

— *Beverages – Bedidas* —

Soft Drinks: Coke, Diet Coke, Coke Zero, Sprite, Orange Fanta, Lemonade	2.75
Jupina, Materva, Ironbeer, Malta	2.75
Juices: Mango, Pera, Melocoton, Guayaba	2.75
Coconut Water – Aqua de Coco	4.00
Iced Tea	2.75
Milk	3.00
Chocolate Milk	3.75
Cortadito	3.00
Coffee with Milk – Café con Leche	4.00
Café Cubano	2.25
Double Espresso – Colada	4.00
American Coffee – Café Americano	3.00
Fiji Water	4.50
Cuban Hot Chocolate	4.50
Perrier Water	2.00

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— *Items Upon request* —

(24-48 Hours Required)

Papa Rellena  
Boliche  
Paella  
Arroz con Pollo  
Rabo Encendido  
Arroz con Gandules  
Zarzuela de Mariscos  
Lechon Asado (Entero)  
Masas de Puerco Fritas  
Enchilado de Langosta  
Arroz Frito  
Churros  
Vaca Frita  
Fabada  
Tortilla Española  
Fritas Cubanas  
Arroz con Camarones

***LET US CATER YOUR NEXT PARTY***



at Lázaro's Cuisine



Dinner Menu

— **Appetizers – Aperitivos** —

Empanadas (2) – Chicken, Beef, or Spinach & Corn <i>Flour Turnover with Choice Filling</i>	7.00
Plantain Chips with Mojo Sauce – Mariquitas con Mojo <i>Crispy Fried Green Plantain Chips with our Fresh Garlic and Lime Sauce</i>	5.00
Tostones with Mojo – Tostones con Mojo <i>Twice Fried Green Plantains with our Fresh Garlic and Lime Sauce</i>	6.00
Tostones with Shrimp (4) – Tostones con Camarones <i>Twice Fried Green Plantain Cups Topped with Shrimp Creole</i>	10.00
Manchego Cheese & Fried Spanish Sausage – Manchego y Chorizo <i>6 month Aged Imported Spanish Manchego Cheese &amp; Imported Palacio Spanish Sausage</i>	11.00
Pork Tamal (2) – Tamal con Lechon <i>Homemade Fresh Corn Tamales with Roast Pork and Spicy Laz Sauce</i>	7.50
Fried Yuca – Yuca Frita <i>Fried Fresh Casava Root Served with Laz Sauce</i>	7.50
Salted Cod Fritters (3) – Frituras de Bacalao <i>Canadian Salted Cod Fish Fritters Served with Spicy Laz Sauce</i>	9.50
Casava Root with Mojo – Yuca con Mojo <i>Fresh Casava Root Served with Mojo Sauce and Sautéed Onions</i>	7.50
Ham Croquetas (3)	6.00

— **Salads – Ensaladas** —

House Salad – Ensalada de la Casa <i>Fresh Romaine Lettuce, Tomato, Cabbage, Cucumber &amp; Red Onion Salad</i>	7.50
With Grilled Chicken – Con Pollo <i>With Grilled Chicken Breast Marinated in Mojo Souce</i>	12.50
With Skirt Steak – Con Churrasco <i>With Grilled Skirt Steak Marinated in Chimichuri Sauce</i>	17.50

\*All salads Served with our House Almond-Garlic Vinaigrette Dressing

— **Soups – Sopas** —

Chicken Soup with Vegetables – Sopa de Pollo con Vegetales	Cup / 5.50 Bowl / 7.00
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*Homemade Chicken Breast Soup with Malanga, Plantain, Boniato, Yuca, Celery, Carrots, Onions, Potato*

— **Sandwiches – Emparedados** —

Steak Sandwich – Pan Con Bistec <i>Grilled Top Sirloin with Sautéed Onions, Tomato, Shoe String Potato on Authentic Cuban Bread</i>	11.50
Chicken Sandwich – Sandwich de Pollo <i>Grilled Chicken Breast with Sautéed Onions, Lettuce, Tomato on Authentic Cuban Bread</i>	11.50
Cuban Sandwich – Sandwich Cubano <i>Fresh Roast Pork, Black Forest Ham, Imported Swiss Cheese, Pickles, Mustard on Authentic Cuban Bread</i>	11.50
Pork Sandwich – Pan con Lechon <i>Fresh Roast Pork with Sautéed Onions, Fresh Tomato on Authentic Cuban Bread</i>	11.50
Midnight Sandwich – Medianoche <i>Fresh Roast Pork, Black Forest Ham, Swiss Cheese, Pickles, Mustard on Imported Yellow Sweet Bread</i>	11.50
Spanish Sausage Sandwich – Pan con Chorizo <i>Imported Spanish Sausage, Black Forest Ham, Swiss Cheese, Pickles, Mustard on Authentic Cuban Bread</i>	11.50

\*\*\*All Sandwiches include Mixed Rice or White Rice and Black Beans\*\*\*

\*Did you know that we fly in our Authentic Cuban Bread twice per week\*

— **Entrees – Platos** —

Roast Pork – Lechon Asado	15.00
<i>Slow Roasted Juicy Boston Butt Roast with Sautéed Onions &amp; Mojo Sauce</i>	
Picadillo	14.50
<i>Lean Ground Beef cooked with Bell Peppers, Onions, Potato &amp; Olives</i>	
Pork Chops – Chuletas de Cerdo	15.50
<i>Bone-in Juicy-Tender Lean Pork Chops Marinated in Lemon-Garlic Sauce with Sautéed Onions</i>	
Chicken Fillet – Pollo a al Plancha	14.50
<i>All White Thin Pounded Grilled Chicken Breast Marinated in Garlic Lime Sauce with Sautéed Onion</i>	
Steak with Onions – Palomilla	15.50
<i>Thin Pounded Top Sirloin Marinated in Lime Garlic Sauce with Sautéed Onions</i>	
Shredded Beef – Ropa Vieja	17.00
<i>Lean Tender Beef Brisket - Shredded in Tomato Base with Peppers &amp; Onions</i>	
Shrimp in Creole Sauce – Enchilado de Camarones	17.00
<i>Large Florida Shrimp in Tomato Base with Bell Peppers &amp; Onions</i>	
Skirt Steak – Churrasco	19.50
<i>Our Tender Outside Skirt Steak Grilled with Our Homemade Chimichuri Sauce</i>	
Lightly Breaded Steak – Bistec Empanizado	16.50
<i>Breaded Thin Pounded Top Sirloin Steak</i>	
Lightly Breaded Chicken Fillet – Bistec de Pollo Empanizado	16.50
<i>Breaded All White Thin Pounded Chicken Breast</i>	

\*\*\*All Dinner Entrees include Sweet Plantains, Mixed Rice or White Rice & Black Beans\*\*\*

\*\*\*Add 1/2 Salad to any Entrée for \$3.00\*\*\*

— **Pastries – Pasteles** —

(Homemade Puff Pastry Turnovers)

Guava – Guayaba	3.50
Guava & Cheese – Guayaba y Queso	3.50

— **Sides – Ordenes Adicionales** —

Mixed Rice – Moro	3.50
<i>Rice and Beans Cooked Together with Pepper, Onions, Chorizo Sausage</i>	
White Rice – Arroz Blanco	2.00
French Fries – Papas Fritas	4.50
Mojo	1.25
<i>Lime Garlic Sauce</i>	
Black Beans – Frijoles Negros	2.50
<i>Vegetarian Black Bean Soup Made Fresh by Mom</i>	
Fried Sweet Plantains – Platanos Maduros	5.50
<i>In House Naturally Ripe Fried Plantains</i>	

— **Desserts – Postres** —

Three Milk Cake – Tres Leches	7.00
Custard – Flan	5.00
Custard with Coconut – Flan de Coco	6.50

— **Kids Menu – Menu Para Niños** —

(10 & Under)

Chicken Tenders	4.95
Kids Chicken Fillet	4.95
Kids Palomilla Steak	4.95

\*\*\*All Kids Meals include French Fries or White Rice and a Soft Drink\*\*\*