

DRINKS / BEBIDAS

Soft Drinks \$3

Coke, Diet Coke, Coke Zero, Sprite,
Pibb Xtra, Mello Yello, Lemonade,
Fanta Orange.

Juices/Jugos \$4

No Refills

Mango, Guava, Orange Juice,
Passion Fruit

Smoothies/Batidos \$6

Mango, Mamey & Guava

Coffee/Café

Café Cubano \$4
Café con Leche \$5

Milk/Leche \$3

Choco Milk \$3

COCKTAILS

Cuban Mojito \$10

Spicy Mango Mojito \$11

Flavored Mojito \$11

Mango & Passion Fruit

Home-made Sangria \$10

Pint \$16

Carajillo \$12

Swirl Margarita \$12

Spicy Margarita \$11

Bourbon Margarita \$8

Lime Margarita

12oz — \$7 • 16oz — \$10

Flavored Margarita

Mango, Strawberry,
Passion Fruit, Peach
12oz — \$8 • 16oz — \$11

Mai Tai \$14

Old Fashioned \$14

"Azucar" Old Fashioned \$14

Tequila Old Fashioned \$14

Cuba Libre(La Mentira) \$8

Piña Colada \$10

Daiquiri \$10

Mango, Strawberry,
Passion Fruit, Peach

BEER

DRAFT

Imported

12oz \$6 • 22oz \$8

Modelo Especial
Negra Modelo
Dos XX Amber
Dos XX Lager
Corona

Domestic

12oz \$4 • 22oz \$6

Bud Light
Coors Light
Miller Lite
Michelob Ultra

Craft

12oz \$6 • 22oz \$8

Six Foot Blonde
Strawberry Six Foot
Blonde
Busted Knuckle
PB Busted Knuckle

BOTTLED

Imported \$5

Modelo Especial
Negra Modelo
Dos XX Amber
Dos XX Lager
Corona

Domestic \$4

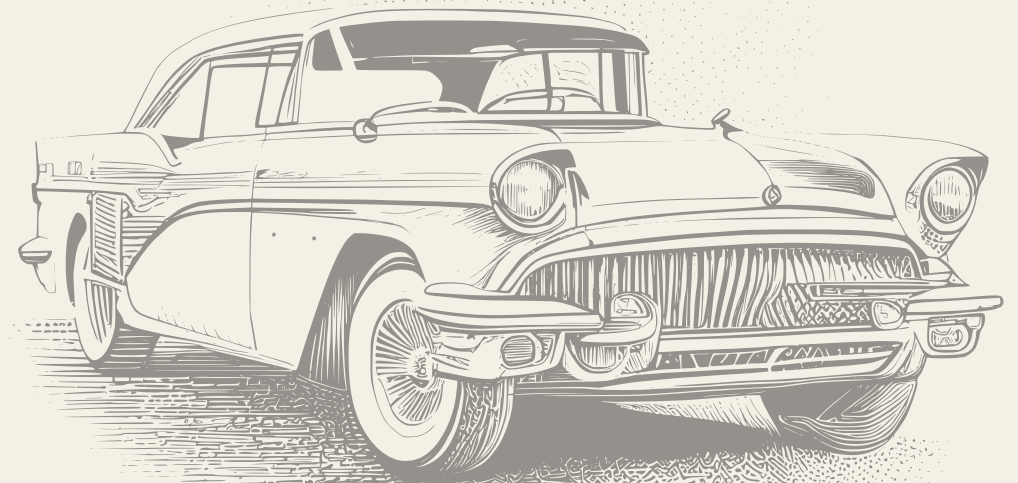
Bud Light
Coors Light
Miller Lite
Michelob Ultra

Craft \$5

Six Foot Blonde
Strawberry Six Foot
Blonde
Busted Knuckle
PB Busted Knuckle

Flight of Craft Beer \$8

Flight of Margarita \$10



212 E Second St
Seymour, IN 47274
812-519-8519



APPETIZERS

Tostones Preparados

Four double fried sliced plantain topped with lechón asado garnished with pico and sour cream. \$10

Guacamole

Served with Plantain chips. \$8

Tamal Cubano

Fresh corn tamales stuffed with pork. \$5

Empanadas

2 Stuffed pastry shells with chicken or roasted pork. \$6

Papa Rellena

2 Crispy breaded potato balls filled with chicken or roasted pork. \$8

Croquetas

Cuban croquettes consists of a creamy ham filling encased in a crispy breadcrumbs coating & deep fried. \$6

Yuca Frita

Fried cassava served with our home-made sauce. \$6

Sampler Platter

2 croquettes, 1 Empanada, 1 Tostón Preparado & 1 Papa Rellena. \$12

LUNCH

Pollo a la Palomilla

Thin sliced marinated chicken breast pan fried & topped with caramelized onions & Cuban mojo. Served with white rice, black beans & sweet plantains. \$10

Sandwich Cubano

Cuban mojo roasted pork, sliced ham, swiss cheese, pickles & mustard in a pressed bread. Served with sweet potato fries. \$8

Fricase de Pollo

Chicken fricassee consist of boneless chicken made with potatoes & olives in a tomato-based, broth-like wine sauce. Served with white rice, black beans & sweet plantains. \$10

Lechón Asado

Marinated and slow roasted pork. Served with Congri rice and yuca con mojo sauce. \$11

Chuleta Ahumada

Pan fried smoked pork chop with a pineapple sauce. Served with congri rice and yuca con mojo. \$11

Ropa Vieja

Shredded flank in a tomato based sauce with bell pepper, onions & other spices. Served with white rice & sweet plantains. \$11

SALADS

Strawberry Chicken Salad

Grilled chicken breast served over farm fresh field greens and loaded with fresh strawberries, grapes, mandarin oranges, candied pecans, feta cheese and a raspberry vinaigrette. \$16

Tropical Chicken Salad

This tropical chicken salad features a blend of colorful vegetables and fresh mango served on a bed of crisp green lettuce, with a vibrant mango vinaigrette dressing. Garnish with fresh cilantro. \$16

Caesar Salad

Crisp romaine lettuce, crunchy croutons, and shaved Parmesan cheese, all tossed in a creamy, tangy Caesar dressing. \$6

House Salad

Fresh crisp green lettuce, tomato, onions and shredded cheese. \$5

CUBAN CLASSICS

Pizza Cubana

Cuban pizza, It's characterized by its thick, soft, and spongy dough. A key feature is the use of both mozzarella & Parmesan cheese, with the cheese extending to the edges to create a crispy crust. Choice of cheese, pepperoni or ham. \$12

Brochetas

Your choice of chicken, steak, shrimp, scallops or vegetarian skewers grilled with butter & garlic and seasoned to perfection. Served with white rice, black beans & sweet plantains. vegetarian \$10 • chicken \$12 steak \$14 • shrimp \$14 • scallops \$16

Fufu de Platano

Fufu consist of boiled green plantains mashed with garlic, seasonings & fried pork belly mixed together. \$6

SANDWICHES

Served with your choice of sweet potato fries or french fries.

Cubano

Cuban mojo roasted pork, sliced ham, swiss cheese, pickles & mustard in a pressed bread. \$12

A la Palomilla

Choice of chicken or steak pan fried with caramelized onions, Mayo, Swiss cheese, Lettuce & Tomatoes. chicken \$12 • steak \$14

"Azúcar" Burger

2 Tostones for buns, ½ pound patty, Mayo, American Cheese, Lettuce, Red Onion, Tomato, Pickles, Ketchup & Mustard. \$14

Vegetarian

Sautéed with olive oil, onions, red bell peppers, tomatoes, baby portabella & zucchini. With Swiss cheese, lettuce & tomatoes. \$10

PORK / CERDO

Lechon Asado

Pork marinated in citrus juices & spices slow roasted for hours. Served with congri rice & yuca con mojo. \$17

Chuletas Haumadas

Pan fried smoked pork chops with a pineapple sauce. Served with congri rice and yuca con mojo. \$18

DESSERTS

Tres Leches Cake— \$7

Flan— \$6

Bread Pudding— \$6

Neapolitan Ice-Cream— \$6

Sweet Empanadas— \$6
(Strawberry or Pineapple)

BEEF / CARNES

Ropa Vieja

Shredded flank in a tomato based sauce with bell pepper, onions & other spices. Served with white rice, black beans & sweet plantains. \$18

Steak a la Palomilla

Thin sliced marinated sirloin steak pan fried & topped with caramelized onions & Cuban mojo. Served with white rice, black beans & sweet plantains. \$19

Steak Chimichurri

Grilled skirt steak with chimichurri sauce on the side. Served with white rice, black beans & sweet plantains. \$24

CHICKEN / POLLO

Fricase de Pollo

Chicken fricassee consist of boneless chicken made with potatoes & olives in a tomato-based, wine sauce broth. Served with white rice, black beans & sweet plantains. \$16

Pollo a la Palomilla

Thin sliced marinated chicken breast pan fried & topped with caramelized onions & Cuban mojo. Served with white rice, black beans & sweet plantains. \$16

SEAFOOD

Paella Platter

Seafood Paella is a vibrant Spanish rice dish that features a variety of seafood, including shrimp, mussels, scallops, & lobster. All cooked together in a large pan with saffron, and other flavorful ingredients. \$26

Ceviche

Choice of Tuna or Shrimp cooked in lime juice, with mango, cucumber, onions, tomato & jalapeño. Garnished with avocado & cilantro. Tuna \$16 • Shrimp \$14

Camarones al Ajillo

Shrimp sautéed in olive oil, garlic & finished with lime juice. Served with congri rice, maduros & house salad. \$16

Grilled Tilapia

Grilled tilapia fillet, served with white rice, maduros & black beans. \$16

KIDS MENU

12 years & under. 13 and older add \$3
Drink not included

Chicken Breast rice & black beans \$7

Steak rice & black beans \$9

chicken Tenders & fries \$6

chicken nuggets & fries \$6

mini Cuban pizza \$6

cheeseburger & fries \$6

SIDES

French Fries — \$3

Sweet Potato Fries— \$5

White Rice— \$3

Congri Rice— \$4

Black Beans— \$3

Sweet Plantains— \$4

Tostones— \$4

