



Cuban Food, Cocktails and Wine
208 SW 6th St., Grants Pass, OR (541-295-8318)

~Organic and Natural~
The only additive is flavor!

Cuban Ensalada **\$7.50**

Showcasing a trio of traditional Cuban "salad" sides. Avocados, French style green beans and tomatoes in an extra virgin olive oil and vinegar vinaigrette. Red onion garnish. Great as a palate cleanser between bites.

Tostones and Bread Plate with Sauce Samplers **\$9**

Plantain tostones, baguette slices and sofrito, garlic-onion mojo and chimichurri sauces.

Tostones and Bread Plate with Black Bean Hummus **\$10**

Plantain tostones, baguette slices, black bean hummus-style dip and Cuban sofrito sauce.

Cubanitos **\$12**

Cubano Sandwich Bites: four baguette slices, buttered and toasted, house-made whole grain mustard, Swiss cheese, ham, garlic-onion mojo sauce, natural pork marinated in our Cuban house marinade and slow roasted. Topped with chopped pickles. Served with garlic-onion mojo sauce.

Cheese Plate **\$12.50**

All-natural blue cheese, sharp cheddar, and organic, freshly made queso blanco enhanced with chimichurri. Served with baguette slices, olives, and a side of authentic chimichurri.

GP Cubano Sandwich **\$15**

The REAL DEAL: Authentic Cuban sandwich made with local ingredients. Buttered and toasted Village Baker bread, house-made whole grain mustard, marinated pork from Cartwright's, Swiss cheese, ham, chopped pickles, and garlic-onion mojo sauce. Served with house slaw and plantain chips.

Completa Cubana **\$15**

Cuban black beans, brown rice and all three meat options below: Slow roasted pork, beef and chicken. Topped with garlic-onion mojo sauce and plantain chips.

<u>Pollo Asado \$10</u>	<u>Puerco Asado \$10</u>	<u>Carne Asada \$12</u>	<u>Vegan Picadillo \$12</u>	<u>Vegeteriano \$12</u>
Cuban black beans, brown rice and natural boneless/skinless chicken breast marinated and slow roasted. Served with garlic-onion mojo sauce and plantain chips.	Cuban black beans, brown rice and natural pork, marinated and slow roasted,. Served with garlic-onion mojo sauce and plantain chips.	Cuban black beans, brown rice and natural beef, seared and slow roasted in sofrito. Served with garlic-onion mojo sauce and plantain chips.	Cuban black beans, brown rice and vegan pea protein, cooked with sofrito, olives and raisins. Served with garlic-onion mojo sauce and plantain chips.	Cuban black beans, brown rice, garlic-onion mojo sauce, french style green beans and avocados in a vinaigrette, tomatoes, and plantain chips.

Sides

<u>Village Baker Artisan Bread (6 slices)</u>	<u>\$3</u>
<u>Brown Rice</u>	<u>\$3.50</u>
<u>Black Beans</u>	<u>\$4</u>
<u>Plantain Chips</u>	<u>\$4.50</u>
<u>House Slaw</u>	<u>\$4.50</u>
<u>Avocados in vinaigrette</u>	<u>\$4</u>
<u>Tostones (order of 4)</u>	<u>\$3</u>
<u>Side of sofrito, chimichurri, or garlic-onion mojo sauce</u>	<u>\$2 each</u>

Dessert

Not Organic or Natural, but very yummy!

<u>Juana la Cubana Rum Cake</u>	<u>Whole Cake \$28 / slice \$5</u>
<u>Served with a fresh strawberry and powdered sugar.</u>	
<u>Cuban Guava Grilled Cheesecake (Month of March only, \$2 goes to JOCO Food Bank)</u>	<u>\$10</u>
<u>Plain cheesecake and guava spread served between two toasted slices of pound cake. Topped with guava drizzle</u>	
<u>Cuban Flan</u>	<u>\$7.50</u>
<u>Tia Elsa's fantastic flan is covered in amazing caramel with whipped cream and caramel brittle garnish</u>	

Beverages

<u>Drinks to-go</u>	<u>\$1.75</u>
<u>Coca-Cola, Diet Coke, Sprite</u>	
<u>House made orange-mango-lemonade</u>	
<u>Lime Iced Tea</u>	
<u>Café Cubano (Sweet Cuban Espresso Coffee)</u>	<u>\$2.50</u>
<u>Café con Leche (Sweet Cuban Espresso Coffee served with Organic Milk)</u>	<u>\$3.50</u>
<u>Tall Iced Café con Leche (Sweet Cuban Espresso Coffee served with Organic Milk)</u>	<u>\$4</u>