media noche
the midnight snack! marinated roast pork, caramelized onions, swiss cheese and pickles on pressed sweet bread with mayo 12

pan con bistec
shredded mojo steak, swiss cheese, caramelized onions, mayo 14

pollo empanizado
fried chicken breast, lettuce, tomato, swiss, mayo 12

la rancheria
fried eggplant, roasted red peppers, lettuce, tomato, mayo 12

el marinero
fried white fish filet, tartar sauce, lettuce, tomato 14

posts [desserts]

flan ambiente
traditional Spanish style custard served with caramelized butter rum plantain bananas and whipped cream 8

flan soul de cuba*
traditional Spanish style custard served a la carte under a rich caramel sauce 6

empanada de guayaba
lightly fried pastry shell filled with guava and cream cheese 8

tres leches
delicious white cake soaked in three types of milk and topped with whipped cream 8

cafe [coffee]
make any coffee a double +2
+5 to add kahlua, sambuca or diplomatico añejo rum (must be consumed on premises)

cafe cubano
a double shot of our locally roasted cuban bean blend 4
Our Signature Cuban Coffee Blend is locally roasted for Soul de Cuba Cafe

cafe cortadito
cafe cubano with a light splash of steamed milk 4

cafe con leche
a cafe cubano with steamed milk added. just like abuela used to make 5

cafe americano
american style coffee made with the same bean blend 4

Thank you for choosing to dine at Soul de Cuba Cafe. 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

Soul de Cuba Cafe
283 Crown St.
New Haven, CT 06511
email: nhinfo@souldecuba.com
web: www.souldecuba.com
looking for a new franchise opportunity?
franchise.souldecuba.com

operating hours
sunday – thursday 11:30 am – 10:00 pm
friday & saturday 11:30 am – 11:00 pm

soul de cuba cafe can be made available for special events and private parties
**aperitivos y tapas**
[appetizers and snacks]

- **croquetas de jaiba** S
  - crab croquettes: lump crab meat seasoned with tomato, cayenne, onion and bell pepper  12 (6pc)
- **empanadas** V
  - crispy turnovers filled with seasoned beef, chicken and sauteed veggies (one each)  15
- **tostones** V GF
  - fried green plantains served with Soul de Cuba Cafe Traditional Mojo Marinade sm 6 (5pc)/lg 9 (8pc)
- **papa rellena**
  - light and fluffy mashed potato croquette stuffed with seasoned ground beef, breaded and lightly fried  7
- **ceviche** S GF
  - shrimp and bay scallops cured in citrus juice with chopped mango, red onion, tomato and cilantro  14
- **yuca frita** V
  - a.k.a. cassava or tapioca. fried and served with tomato aioli
- **soul sampler** S
  - a variety of delicious appetizers on one plate: tostones, papa rellena and croqueta de jaiba  17 serves 1-2
- **aceitunas marinadas** V GF
  - olive medley with garlic and mediterranean spices  8
- **crispy pork belly**
  - crispy fried pork belly tossed in salt, chili pepper, garlic & lime  14

**ensaladas y sopas**
[salads & soups]

- **ensalada de pollo** N GF
  - mojito marinated pan seared chicken, mixed greens, bell peppers, onions and candied walnuts with mojo vinaigrette dressing  15
- **soul salad** N V GF
  - organic mescanile greens, tomatoes, red onion, bell peppers, candied walnuts, spanish olives with honey balsamic vinaigrette  12 (5 extra to add pork, chicken, shrimp)
- **sopa de frijoles negros** V GF
  - abuela's famous recipe! black bean soup made with tropical and mediterranean spices!  8 bowl
- **black bean chili** GF
  - our famous black bean soup infused with chili powder, spices and ground beef  8 bowl

**platillos principales**
[entrees]
(entree prices include white rice and black beans)

- **pollo** [chicken]
  - **fricase de pollo** GT GF
    - a staff favorite. marinated chicken thigh sauteed with onion, sofrito, spanish olives and a combination of tropical and mediterranean spices  19
  - **pollo moderno**
    - tender chicken breast marinated, breaded and fried then topped with a caramelized mango, guava, pineapple and black bean salsa  24
  - **pollo frito en mojo y miel**
    - juicy mojo marinated chicken breast served with arroz amarillo, marinara sauce and grated parmesan  19
  - **milanesa de pollo**
    - tender chicken breast marinated, breaded, fried with smoked ham, marinara sauce and grated parmesan  18
  - **pollo de ajo y naranja** GF
    - juicy mojito marinated chicken breast served with arroz amarillo, frijoles negros and platanos maduro  19

- **carnes** [beef and pork]
  - **bistec palomilla** GT GF
    - mojo marinated, pan seared, NY strip steak with caramelized onion and citrus  25
  - **picadillo** GT GF
    - tender ground beef seasoned with tomato, spanish olives, onion, bell peppers and capers  15
  - **platano relleno** GF
    - layered then baked like a lasagna: sweet plantains, seasoned ground beef and swiss cheese  18
  - **lechon asado** GT GF
    - traditional celebration dish! mojo marinated pork roasted until tender then hand pulled and topped with caramelized onions  19
  - **ropa vieja** GT GF
    - a favorite among visitors to Cuba! shredded beef simmered with onion, bell peppers and garlic in a light tomato sauce  19

- **vegetales** [veggies]

- **motofu** [mojo marinated fried tofu] V GF
  - tofu fried and served with mixed veggies, rice and plantain drizzled in balsamic reduction  17
- **eggplant steak** V
  - mojito marinated eggplant breaded and fried, topped with marinara sauce and parmesan  18

- **bocadillos** [sandwiches]

  - choice of salad or chips served on pressed cuban bread
  - **cubano**
    - the classic! baked ham, salami, roast pork, swiss cheese, mustard/mayo  12
    - **soul cubano**
      - cured ham, salami, manchego cheese, roast pork, roasted garlic and cilantro aioli  14

- **mariscos** [seafood]

- **salmon en mojo y miel** S GF
  - fresh salmon filet seared then simmered in honey, and citrus mojo served with garlic and achiote mashed potatoes and spicy mojo green beans  22
- **cangrejo y camarones enchilado** S GF
  - spicy lump crab meat and tender shrimp in a sweet and spicy tomato and garlic sauce over angel hair pasta  24
- **pargo a la cubana**
  - tender red snapper filet lightly simmered with cilantro, onion, tomato, white wine and garlic  24
- **pasta del malecón** S
  - salmon, mussels, capers, onion, crushed red pepper, tomato sauce over pasta  18

**N** indicate prepared with nuts
**S** this item contains seafood or shellfish
**V** vegetarian
**GF** this item does not contain whey gluten
[Not prepared in a gluten free certified kitchen]

**Please alert the Chef to any life threatening allergies**

*traditional Cuban fare indicated by asterisk

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*Thoroughly cooking meats, poultry and fish will reduce the risk of food borne illness*

*prices subject to change without notice*