

## sandwiches

lunch portion 7.95 / full portion 9.95

### Cubano Cubano

Slow roasted pork layered with fresh ham and Swiss cheese, topped off with thinly sliced pickle and mustard

### Pan con Bistec

Thinly pounded sirloin steak pan seared with Cuban spices, onion and potato fries

### Choripan

Spanish chorizo sliced and grilled to a crispy texture paired with red onion and cheese

### Lechonera

Pulled pork smothered in mojo gravy with sweet Spanish onions

### Croqueta Montana

Classic ham croquette sandwich piled high with fresh ham, tomato, Swiss cheese and shoestring potato sticks

### Pollo Milanese

Breaded chicken with avocado, jalapeño, cheese, lettuce, tomato, and mayo

*all sandwiches served with french fries*

Please ask about our seasonal items.

Catering & private parties are available.

Live entertainment on Saturdays.

*prices and items are subject to change*

## lunch specials

simone's

### Avocado Cheeseburger 12.95

10 oz Certified Angus beef patty on a brioche roll with fresh avocado sauce, chimichurri sauce, pico de gallo and American cheese

### Cheeseburger 9.95

10 oz Certified Angus beef patty on a brioche roll with lettuce, tomato, American cheese and a pickle

### Pork Tacos 12.95

Our slow roasted pork in a corn tortilla with Swiss cheese, pico de gallo and chimichurri sauce, accompanied with arroz blanco & frijoles negro

### Chicken Taquitos 10.95

Shredded chicken rolled up in a crispy corn tortilla topped with lettuce, pico de gallo, sour cream, and a sprinkle of queso fresco

### Churrasquito 14.95

Lunch size portion of our signature Skirt Steak, accompanied with our fresh Chimichurri sauce & French Fries

### Ropa Vieja 14.95

Traditional Cuban Beef stew accompanied with Arroz Blanco & Frijoles Negros

### Lechon Asado 14.95

Slow roasted marinated suckling pig accompanied with Arroz Blanco & Frijoles Negros

### Pollo ala Plancha 13.95

Grilled Chicken Breast topped with caramelized onions & finished with a Mojo glaze accompanied with Arroz Blanco & Frijoles Negros

### \*\*Enchilado de Camaron 14.95

Wild Tiger Shrimp sautéed in a *spicy* tomato, pepper and garlic sauce accompanied with Arroz Blanco & Tostones

kü-bä nü

restaurant/lounge

732 499 7100

1467 main street rahway nj 07065

cubanu.com

CUBANU

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### HOURS

Mon-Wed 11am-12am

Thur-Fri 11am-2am

Sat 4pm-3am

Sun 4pm-12am

## appetizers

# tapas

### Fish Tacos 9

pan seared tilapia placed in baked wonton cups and topped with avocado, mango, onions and fresh lime juice

### Coconut Shrimp 8

Crispy shrimp rolled in a coconut batter topped with mango salsa, red onions & diced Jalapeño peppers

### Picadita 16

Chorizo, Chicharon and Potato marinated in a house mojo sauce and fried to a golden crisp

### Camaron al Ajillo 9

Tender shrimp sizzling in olive oil with robust garlic flavor

### Cha Cha Cha sampler 16

Any three below Tapas

### Mariquitas 5

basket of our freshly made Plantain chips accompanied with our signature mojo sauce

### Empanadas 6

Seasoned beef, Chicken or Spinach & Goat Cheese perfectly packaged in a crunchy puff pastry

### Croquetas 4

Minced ham rolled into cooked bites of Latin flavor

### Alitas Habaneras 9

Traditional chicken wings coated in our sweet and spicy Habanero pepper glaze

### Bacalaitos 7

Savory cod fritters served with our creamy Cubanu tartar sauce

### Papas Rellena 6

Mashed Potato Balls, stuffed with seasoned picadillo, cooked to a golden crust

### Cubanitos 6

Miniature Cuban sandwiches with ham, savory pork, Swiss cheese, mustard, and zesty pickles in a wonton wrap

### Chorizo Encebollado 8

Spanish Chorizo sautéed with onions, a hint of garlic, finished with Chardonnay

## entrees

### chicken/pollo

#### \*Pollo Picante 19

Spicy grilled chicken marinated in a citrus Asian hot chili sauce accompanied with Arroz Blanco and Grilled avocado salad

#### Pollo ala Plancha 18

Grilled Chicken Breast topped with caramelized onions and finished with a Mojo glaze accompanied with Congri & Tostones

#### Pollo al Ajillo 18

Boneless chicken breast grilled, finished in the oven with our signature garlic sauce accompanied with Arroz Blanco & Tostones

#### El Babalu 21

Roasted Chicken breast stuffed with chorizo, maduros, & goat cheese accompanied with Congri & Yucca con Mojo

### pork/puerco

#### Mofongo 21

moist green plantains smashed & seasoned with garlic & olive oil, topped with crispy morsels of pork & accompanied with a side salad

#### Masitas de Puerco 17

Tender fried morsels of pork, topped with our garlic and caramelized onion mojo accompanied with Congri & Yucca con Mojo

#### Lechon Asado 18

Slow roasted marinated suckling pig served with our garlic and citrus Cubanu Mojo accompanied with Arroz Blanco & Frijoles Negros

#### Chuleta Mambo Kings 22

Succulent grilled Pork Chops topped with our Cubanu Mojo glaze, accompanied with Congri & Tostones

### beef/carnes

#### “Little Victor’s” 20

Strips of our signature skirt steak sautéed with peppers and onions in our Chef’s homemade tangy Wasasa sauce accompanied with Arroz Blanco & Maduros

#### Mar y Tierra 29

A smaller portion of our signature skirt steak & juicy pan seared shrimp topped with a light garlic sauce accompanied with Arroz Blanco

#### Churrasco El Gordo Victor 24

Skirt steak grilled to your desired temperature with a fresh Chimichurri sauce accompanied with Congri & Side Salad

#### Ropa Vieja 19

All of the flavors of a Cuban kitchen are within this slow tenderly cooked shredded Flank Steak Stew accompanied with Congri & Tostones

#### Bistec Empanizado 21

Breaded Top Sirloin steak accompanied with Arroz Blanco, Tostones, & Frijoles Negros

#### Bistec de Palomilla 19

Grilled Sirloin Steak topped with Caramelized onions accompanied with Arroz Blanco & Frijoles Negros

### seafood/mariscoscos

#### Camaron al Ajillo 19

Tender shrimp sizzling in olive oil with robust garlic flavor accompanied with Yellow Rice & Tostones

#### Garlic Salmon 20

Grilled Salmon finished in the oven with a savory garlic sauce, accompanied with yellow rice & vegetables

#### Mariscada 23

Spanish shellfish stew with Shrimp, Clams, Mussels and Scallops in a zesty sofrito broth accompanied with Arroz Blanco & Tostones

#### \*Enchilado de Camaron 19

Wild Tiger shrimp sautéed in a spicy tomato, pepper and garlic sauce accompanied with Arroz Blanco & Tostones

#### Paella El Malecon 23

Classic Paella includes sautéed seafood, chicken, and Spanish chorizo, simmered in Lobster Broth and saffron rice accompanied with Tostones

*Can also be made as a vegetarian entrée*

## salads

#### El Capitan 15

Strips of our signature skirt steak sautéed with peppers & onions in our Chef’s homemade tangy Wasasa sauce over a bed of fresh spinach topped with crumbled Blue Cheese

#### Sesame Seared Tuna 14

Fresh Seared Tuna, coated with sesame seeds over a bed of mesclun greens, red onions & ripe mango slices topped with a mandarin ginger dressing

#### Crab & Avocado 14

Fresh Jumbo lump crab with avocado, cherry tomatoes, red onion, fresh herbs over baby spinach topped with a honey Dijon-apple dressing

## sides

#### Tostones 4

crisp green Plantains

#### Maduros 4

soft yellow Plantains

#### Yuca con Mojo 4

Casava topped with our garlic mojo

#### Yuca Fries 4

deep fried Casava

#### Papa Fries 4

French Fries

#### Congri 4

Traditional blend of seasoned rice and black beans

#### Arroz Blanco 4

Steamed white rice

#### Frijoles Negro 4

Homemade black bean stew

#### Vegetables Mixto 4

Vegetable of the day

#### Aguacate 4

Fresh Avocado slices

*prices and items are subject to change*

# entradas