

DINNER MENU

DRINKS

AMERICANO
12 oz. \$2 | 16 oz \$3
single shot espresso. hot water.

CAFE CON LECHE
12 oz. \$3 | 16 oz \$4
single shot sweetened espresso.
steamed milk.

CAFE CUBANO | \$2
single shot sweetened espresso.

COLADA | \$2
triple shot sweetened espresso.

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

HOT TEA | \$2
chamomile. decaf. green. earl grey.
decaf peppermint. earl grey. green.
orange spice. raspberry

TROPICAL SHAKE | \$4
guanabana. guayaba. mango.
mamey. maracuya. papaya. platano.
strawberry. trigo.
(choose 1 or 2 flavours)

HOT CHOCOLATE
| 12 oz. \$3 | 16 oz. \$4
ghiradelli.

SODA PITCHER \$8
*HOUSEMADE MOJITO MIX
PITCHER \$10
*HOUSEMADE SANGRIA MIX
PITCHER \$12

BOTTLED WATER | \$2

PASSION ICED TEA | \$4
raspberry iced tea. maracuya puree.
strawberries. sugar.

SALIDA DEL SOL | \$4
earl grey iced tea. fresh lime. mango
puree. sugar.

CAN SODA | \$2
coke. diet coke. sprite. lemonade

FOUNTAIN DRINK | \$2
coke. diet coke. sprite. lemonade. ice
tea. coke zero.

LATIN SODAS | \$3
malta. jupina. materva. iron beer

TROPICANA JUICE | \$2
apple. orange

APPETIZERS

add AVOCADO +\$2

ALMOST CUBAN | \$6
ground soy beef. black beans. cheese
portobello mushroom.

PAPA RELLENA | \$6
potato. ground beef.

YUCA RELLENA | \$6
yuca. ground beef.

AJI RELLENO | \$9
ground beef. or soy beef. roasted
pepper. mozzarella.

TAMAL | \$6
chicken. or pork tamale.

CEVICHE CUBANO | \$18
jumbo shrimp. tilapia. mussels. citrus
coconut sauce. onions. cilantro. avocado.
mariquitas.

***EMPANADAS** | \$4 | (3 for \$10)
chorizo. chorizo/goat cheese. goat
cheese. ropa vieja. shrimp. beef.
chicken. mozzarella. soy beef. spinach.
veggie

CHORIPAN | \$8
spanish chorizo. bell peppers. onions.
toast points.

MASITAS DE PUERCO | \$9
pork pieces. onions. mojo de ajo.

MARIQUITAS | \$5
plantain chips. mojo de ajo.

MEJILLONES CARIBE | \$12
p.e.i mussels white wine. garlic
sauce. toast points.

CALAMAR CRIOLLO | \$7
calamari sautéed shallots. garlic. butter.
white wine. squid ink. salsa napolitana.
toast points.

TOSTONES RELLENOS | \$8
three shrimp plantain cups.

FRITURAS DE BACALAO | \$8
cod cakes. chipotle mayo

CROQUETAS | \$6
four hand rolled ham croquettes. cuban
béchamel sauce.

PULPO CUBANO | \$15
octopus. shallots. garlic. butter. white wine.
salsa napolitana mariquitas.

SALADS & SOUPS

Add 1 CHURRASCO +\$9 | BISTEC PALOMILLA +\$5 | POLLO +\$4 | 3 JUMBO SHRIMP +\$10

AVOCADO SALAD | \$7 Small \$12 large
avocado. mixed greens. tomatoes. onions.
balsamic vinaigrette.

HOUSE SALAD | \$7 small | \$12 large
mixed greens. hearts palm. radishes. watercress.
balsamic vinaigrette.

SOPA DE GROUPER | cup \$4 | bowl \$8
grouper soup. toasted bread.

ENSALADA DE ESCALOPE | \$14
scallops. mixed kale salad. goat cheese.
walnuts. apple cider vinaigrette.

ENSALADA DE SALMON | \$16
sockeye salmon. (6 oz) mixed kale salad. baby carrots.
watercress. buttermilk dill.

SOPA DE POLLO | cup \$4 | bowl \$8
chicken stew. toasted bread.

ENSALADA DE PULPO | \$14
octopus. mixed greens. tomatoes. radishes. manchego cheese.

ENTREES

entrees with ARROZ BLANCO. FRIJOLES NEGROS and MADUROS

***BISTEC DE PALOMILLA** | \$17
marinated steak. (12 oz) garnished.
raw onions.
EMPANISADO (BREADED) | \$18

***ROPA VIEJA** | \$17
shredded steak. onions. peppers.
garlic. creole sauce.

PICADILLO | \$15
ground beef. green peppers. olives.
capers. peas. raisins. garlic srito.

CHULETAS FRITAS | \$16
pork chops. citrus mojo. onions.
arroz blanco. frijoles negros.
maduros.

***LECHON** | \$16
roasted pork. citrus mojo.
house seasoning. onions.

POLLO A LA PLANCHA | \$16
chicken breast. marinated citrus mojo.
onions.
EMPANISADO (BREADED) | \$17

CAMARONES AL AJILLO | \$25
jumbo shrimp. (7) garlic. butter sauce.

VEGGIE (vegan) | \$13
portobello mushroom. marinated
vegetables. house seasoning.

TOFU (vegan) | \$13
tofu cubes. peppers. onions.
creole sauce. white wine.

*Customers Favorites

ALL MAJOR CREDIT CARDS ACCEPTED | UP TO 4 CREDIT CARDS PER CHECK | A SUGGESTED 20% SERVICE CHARGE WILL BE ADDED TO PARTIES 6 OR MORE.
www.90milesclubancafe.com | facebook.com/90milesclubancafe | #90miles

HOUSE SPECIALTIES

***CHURRASCO** | \$22
skirt steak. (8oz) arroz amarillo.
chimichurri. yuca.

***PUERCO ROSTIZADO** | \$17
featured on Diners. Drive-Ins. and Dives
pork marinated. roasted overnight. bacon.
guava. ham. malta. prunes. arroz blanco. frijoles
negros. maduros.

MILANESA 90 MILES | \$18
pollo. or steak. empanizado (breaded)
salsa napolitana. melted cheese. arroz
blanco. frijoles negros. maduros.

VACA FRITA | \$16
braised beef. onions. mojo de ajo.
arroz blanco. frijoles negros. maduros.

***MASAS DE PUERCO** | \$16
pork medallions. onions. mojo de ajo.
congris.

PARGO | market price
red snapper. mojo de ajo. tomato.
onion. tostones.

***RABO ENCENDIDO** | \$24
oxtail bone. sauce. arroz blanco.
frijoles negros. maduros.

SURF & TURF | \$33
skirt steak. jumbo shrimp. calamari.
arroz amarillo. yuca. mojo de ajo.

SALMON A LA PLANCHA | \$18
sockeye salmon. (8 oz)
caribe salsa. garlic dill butter. arroz blanco.
vegetables. maduros.

PICANA AL GRILL
arroz blanco. frijoles negros.
mushroom cream sauce.
oz 8 | \$16
oz 10 | \$18
oz 12 | \$20
oz 16 | \$24

***FRICASE DE POLLO** | \$17
featured on Diners. Drive-Ins. and Dives
chicken quarter. creole sauce. arroz blanco.
frijoles negros. maduros.

VIEIRAS EN VINO BLANCO | \$18
jumbo scallops (3). shallots. garlic butter
sauce. arroz amarillo.
vegetables.

***Customers Favorites**

SANDWICHES

Sandwiches on White/Wheat French bread with choice side
PAN DE COCO +\$1 | Add Cheese +\$1 (American/Pepperjack/Swiss) | add AVOCADO +\$2

BISTEC DE PALOMILLA | \$12
steak. romaine. tomato. chimichurri.
shoestring potatoes.

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

PESCADO | \$13
tilapia. romaine. tomato. raw onion.
tartar sauce.

BISTEC EMPANISADO | \$13
steak. romaine. tomato.
raw onion.

PAN CON LECHON | \$11
roasted pork. citrus mojo. house
seasoning. shoestring. potatoes. sweet
plantains.

PESCADO | \$12
seasoned tilapia fish. red peppers. green
peppers. onions.

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

CROQUETA | \$12
ham croquettes. swiss cheese. onion.
béchamel sauce.

CHEESE | \$10
pan de coco. american. pepperjack. or
swiss cheese.

ROPA VIEJA | \$12
shredded beef. onions. peppers.
creole sauce.

POLLO | \$11
chicken breast. romaine. tomato.
onion.

TOFU | \$11
tofu. pepper. onion. creole sauce white wine.
frijoles negros.

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

POLLO EMPANISADO | \$12
chicken breast. breaded. lettuce.
tomato. raw onion.

VEGGIE | \$9
portobello mushroom. vegetables. house
seasoning. swiss cheese. frijoles negros.

FRITA CUBANA | \$11
ground beef. chorizo burger. shoestring
potatoes. onion. maduros.
(egg - optional)

CAMARON | \$13
empanizado (breaded)
shrimp. lettuce. tomato. salsa napolitana.
raw onions.

TIMBA | \$10
guava paste. swiss cheese

SIDES

AVOCADO | whole avocado | \$ 5

ARROZ BLANCO | white rice | \$3

ARROZ AMARILLO | yellow rice | \$4

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

FRIJOLE NEGROS | black beans | \$4

MADUROS | sweet plantains | \$4

MARIQUITAS | ly 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 | green plantains with mojo de ajo | \$4

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

YUCA FRITA | yuca. mojo de ajo | \$4

**PRICES SUBJECT TO CHANGE | 2 HOUR SEATING LIMIT | ONLY HOLD RESERVATIONS FOR 15 MINUTES
A SUGGESTED 20% SERVICE CHARGE WILL BE ADDED TO PARTIES 6 OR MORE**