

Lunch Menu

Monday - Saturday: Until 3pm

Ensaladas/Salads

Ensalada de Casa: Spring mix, tomatoes, cucumbers, avacados, and fresh cheese. 6.50

Rumba Caesar: Romaine lettuce, shaved manchego cheese, and garlic yuca croutons. Served with our own Caesar dressing. 6.75

Ensalada Tropical: Mixed greens, mango, orange, strawberries, and caramelized Spanish walnuts. 7.50

Add: Grilled mojo chicken 4
Garlic shrimp 5

Home Made Dressings:
House Orange Vinaigrette
Buttermilk Ranch
Blue Cheese
Caesar
Olive Oil and Vinegar

Half & Half

1/2 of any of our hot pressed sandwiches with your choice of sweet potato fries or French fries and a cup of soup or small house salad. 9.25

Bocaditos/Sandwiches

Served with your choice of sweet potato fries, French fries, soup or small house salad.

**ALL DINNER SANDWICHES
ARE \$2 OFF FOR LUNCH**


House Favorites

Empanadas: Two lightly fried, stuffed flaky pastries with your choice of Cuban style chicken, beef or vegetables & cheese. Served with a cup of soup or small house salad. 8.75

Pollo con Queso: Chicken breast strips grilled until crispy with bell peppers, onions, garlic, lime juice and topped with our queso sauce. Served with rice, black beans and sweet plantains. 10.50

Pollo al Mojo: A boneless chicken breast, marinated with citrus juices, grilled. Topped with grilled onions and mojo criollo sauce. Served with congri rice and sweet plantains. 10.30

Fricase de Pollo: This Cuban favorite is made with boneless chicken and potatoes, slow cooked in a wine and tomato creole sauce. Served with congri rice and sweet plantains. 10.00

 **Cubano Vegetariano:** Spinach and cheese empanada, yuca with mojo criollo sauce, rice, black beans, and sweet plantains. 9.60

Lechon Asado: Our famous Cuban pork: Marinated in citrus juices, garlic, and Cuban spices. Slow roasted for hours. Served with congri rice and yuca con mojo. 10.50

Masas de Puerco: Morsels of marinated fresh pork, fried until crisp on the outside and tender on the inside topped with grilled onions. Served with rice, black beans, and sweet plantains. 10.50

***Steak Chimichurri:** Grilled skirt steak with red and green chimichurri sauce on the side for dipping. Served with rice, black beans, and sweet plantains. 15.00

***Palomilla Steak:** Grilled, thinly sliced Top Sirloin topped with grilled onions. Served with rice black beans, and sweet plantains. 13.80

Ropa Vieja: Shredded beef, cooked with bell peppers, onions, and olives in a wine and tomato Creole sauce. Served with congri rice and sweet plantains. 10.80

Vaca Frita: Our famous shredded beef, grilled until crispy with bell peppers, onions, garlic, and lime juice. Served with rice, black beans, and sweet plantains. 10.80

Pescado a la Parrilla: Grilled Swai fish fillet with cilantro, parsley, and a garlic rub. Served with rice, black beans, aioli and sweet plantains. 12.80

**Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

To preserve the freshness and quality of our food we may limit the availability of certain items.