MAMBO cafe

32nd Anniversary

¡CELEBRANDO NUESTRO 32 ANIVERSARIO!

Tapas *Appetizers*

Mariquitas con Mojo Plantain chips with lemon garlic sauce 6.95

Tostones Rellenos Plantains stuffed with shrimp creole or ground beef 10.95

Masitas de Puerco Fried pork chunks 9.95

Calamares Costa Brava Fried calamari 10.95

Frituras de Bacalao Cod fish fritters 8.95

Caiman Frito Alligator tid bits 10.95

Camarones al Ajillo Shrimp in garlic sauce 10.95

Guacatones Green plantains served with guacamole 7.95

Tostones con Mojo Green plantains with lemon garlic sauce 4.95

Croquetas de Jamón y Papas Rellenas Ham croquettes & potatoes stuffed with ground beef 7.95

Ceviche de Pescado y Camarones

Fish & shrimp marinated in lime juice and spices **12.95**

Mambo Sampler Platter

Tamal, Masitas, Papas Rellenas, Croquetas y Mariquitas 17.95

Sandwiches

Cubano Especial
Cuban sandwich 10.95

Frita Cubana
Cuban style hamburger 9.95

Pan con Bistec
Steak sandwich with lettuce and tomato on Cuban bread 10.95

Pan con Pollo
Chicken sandwich 10.95

Sandwich de Pescado
Fried fish sandwich 11.95

Perro Caliente
All beef hot dog 7.95

Pan con Lechón
Roast pork sandwich 10.95

Croqueta Preparada
Cuban sandwich with ham croquettes 10.95

Hamburguesa
1/2 lb. Hamburger patty with lettuce and tomato 9.95
With cheese add 1.00

Media Noche
Midnight sandwich with ham, pork, Swiss cheese & pickle on soft roll 9.95

Todos los sandwiches servidos con papas fritas
All sandwiches served with fries

Ensaladas *Salads*

Ensalada de Aguacate
Avocado salad 7.95

Ensalada de Fruta
Fruit salad 7.95

Ensalada Mixta Pequeña
Small mixed salad 5.95

Ensalada Mambo
Lettuce, tomato, green peppers, onions, cucumber & avocado 9.95

Caesar Salad 9.95

Add to any salad: 5.00
Grilled Chicken, Grilled Fish, Grilled Shrimp

Churrasco Salad

Skirt Steak Salad **15.95**

Sopas *Soups*

Sopa de Frijoles Negros
Black bean soup

Sopa de Pollo
Abuela's chicken soup
Cup 3.95 Bowl 4.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

HAVANA CUBA

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

Carnes *Meats*

Bistec de Palomilla Marinated Cuban style steak 15.95
Bisctec Empanizado Breaded palomilla steak 16.95
Bistec a la Milanesa Breaded steak topped with ham, cheese & tomato sauce 18.95
Churrasco "El Grande" 16oz. steak with chimichurri sauce 24.95
Vaca Frita Flank steak grilled and smothered with onions 16.95
Picadillo Ground beef creole style 14.95
Ropa Vieja Shredded beef 15.95

Servido con Arroz Blanco y Plátanos Maduros. Frijoles Negros adicional $1.
All entrées served with white rice and sweet plantains. Add cup of black beans $1.

Mariscos *Seafood*

Filete de Pescado a la Plancha Our grilled fish fillet 18.95

Enchilados de la Casa
Sauteed in a garlic, white wine, olive oil and mild tomato sauce

Fish / Pescado	Shrimp / Camarones	Lobster /Langosta
19.95	19.95	27.95

Al Ajillo
Sauteed in a Spanish style garlic sauce

Shrimp / Camarones	Shrimp & Fish Camarones y Pescado	Lobster & Shrimp Langosta y Camarones
19.95	23.95	34.95

Servido con Arroz Blanco y Plátanos Maduros. Frijoles Negros adicional $1.
All entrées served with white rice and sweet plantains. Add cup of black beans $1.

Carne de Puerco *Pork*

Lechón Asado Roast pork 16.95
Masas de Puerco Fried pork chunks 15.95
Costillas BBQ St. Louis style BBQ ribs full slab 19.95

Servido con Papas Fritas o Moros y Yuca
All entrées served with french fries or mixed rice & beans and yuca

CASINO $25 de CAPRI

La Completa
Lechón Asado, Picadillo, Arroz Blanco, Frijoles Negros, Yuca y Tamal

The Complete Experience
Roast Pork, Ground Beef Creole, White Rice, Black Beans, Yuca and Tamal 19.95

Pollo *Chicken*

Pechuga a la Plancha Boneless chicken breast marinated & grilled 15.95
Pollo Empanizado Breaded chicken steak 16.95
Vaca Frita de Pollo Shredded chicken sauteed and smothered with onions 15.95
Pollo a la Milanesa Breaded chicken steak topped with ham, cheese & tomato sauce 18.95
Filetillo de Pollo al Ajillo Chicken sautéed in our special garlic sauce 16.95
Pollo con Salsa de Champiñones Boneless chicken breast sautéed with fresh mushrooms, garlic & marsala wine 17.95

Servido con Arroz Blanco y Plátanos Maduros. Frijoles Negros adicional $1.
All entrées served with white rice and sweet plantains. Add cup of black beans $1.

Chef Ronil's Suggestions

Mofongo

El plato tipico de Puerto Rico servido en un mortero

The typical dish of Puerto Rico, fried green plantains mashed with garlic, bacon, fried green plantains mashed & served with your choice:

Con Puerco 18.95 — With Pork

Con Pollo 18.95 — With Chicken

Con Camarones 18.95 — With Shrimp

Trifongo de Churrasco

Mofongo de plátano verde, yuca y plátano maduro con churrasco. 28.95

Fried green plantains, sweet plantains, bacon, garlic, yuca and churrasco steak

Kabrit Creole

Typical Haitian dish of tender and savory slow-cooked baby goat stew in a rich sauce. Served with rice, beans and tostones. 19.95

Zarzuela de Mariscos

Seafood casserole of lobster, mussels, calamari, fish & shrimp sautéed in garlic or tomato sauce. 34.95

Lamb Shank

Lamb shank (Cordero) slow cooked in our own creole sauce served with rice and sweet plantains. 17.95

Rabo Encendido a la Cubana

Servido con arroz, frijoles negros y maduros. 19.95

Cuban style rich and tender oxtail in a savory stew. Served with white rice, black beans and sweet plantains.

Pargo Entero Frito

Servido con Arroz Blanco, Frijoles Negros, Maduros 26.95

Whole fried snapper–two pounds. Served with white rice, black beans & sweet plantains

Cayuca de Langosta y Camarón

Servido con Arroz Blanco, Frijoles Negros, Maduros 34.95

Florida Lobster tail & shrimp in a delicious Cuban-style cream sauce. Served with white rice, black beans & sweet plantains

Fajitas

Our sizzling platters of **FAJITAS** include green peppers, onions and spices. Served with a fiesta platter of salsa, guacamole, lettuce, sour cream and warm flour tortillas.

Con Carne 18.95 — With Beef

Con Pollo 18.95 — With Chicken

Con Camarones 18.95 — With Shrimp

Con Caiman 18.95 — With Alligator

Vegetariana 15.95 — Vegetarian

Mambo's Ultimate Fajita serves 2

A Sizzling Combination Platter of marinated Chicken & Beef, Shrimp, Barbecue Ribs, Grilled Peppers & Onions. Served with homemade Salsa, Guacamole, Sour Cream, Moros & warm Flour Tortillas. 32.95

Quesadillas

Our large flour **QUESADILLAS** are filled with one of our specialties, melted cheese, fresh peppers, caramelized onions, accompanied by salsa and sour cream.

Con Carne 17.95 — With Beef

Con Pollo 17.95 — With Chicken

Con Camarones 17.95 — With Shrimp

Con Caiman 17.95 — With Alligator

Vegetariana 14.95 — Vegetarian

Tradicional 13.95 — With Two Cheeses

Postres *Desserts*

Flan de la Casa
Homemade caramel custard

Tres Leches
Homemade three milk cake

Coconut Flan

Cheesecake

Chocolate Layer Cake

Key Lime Pie

Carrot Cake

Coconut Cake

5.95 Each

Raciones *Side Orders*

3.50 Each

Frijoles Negros Black beans
Arroz Blanco White rice
Moros Mixed rice and beans
Maduros Sweet plantains

Yuca Boiled cassava
Papas Fritas French fries
Tamal en Hoja Corn tamales
Tostones Green plantains

Niños *Kids*

Todos con Papas Fritas All served with fries
7.95

Pollito Empanizado
Chicken nuggets

Pan con Queso Derretido
Grilled cheese sandwich

Palomilla Junior
Kids palomilla steak

Perro Caliente
Hot dog

Pizza de Queso
Cheese Pizza

Hamburguesa con Queso
Cheeseburger

18% de propina sera incluido en su cheque. 18% gratuity will be added to all checks.

MAMBO cafe

WE MAKE THE BEST MOJITO IN TOWN!

A traditional
Cuban drink favored by
Ernest Hemingway
Made with rum, sugar,
club soda & mint leaves.
Also, try our mango,
apple or dirty mojito!

PIÑA COLADAS & MARGARITAS

SANGRIA

Nuestra Especialidad
Our Specialty
White, Red
or Tropical Pink

Glass
8.00

Large Pitcher
19.00