

soul de cuba cafe

aperitivos [appetizers]

devil crab 7
a tampa bay favorite! freshly seasoned crab meat
fried in bread crumbs

empanadas 6
lightly fried pastry shells filled with your choice of
seasoned chicken, beef or grilled veggies

tostones 7
fried green plantains served under our original
mojo garlic sauce

ceviche de camarones 10
tender lumps of shrimp cured in a citrus juice with
chopped mango, red onion, tomato and cilantro

mejillones de mojo 12
steamed mussels in a garlic butter broth
served with toasted bread

soul sampler 13
have a taste of most popular items all on one
dish! Veggie and beef empanadas, camarones,
bailando, and devil crab

sopas [soups]
cup 3 bowl 5

sopa de frijoles negros
Abuela's famous recipe of black bean soup made
with exotic spices!

black bean chili
chef robert's signature dish! black beans
prepared with ground beef and spices

soup of the day
please ask our servers for the soup of the day
special

vegetales [veggies]

ensalada de louisiana 7
chopped lettuce, tomato, green pepper, red
onions, and avocado tossed with our house
dressing
3 dollars extra to add pork, chicken or shrimp

soul salad 8
mix of mesquite greens, plum tomatoes, red
onions, red and yellow bell peppers, and stuffed
olives tossed with our house dressing
3 dollars extra to add pork, chicken or shrimp

ensalada tropicana 14
our house special! mixed greens, tossed with
carrots, tomato, red and green bell pepper, fried
yuca, and sautéed shrimp served with mango
and cilantro vinaigrette

sandwiches
[only available during lunch hours]
(lettuce, tomato added upon request)

cubano 7
baked ham, marinated roast pork, swiss cheese
and pickles - served on pressed cuban style
bread w/ mayo and mustard

pan con bistec de pollo 7
marinated and lightly breaded or non breaded
chicken breast pan fried in olive oil
served on pressed cuban style bread with
mayo

media noche 7
marinated roast pork served hot under grilled
onions, swiss cheese and pickles on pressed
cuban style bread with mayo

pan con bistec 8
thin slices of pan fried cuban palomilla steak and
grilled onions served on pressed cuban style
bread w/ mayo

pan con pescado 9
fresh pan simmered or fried tilapia served under
sweet red onions, sliced dill pickles on pressed
cuban style bread with mayo

dinner entrees [only available after 5 pm]

pollo [chicken]

arroz con pollo 14
a home-style seasoned baked chicken with
onions and peppers served with saffron rice,
platanos maduros y frijoles negros

pollo soul de cuba 16
chicken breast breaded and pan fried served
under Chef Robert's special salsa made of
mango, guava, black beans, pineapple and rum
served with arroz blanco y platanos maduros

pollo de mojo 15
marinated chicken breast sautéed with white
wine and our house made mojo served under
pan fried onions with arroz blanco, platanos
maduros y frijoles negros

carnes [beef and pork]

bistec palomilla 16
pan seared sirloin with caramelized onions
served with arroz blanco, frijoles negros y
tostones

picadillo 9
seasoned minced ground beef cooked in a
tomato sauce with spanish olives, onions,
peppers, capers and tomatoes over arroz blanco
con platanos maduros

lechon asado 14
lean mojo marinated roast pork thinly sliced and
fried with onions served with arroz moro y
tostones

ropa vieja 13
a favorite among visitors to cuba! shredded beef
cooked with onions in a light tomato sauce
served with arroz blanco y platanos maduros

rabo encendido 16
select lean oxtails seasoned and cooked in red
wine sauce served with arroz blanco y tostones

mariscos [seafood]

camarones con pina 17
shrimp sautéed with pineapple, onions and peppers in a sweet pineapple sauce served with arroz blanco y yuca con mojo

pargo con salsa de mango 20
broiled filet of red snapper cooked with fresh mango salsa served over arroz blanco with yuca

banana crusted snapper 21
a fresh catch of red snapper breaded with banana crumbs and pan fried served with a citrus cream sauce, saffron rice and a vegetable stir fry

crab anchala con camarones 17
white lump crab meat cooked with shrimp in a sweet tomato and garlic sauce served with pasta

tortilla a la habana 15
spanish style potato and sweet onion omelet topped with aioli sauce accompanied by sautéed shrimp and crisp bruschetta

side orders

arroz blanco [white rice] 3
arroz amarillo [yellow rice] 3
arroz moro [moro rice] 4
platanos maduros [plantains] 4
steamed vegetables 4

postres [desserts]

flan 5
traditional styled custard served with whipped cream

empanada de guava y queso 6
two lightly fried pastry shells filled with guava preserve and cream cheese

tres leches 6
delicious white cake drenched in three types of milk!



E-Mail: info@souldecuba.com

operating hours

monday

closed

tuesday

11:30am - 10:00pm

wednesday

11:30am - 10:00pm

thursday

11:30am - 10:00pm

friday

11:30am - close

saturday

12:00pm - close

sunday

12:00pm - 9:00pm