



Brunch Menu: Sundays from 12pm to 3pm

## ENDLESS COCKTAILS 18

Bloody Mary \* Mimosas \* Rosé \* Chardonnay \* Cabernet Sauvignon

### APPETIZERS

#### Frutas Frescas 12 \*GF

Fresh seasonal fruits and berries

#### Tostada de Salmon Ahumado 17

Grilled sourdough bread with smoked salmon, cream cheese, red onions, capers, and garnished with fresh herbs

#### Tostada de Aguacate 15

Grilled sourdough bread with avocado spread, Heirloom tomato and cucumbers. Garnished with fresh herbs.

Add two poached eggs for 2

#### Camarones al Ajillo 15

Our best seller! Sautéed shrimp with lemon, garlic, and extra virgin olive oil. Garnished with herbs and served with grilled sourdough bread

#### Frituras de Cobo 16

Bahamian Conch in veggie mix batter and fried fresh to order. Served with a side of our Piquillo tartar sauce

#### Pulpo con Mofongo de Yuca 21 \*GF

Pan seared octopus with garlic, olives, Peruvian pepper sofrito, and lemon served over yucca mofongo and garnished with cilantro

#### Chicharrón de Viento 12 \*GF

Our most popular fried to order dehydrated pork rinds served with garlic, sea salt and lemon.

#### Pork Tamale 14 \*GF

All time Cuban favorite tamale topped fried pork chunks and cilantro aioli. Garnished with red onion and cilantro

### ENTRÉE

#### Panqueques 15 \*GF

Three fluffy pancakes topped with whipped cream, bananas, and strawberries. Served with maple syrup

#### Tostada Francesa 14

Two slices of brioche bread with seasonal berries, guava sauce, ricotta cheese and maple syrup

#### Huevos Benedictosa lo Cubano 16

Two grilled country bread slices with two poached eggs, porchetta, and our secret Havana-Hollandaise sauce, garnished with fresh herbs

#### Sandwich de Huevo 14

Oaxaca cheese crusted sourdough bread with omelet, bacon, more Oaxaca cheese, lettuce, and tomatoes

#### Cubano Sandwich 18

Best in Miami! Toasted Cuban bread with ham, porchetta, Swiss cheese, pickles, and mustard. Served with a side of battered French fries

#### Cheeseburger 17

Grass fed beef patty with Swiss cheese, lettuce and tomatoes over Brioche bread. Served with a side of battered French fries

Add two eggs for 2

#### Lechon Asado 20 \*GF

24 hour marinated, slow roasted pork shoulder topped with onions and Cuban mojo. Served with white

### SPECIALTY COFFEES

#### Café Bombón 7

Espresso/condense milk

#### Cortadito Nutella 6

Espresso/Nutella/cream

#### Carajillo 12

Espresso/Rum Dictador Café

#### Iced Lattes 5

Caramel/mocha or Nutella

GF – Gluten Free

\*\* Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness.  
For your convenience, an 18% service charge is added to your bill.