

DINNER MENU

★ APPETIZERS ★

CALAMAR CRIOLLO | \$9

calamari sautéed red onions. garlic. butter. white wine. squid ink. salsa napolitana. toast points.

CEVICHE CUBANO | \$18

jumbo shrimp. tilapia. mussels. citrus coconut sauce. onions. cilantro. avocado. mariquitas.

CROQUETAS | \$6

four hand rolled ham croquetas. 90 Miles aoli.

PAPA RELLENAS | \$6

two ground beef. potato croquetas.

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

beef. chicken. mozzarella. veggie

***EMPANADAS | \$4 | (3 for \$10)**

chorizo & goat cheese. shrimp

TAMAL | \$6

chicken. or pork.

TOSTONES RELLENOS | \$8

three shrimp plantain cups.

MARIQUITAS | \$5

long wavy plantain chips with mojo de ajo

★ SALADS & SOUPS ★

+Pollo \$5 | +Avocado \$3 | +Churrasco \$10 | +Bistec \$5 | + Shrimp [3] \$9

90 MILES SALAD

\$5 Small | \$10 large

mixed greens. tomatoes. onions. hearts of palm balsamic vinaigrette.

ENSALADA DE SALMON | \$16

salmon. mixed greens salad. radish. carrots. mango dressing.

SOPA DE CHERNA

[GROUPER]

cup \$4 | bowl \$8

grouper soup. rice. toasted bread.

SOPA DE POLLO

cup \$4 | bowl \$8

chicken, carrots, noodles, toasted bread.

★ DRINKS ★

HOT CHOCOLATE

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

PASSION ICED TEA | \$4

raspberry iced tea. maracuya puree. strawberries. sugar.

SALIDA DEL SOL | \$4

black iced tea. fresh lime. mango puree. sugar.

HOT TEA | \$2

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

BOTTLED WATER | \$2

CAN SODA | \$2

coke. diet coke. sprite. lemonade

FOUNTAIN DRINK | \$2

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

CUBAN SODAS | \$3

malta. jupina. materva. iron beer

TROPICAL SHAKE | \$4

guanabana. guayaba. mango. mamey. maracuya. papaya. platano. strawberry. (choose 1 or 2 flavors)

★ SIDES ★

AVOCADO | \$5

whole avocado

ARROZ BLANCO | \$3

white rice

ARROZ AMARILLO | \$4

yellow rice

CONGRIS | \$4

mixed arroz blanco. bacon. frijoles negros

YUCA CON MOJO | \$4

boiled yuca. mojo de ajo

FRIJOLE NEGROS | \$4

black beans

MADUROS | \$4

sweet plantains

PAPAS FRITAS | \$3

french fries

TOSTONES | \$4

green plantains with mojo de ajo

YUCA FRITA | \$4

yuca. mojo de ajo

★ SOCIAL ★

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"The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information."

DINNER MENU

SANDWICHES

Sandwiches on White/Wheat French bread with choice side | Add Cheese +\$1 (American/Pepperjack/Swiss)

*CUBANO | \$11

ham. roast pork. swiss cheese. pickle. mustard.

BISTEC DE PALOMILLA | \$12

steak. romaine. tomato. chimichurri.
grilled onions. shoestring potatoes.

BISTEC EMPANISADO | \$13

breaded steak. romaine. tomato.
raw onion.

*GUAJIRITO | \$12

steak. romaine lettuce. tomato.
onions. swiss cheese & chimichurri
sauce. green plantains.

ROPA VIEJA | \$12

shredded beef. onions. peppers.
creole sauce.

FRITA CUBANA | \$11

ground beef. chorizo burger. shoestring
potatoes. onion. maduros.

PAN CON LECHON | \$11

roasted pork. citrus mojo.
house seasoning. onions potatoes.
shoestring. grilled sweet plantains.

*MEDIA NOCHE | \$11

ham. roast pork. swiss cheese. pickle.
mustard. toasted sweet egg bread.

POLLO | \$11

chicken breast. romaine. tomato.
onion.

POLLO EMPANISADO | \$12

breaded chicken breast. breaded.
lettuce. tomato. raw onion.

PESCADO | \$13

crispy tilapia. romaine. tomato. raw
onion. tartar sauce.

TOFU | \$11

tofu. pepper. onion. salsa criolla. white
wine. frijoles negros.

VEGGIE | \$9

portobello mushroom. vegetables.
house seasoning. swiss cheese.
frijoles negros.

*can not substitute bread.

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

HOUSE SPECIALTIES

CHURRASCO | \$22

skirt steak. arroz amarillo.
avocado chimichurri. yuca con mojo.

VACA FRITA | \$16

fried braised beef. onions. mojo de ajo. arroz
blanco. frijoles negros.

RABO ENCENDIDO | \$24

oxtail. tomato sauce. arroz blanco.
frijoles negros.

PUERCO ROSTIZADO | \$17

featured on Diners. Drive-Ins. and Dives
roasted pork marinated. bacon. guava. ham. malta.
prunes. arroz blanco. frijoles negros.

FRICASE DE POLLO | \$17

featured on Diners. Drive-Ins. and Dives
stewed chicken quarter. arroz blanco.
frijoles negros. potatos. green olive.

MASAS DE PUERCO | \$16

pork medallions. pickled red onions.
mojo de ajo. congris.

PARGO | market price

flash fried snapper. mojo de ajo. tomato. onion.
tostones.

SALMON A LA PLANCHA | \$18

grilled salmon. mango sauce. arroz blanco. mixed
vegetables.

ENTREES

entrees with ARROZ BLANCO. FRIJOLE NEGROS

*BISTEC DE PALOMILLA | \$17

marinated steak. garnished.
raw onions. parsely

*ROPA VIEJA | \$17

shredded steak. onions. peppers.
garlic. creole sauce.

SOY BEEF PICADILLO | \$15

ground soy beef. green peppers.
olives. capers. raisins. garlic sofrito.

CAMARONES AL AJILLO | \$25

jumbo shrimp. garlic. red onions.
butter sauce.

CHULETAS FRITAS | \$16

pork chops. citrus mojo. grilled onions.

*LECHON | \$16

roasted pork. citrus mojo.
house seasoning. grilled onions.

POLLO A LA PLANCHA | \$16

chicken breast. citrus mojo. grilled onions.
EMPANISADO (BREADED) | \$17

TOFU & VEGGIE | \$16

portobello mushroom.
vegetables. house seasoning.

