

DINNER MENU

APPETIZERS

CALAMAR CRIOLLO | \$9

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

MARIQUITAS | \$5

long wavy plantain chips with mojo de ajo

CROQUETAS | \$6

four hand rolled ham friters. 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.

TUNA CEVICHE | \$14

aji tuna. cucumber. red onion. red pepper. avocado. mango habanero marinade. malanga chips.

SALADS & SOUPS

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

90 MILES SALAD

\$5 Small | \$10 large

mixed greens. tomato. onion. hearts of palm. balsamic vinaigrette.

ENSALADA DE SALMON | \$16

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

SOPA DE CHERNA

[GROUPEL]

cup \$4 | bowl \$8

grouper soup. rice. toasted bread.

SOPA DE POLLO

cup \$4 | bowl \$8

chicken, carrot, noodles, toasted bread.

DRINKS

COLADA | \$2

triple shot sweetened espresso.

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

CUBAN SODAS | \$3

malta. jupina. materva. iron beer

FOUNTAIN DRINK | \$2

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

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 fried 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 | Add Cheese +\$1 (American/Pepperjack/Swiss)
with choice of side

*CUBANO | \$11

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

BISTEC DE PALOMILLA | \$12

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

BISTEC EMPANISADO | \$13

breaded steak. romaine. tomato.
raw onion.

*GUAJIRITO | \$12

steak. romaine lettuce. tomato.
onion. swiss cheese & chimichurri.
on green plantains.

ROPA VIEJA | \$12

shredded beef. onion. pepper.
creole sauce.

FRITA CUBANA | \$11

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

PAN CON LECHON | \$11

roasted pork. citrus mojo.
house seasoning. grilled onion.
shoestring potatoe. maduros.

*MEDIA NOCHE | \$11

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

POLLO | \$11

chicken breast. romaine. tomato.
grilled onion.

POLLO EMPANISADO | \$12

breaded chicken breast. breaded.
romaine. tomato. raw onion.

PESCADO | \$13

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

TOFU | \$11

tofu. bell 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 | WE 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

grilled braised beef. onion. mojo de ajo.
arroz blanco. frijoles negros.

RABO ENCENDIDO | \$24

braised oxtail. tomato sauce. arroz blanco.
frijoles negros.

PUERCO ROSTIZADO | \$17

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

FRICASE DE POLLO | \$17

featured on Diners. Drive-Ins. and Dives
stewed chicken quarter. arroz blanco.
frijoles negros. potato. 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 & grilled steak.
raw onion. parsely

ROPA VIEJA | \$17

shredded steak. onion.
bell pepper. garlic. creole sauce.

SOY BEEF PICADILLO | \$15

ground soy beef. green pepper. olive.
capers. raisins. garlic sofrito.

CAMARONES AL AJILLO | \$25

jumbo shrimp. garlic. red onion.
butter sauce.

CHULETAS FRITAS | \$16

two pork chops. citrus mojo. grilled onions.

LECHON | \$16

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

POLLO A LA PLANCHA | \$16

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

TOFU & VEGGIE | \$16

portobello mushroom.
vegetables. house seasoning.

