

DESAYUNO



BREAKFAST

All egg dishes served with your choice of tropical fruit, breakfast potatoes or black beans & rice.
The * symbol means they are perfect in a “to go” box for a beach day.

MAS \$15 SPECIAL

3 eggs any style served with cuban toast, bacon, potatoes sautéed with onions and peppers. Served with coffee and a glass of fresh squeezed orange juice.

Frutas Tropicales* \$9

Fresh tropical fruit with side of vanilla yogurt.
Add granola \$2

Desayuno Moreno \$10

3 fried eggs over rice & sweet plantains.

Chorizo Revuelto \$12

3 scrambled eggs with chorizo, mozzarella, sautéed onions, green peppers & sweet plantains.

Tortilla de Papa* \$11

A filled slice of our “Spanish Omelet” made from grade A eggs, potatoes, mozzarella, onions and green peppers.

5. Steak con Huevo \$16/\$19

3 eggs any style, Palomilla/Churrasco steak smothered in grilled onions & sweet plantains.

6. Revuelto de Vegetales \$11

3 eggs omelet, mushrooms, peppers and onions. Topped with cilantro, avocado and sweet plantains.

7. Tu Manera \$12

3 eggs any style with sweet plantains and your choice of ham, pecan smoked bacon or sausage.

8. Tortilla Maria* \$12

Grade A eggs “Spanish Omelet” with chorizo, potatoes, mozzarella, onions, green peppers & sweet plantains.

BREAKFAST SANDWICHES

SERVED ON FRESH

TOASTED CUBAN BREAD

9. Pan con Tortilla* \$9

Omelet with chorizo, Swiss cheese and green peppers.

10. Jamon y Queso* \$9

Omelet with ham and Swiss cheese.

11. A la Criolla* \$9

Omelet with salsa Criolla, peppers & pecan smoked bacon.

12. El Americano* \$9

BLT, pecan smoked bacon, lettuce, tomatoes & alioli.

13. Queso y Tomate \$8

Grilled mozzarella & roasted tomatoes.

DE LA PLANCHA (OFF THE GRIDDLE).

14. Panke’ Chocolate \$9

3 pancakes with Nutella.

15. Panke’ Tropical \$10

3 pancakes topped with tropical fruits.

16. Panke’ Burrito \$12

Pancake burritos filled with pecan smoked bacon, mozzarella cheese and topped with guava sauce.

17. Panke’ Yanke’ \$12

3 pancakes with ocean smoked bacon and scrambled eggs.

18. Cubano en Francia \$11

3 French toast with guava cream cheese filling .

Breakfast sides at \$3

Breakfast Potatoes, Sweet Plantains, French Fries, Yuca Fries, Avocado, Roasted Herb Tomatoes, Sautéed Onions, Rice & Beans, Chorizo, Pecan Smoked Bacon and Ham.

PASTELES Y BEBIDAS

CUBAN PASTRIES AND BEVERAGES

Fresh Fruit Juices/Smoothies \$9

Strawberry, Banana, Orange, Berries w/ Ice & Honey or add soy almond or dairy milk \$2.

Cuban Tropical Juices/Smoothie \$9

Papaya, Mango, Mamey, Guanabana w/ Ice & Honey or add soy almond or dairy milk \$2.

Cuban & American Sodas \$3

Materva, Juina, Coke, Diet Coke, Sprite, Ginger Ale.

CAFE CUBANO

Espresso \$2.5 | Colada 2.75 | Cortadito (Machiato) \$3

Cappuchino/Cafe con Leche (Latte) Hot or Iced \$3.5

Mas Cuba Style Iced Cuban Coffee w/ Soy milk & Agave \$3.5

Cuban Continental - American Coffee, Buttered Cuban Bread & Guava Jelly \$6

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LUNCH



DINNER

APERITIVOS

Tostones Habaneros* \$8

Flat plantains with aioli topped with your choice of shredded pork, ground beef, chicken or shrimp with lime juice and mozzarella.

Tacunas* \$8

Croquetas in a hot tortilla, with aioli and mango salsa.

Mordiditas* \$9

Mini bites of any if our popular sandwiches

Mash-Sweeto* \$8

Sweet plantain mash topped with marinated shredded pork, chicken or beef, guacamole & mozzarella cheese on top of toasted Cuban bread.

Cuba Sampler \$26

A mix of 4 any appetizers with the * symbol or add one more for \$6 recommended for sharing.

Cuban Quesadilla* \$8

Fresh tortilla & melted cheese topped with diced pineapple / mango and tomato salsa.

Tortillas Españolas \$9

A slice of either: Potato, onions & mozzarella OR Chorizo, mozzarella, sweet plantains.

Ceviche Cubano* \$10

Fish marinated in fresh lime juice with onions & cilantro, pineapple or mango.

Empanada Sampler \$8

2 Empanadas - your choice of feta & spinach, beef, chicken or guava bacon. All come with sauces. (Add 1 more for \$3)

SALADS

Add grilled shrimp, fish, chicken or steak to any salad for \$6

1. El Jardin \$12

Fresh greens, avocado, onions, carrots, cucumber, tomato, shredded mozzarella, parsley & cilantro.

3. El Tropical \$13

Assorted greens, fresh strawberries, apple slices, cherry tomatoes, pecan smoked bacon, walnuts & potato croutons.

2. Aquacate y Tomate \$12

Avocados & tomatoes served with extra virgin olive oil (vegan).

4. El Greek \$13

Feta cheese, tomatoes, cucumber, red onion, green peppers, olives and pineapple y mango over romaine lettuce and with homemade tortilla chips.

SANDWICHES

Served on fresh toasted Cuban bread and potato sticks / \$3 French Fries

Pan con Lechon \$11

Mojo marinated shredded pork, onions and aioli.

Media Noche \$11

Ham, mojo marinated shredded pork, Swiss cheese, mustard, pickles, and Cuban sweet bread.

Pan con Vegetables \$9

Grilled onions, roasted tomatoes, avocado, peppers, spinach, Swiss cheese and aioli

Pan del Mar \$12

Grilled fresh fish fillet with lettuce, roasted herb tomatoes and salsa criolla.

Cubano Clasico \$10

Ham, mojo marinated shredded pork, Swiss cheese, mustard & pickles.

Pan con Bistec \$14/\$18

Palomilla/ Churasco steak, grilled onions, roasted tomatoes, Swiss cheese.

Pan con Pollo \$11

Mojo marinated shredded rotisserie chicken, grilled onions, Swiss cheese and aioli.

FRITAS

Cuban Hamburger \$6.95 Single 1/4 LB/ USDA Choice

\$1.50 Toppings: Cheese: Swiss, American /Caramelized Onions / Roasted Tomatoes, Sliced Tomatoes / Mushrooms.
\$2.50 Roasted Pork, Avocado, (2) Pecan Smoked Bacon, \$3 French Fries.

Beef Chorizo Mix or Just Beef \$9.95 Double 1/2 LB

Pollo de Rotisserie \$14.95 1/4 \$17.95 1/2

Our locally raised chickens are marinated overnight in Moreno's special mojo & slow roasted.

Filete de Pescado \$22

Grilled fresh Mahi or Salmon.

Abuela Fina's Churrasco \$24

Juicy skirt steak topped with grilled onions & chimichurri.

Ceviche Cubano* \$18

Fish marinated in fresh lime juice with: Onions & cilantro, Pineapple or mango. Served with your choice: sweet plantains or tostones & side salad.

Camarones al Mojo \$20

Local shrimp grilled in garlic, lime juice and very delicious.

Lechon Asado\$18

Pork marinated in lime herb sauce and slow roasted for 6 hours (**top seller**).

Picadillo Antonio \$18

Ground beef "Sauteed Cuban style" **Yum!**

Moms Ropa Vieja \$18

Sautéed shredded beef in light tomato sauce .

Elmo's Vaca frita \$18

Delicious pan-fried shredded beef.

RECOMMENDED:

Mas Cuba Signature Mojito's or Sangria Pitcher \$35 | Mas Cuba Mason Jar Souvenir \$20
(23 oz) Filled with Mojito, Margarita, Daiquiri or Sangria / \$10 Refills! Great Value

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WINES

RED WINES

MERLOT, MALBEC, PINOT NOIR, CABERNET

WHITE WINES

SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY, RIESLING

HOUSE

GLASS :\$8 / BOTTLE: \$27

PREMIUM

GLASS: \$10 / BOTTLE: \$35

MAS CUBA SANGRIA

GLASS: \$8 / PITCHER: \$35 (WHITE OR RED WITH FRUIT)

BEERS

DOMESTIC \$6

BUDWEISER, MILLER LIGHT, BLUE MOON, NOT YOUR FATHER'S ROOT BEER,
SAMUEL ADAMS IPA, LOCAL IPA

IMPORTED \$8

HATUEY (CUBAN), PRESIDENTE (DOMINICAN REP), CORONA (MEXICO),
HEINEKEN (HOLLAND), STELLA (BELGIUM), PERONI (ITALY),
GUINNESS (IRELAND), AMSTEL LITE (HOLLAND), CUSQUEÑA (PERU).

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