliced marinated chicken breast, romaine,
tomato and grilled onion.

PAN CON LECHON | \$7
slow roasted pork with onion in citrus mojo and
house seasoning, maduros, grilled onions &
shoestring potatoes

ROPA VIEJA | \$8
slow cooked shredded beef with onions,
peppers in creole sauce, olive

PESCADO | \$9
battered and fried tilapia filet, romaine lettuce, tomato,
and raw onion with tartar sauce

CAMARON | \$9
battered shrimp, lettuce, tomato, napolitan sauce and raw onions.

GRILLED PESCADO | \$8
grilled fish, red peppers, green peppers and onions

GUAJIRITO | \$8
steak, romaine lettuce, tomato, grilled onions, swiss
cheese & chimichurri sauce on green plantains.

FRITA CUBANA | \$7 | add egg \$1
ground beef and chorizo burger,
grilled onion, maduros

CROQUETA | \$8
housemade fried ham and bechamel croquette, swiss
cheese, grilled onion and croqueta sauce.

VEGGIE | \$5
portabello mushroom with marinated grilled
vegetables in house seasoning, swiss cheese,
frijoles negros

TOFU | \$7
tofu, pepper, and onion simmered in creole sauce and
white wine, frijoles negros.

TIMBA | \$6
guava paste and swiss cheese

GRILLED CHEESE | \$6
made with AMERICAN, or SWISS CHEESE

SIDES

AVOCADO | whole avocado | \$ 5

ARROZ BLANCO | white rice | \$3

ARROZ AMARILLO | yellow rice | \$4

FRIJOLES NEGROS | black beans | \$4

MADUROS | fried sweet plantains | \$4

PAPAS FRITAS | french fries | \$3

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

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

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

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

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

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

DESSERTS

BREAD PUDDING | \$4
with raisins and brandy syrup

FLAN | \$4
vanilla, coconut, chocolate

PASTELITO | \$2
GUAVA or GUAVA/CHEESE | BEEF

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

Prices subject to change | Delivery available \$4

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