

## postres [desserts]

**flan soul de cuba** 5  
traditional spanish style custard served a la carte under a rich caramel sauce

**flan ambiente** 7  
traditional spanish style custard served above a medley of caramelized plantain, strawberries and whipped cream

**empanadas de mango o guayaba** 6  
lightly fried pastry shell filled with your choice of guava or mango preserve and cream cheese

**mojito cheesecake** 8  
the perfect balance of sweet and tart, made with lime, rum, and mint



*Thank you for choosing to dine at Soul de Cuba Cafe. You should know that we prepare our meals using family recipes passed down through the generations. My father, William Jesus Puerto, my aunt, Martha Gomez Bacon, and my abuela, Louisa Gomez, have shared with me and my team the most sacred of our family's heritage: their cooking techniques and childhood stories surrounding the preparations of meals.*

*Here at Soul de Cuba Cafe, we also work eagerly to train our cooks in those same traditions, mindful of the importance of preservation of culture, tradition, and authenticity. We also encourage members of our kitchen teams to express their own creativity by creating more contemporary selections while keeping in mind the spirit of our Cuban heritage. Dine or cater with us and indulge in traditional favorites like Sopa de Frijoles Negros, Lechon Asado, Ropa Vieja, Fricase de Pollo, Rabo Encendido or Bistec Palomilla or try one of our contemporary dishes like our Soul de Cuba Cafe signature Black Bean Chili or our famous Pollo Moderno.*

*So sit back, relax, and enjoy the sights, sounds, aromas and flavors at Soul de Cuba Cafe!*

*Jesus Puerto, Founder*



Now offering **lunch delivery** in the  
downtown area

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### operating hours

monday - thursday  
11:00 am - 10:00 pm

friday & saturday  
11:00 am - 11:00 pm

sunday  
11:00 am - 8:30 pm

sunday brunch  
11:00 am - 3:00 pm weekly

*soul de cuba cafe can be made available for special events  
and private parties*



Inquire about franchise opportunities at  
[franchise.souldecuba.com](http://franchise.souldecuba.com)



## aperitivos [appetizers]

**croquetas de jaiba** 9  
two crab cakes seasoned with tomato sauce, cayenne, onions and green bell peppers

**calamares fritos** 11  
tender fresh squid marinated in citrus and garlic then breaded and lightly fried served with mojo aioli and honey mojo dipping sauces

**papa rellena\*** 6  
light and fluffy mashed potato croquette stuffed with seasoned ground beef breaded and lightly fried topped with spicy mango salsa

**tapa sampler** 19  
some of our favorite tapas: jamón serrano, chorizo, salami, manchego cheese, manzanilla olives, mojot marinated roasted peppers and garlic, garbanzo frito, roasted red pepper hummus with crostini *feeds 3-4 people*

**ceviche** 12  
tender medley of shrimp and bay scallops cured in citrus juice with chopped mango, red onion, tomato and cilantro

**lettuce wrap** 9  
turning a new leaf on our valued tradition. picadillo, lechon asado, or chili de frijoles sit on a bed of crisp lettuce, topped with mayo aioli

**soul sampler** 16  
try a variety of delicious appetizers all on one plate: platanitos, papa rellena and croqueta de jaiba *feeds 1-2 people*

**empanadas\*** 15  
three light and crispy turnovers filled with seasoned beef, chicken or sautéed veggie served with homemade mango and habanero salsa

**sopa de frijoles negros\*** 7 bowl 4 cup  
abuela's famous recipe! black bean soup made with tropical and mediterranean spices!

**black bean chili** 8 bowl 5 cup  
you won't be disappointed! our famous black bean soup infused with chili powder, spices and ground beef

**sopa del día** 8  
ask your server for our soup of the day

## vegetales [veggies]

**ensalada de Louisa\*** 8  
named after our abuela [grandmother] chopped iceberg lettuce, tomato, green peppers, red onions and avocado served with our house honey vinaigrette dressing.  
*5 dollars extra to add pork, chicken or shrimp*

**soul salad** 8  
mix of mescaline greens, tomatoes, red onions, red and green bell peppers, candied walnuts and spanish olives served with our house honey vinaigrette dressing.  
*5 dollars extra to add pork, chicken or shrimp*

**motofu** 15  
extra firm tofu marinated in garlic, citrus, and habanero then fried and served atop of medley of mixed vegetables and white rice drizzled in balsamic reduction. vegan friendly!  
*5 dollars extra to add shrimp*

**ensalada de pollo** 14  
strips of juicy mojo marinated chicken breast served on top of mixed greens with honey glazed walnuts in our house mojito vinaigrette dressing

**eggplant milanesa** 16  
mouth watering mojo marinated eggplant thinly sliced, breaded and fried served under grated parmesan and tomato sauce over arroz blanco with frijoles negros and platanitos

**ensalada del mar** 18  
flaky red snapper filet, plump shrimp and juicy scallops tossed with crispy calamares and white anchovies resting on a bed of romaine lettuce tossed in our house made spicy mojo ceasar dressing

## bocadillos [sandwiches]

(lettuce, tomato added upon request / choice of sides: organic mescaline greens or potato chips) available until 5 pm

**cubano** 9  
baked ham, marinated roast pork, salami, swiss cheese and pickles served on pressed cuban bread with mayo and mustard

**media noche** 9  
marinated roast pork served hot under grilled onions, swiss cheese and pickles on pressed sweet bread with mayo

**pan con bistec** 9  
thinly sliced mojo marinated steak with grilled onions served on pressed cuban bread with mayo

**pescado del rio [catfish]** 9  
farm raised catfish filet marinated in mojo, breaded with panko flakes and served on pressed cuban bread with tartar sauce, lettuce and tomato

**soul cubano** 14  
serrano ham, manchego cheese, tender roast pork and salami dressed in cilantro and roasted garlic aioli on pressed cuban bread served with mixed greens

## platillos principales [entrées]

pollo [chicken]

**fricase de pollo\*** 16  
a favorite of the soul de cuba staff. marinated chicken sautéed with onions and spanish olives along with a combination of tropical and mediterranean spices. served over arroz blanco with frijoles negros and platanitos food for the soul!

**pollo moderno** 21  
marinated chicken breast breaded and lightly fried served under our special salsa made of mango, guava, black beans, pineapple and rum served with arroz blanco, frijoles negros and platanitos

**pollo frito en mojo y miel** 16  
fried chicken breast tossed in honey mojo and topped with garlic and citrus carmelized onions served with arroz moro and platanitos

**milanesa de pollo\*** 18  
marinated chicken breast lightly breaded then fried served under smoked ham, grated parmesan and tomato sauce over arroz blanco with frijoles negros and platanitos

**pollo de ajo y naranja\*** 17  
comida tipica [home cooking] juicy mojo marinated chicken breast served with arroz amarillo, frijoles negros and platanitos

carnes [beef and pork]

**bistec palomilla\*** 22  
mojo marinated pan seared sirloin steak covered with caramelized onions served with arroz blanco, frijoles negros and platanitos

**picadillo\*** 13  
seasoned minced ground beef cooked in a tomato sauce with spanish olives, onions, peppers, and capers and over arroz blanco con frijoles negros and platanitos

**lechon asado\*** 17  
lean mojo marinated roast pork hand pulled and sautéed with onions served with arroz moro and platanitos

**ropa vieja\*** 17  
a favorite among visitors to cuba! shredded beef cooked with onions in a light tomato sauce served with arroz blanco, frijoles negros and platanitos

**rabo encendido\*** 18  
select lean oxtails seasoned and cooked in red wine sauce served with arroz blanco, frijoles negros and platanitos

mariscos [seafood]

**salmon en mojo y miel** 18  
salmon filet rubbed with garlic and spices then soaked in citrus juices and honey served with garlic mashed potatoes and a medley of greens

**camarones con salsa\*** 20  
shrimp sautéed with a spicy tomato and caper salsa served over arroz blanco with frijoles negros and platanitos

**cangrejo y camarones enchilado** 22  
spicy! white lump crab meat and tender shrimp in a sweet and spicy tomato and garlic sauce served over angel hair pasta

**pargo a la cubana\*** 22  
tender pan fried red snapper filet with cilantro, tomato, white wine and garlic served over arroz blanco with sautéed onions, frijoles negros and platanitos