

←.....CONTINUED FROM OTHER SIDE

**pan con bistec**

shredded steak simmered in mojo and served with caramelized onions 10

**pollo empanizado (eggplant can be substituted)**

marinated breaded chicken breast with lettuce, tomato and mayo 10

**pan con pescado**

mojo marinated breaded tilapia, tartar sauce, lettuce, tomato and mojt 10

**postres [desserts]**

**flan ambiente**

traditional Spanish style custard served with caramelized butter rum plantain bananas and whipped cream 7

**flan soul de cuba\***

traditional Spanish style custard served a la carte under a rich caramel sauce 5

**empanada de guayaba**

lightly fried pastry shell filled with guava and cream cheese 6

**tres leches**

delicious white cake soaked in three types of milk and topped with whipped cream 6

**cafe [coffee]**

**café cubano**

a double shot of our locally roasted cuban bean blend 4

**cafe cortadito**

cafe cubano with a light splash of steamed milk 4

**café con leche**

a cafe cubano with steamed milk added. just like abuela used to make 4

**café americano**

american style coffee made with the same bean blend 4



*Thank you for choosing to dine at Soul de Cuba Cafe. We prepare our meals using family recipes passed down through the generations. My father, William Jesus Puerto, my aunt, Martha Gomez Bacon, and my abuela, Louisa Gomez, have shared with me and my team the most sacred of our family's heritage: their cooking techniques and childhood stories surrounding the preparations of meals.*

*Here at Soul de Cuba Cafe, we also work eagerly to train our cooks in those same traditions, mindful of the importance of preservation of culture, tradition, and authenticity. We also encourage members of our kitchen teams to express their own creativity by creating more contemporary selections while keeping in mind the spirit of our Cuban heritage. Dine or cater with us and indulge in traditional favorites like Sopa de Frijoles Negros, Lechon Asado, Ropa Vieja, Fricase de Pollo, Rabo Encendido or Bistec Palomilla or try one of our contemporary dishes like our Soul de Cuba Cafe signature Black Bean Chili or our famous Pollo Moderno.*

*So sit back, relax, and enjoy the sights, sounds, aromas and flavors at Soul de Cuba Cafe!*

*Jesus Puerto, Founder*

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operating hours  
sunday - thursday 11:30 am - 10:00 pm  
friday & saturday 11:30 am - 11:00 pm

soul de cuba cafe can be made available for special events and private parties



take away menu  
203-498-2822  
CALL FOR DELIVERY!



## aperitivos y tapas [appetizers and snacks]

### croquetas de jaiba **S**

crab croquettes: lump crab meat seasoned with tomato, cayenne, onion and bell pepper **12** (6pc)

### empanadas\* **V**

crispy turnovers filled with seasoned beef, chicken and sauteed veggies (one each) **15**

### tostones\* **V GF**

fried green plantains served with Soul de Cuba Cafe Traditional Mojo Marinade **sm 6 (5pc)/lg 9 (8pc)**

### papa rellena\*

light and fluffy mashed potato croquette stuffed with seasoned ground beef, breaded and lightly fried. **7**

### ceviche **S GF**

shrimp and bay scallops cured in citrus juice with chopped mango, red onion, tomato and cilantro **15**

### yuca frita **V**

yuca (a.k.a. cassava or tapioca) formed into fries and served with tomato aioli **sm 6/lg 9**

### soul sampler **S**

a variety of delicious appetizers on one plate: tostones, papa rellena and croqueta de jaiba **17** serves 1-2

### acetunas marinadas\* **V GF**

olive medley with garlic and mediterranean spices **5**

### ensalada de tomate\* **V GF**

tomato, onion, oregano, oil & vinegar **5**

## sopas y ensaladas [soups & salads]

### sopa de frijoles negros\* **V GF**

abuela's famous recipe! black bean soup made with tropical and mediterranean spices! available in a bowl or cup size **8/5**

### black bean chili **GF**

our famous black bean soup infused with chili powder, spices and ground beef available in a bowl or cup size **8/5**

### sopa del día

our culinary team is always cooking up something new. Ask about our soup of the day. **8/5**

### ensalada de pollo **N GF**

mojo marinated pan seared chicken, mixed greens, bell peppers, onions and candied walnuts with mojito vinaigrette dressing **15**

### soul salad **N V GF**

organic mescaline greens, tomatoes, red onion, bell peppers, candied walnuts, spanish olives with honey balsamic vinaigrette **10** (5 extra to add pork, chicken, shrimp)

## platos principales [entrées]

(entree prices include white rice and black beans)

### pollo [chicken]

#### fricase de pollo\* **GF**

a staff favorite. marinated chicken thigh sauteed with onion, sofrito, spanish olives and a combination of tropical and mediterranean spices **18**

#### pollo moderno

tender chicken breast marinated, breaded and fried then topped with a caramelized mango, guava, pineapple and black bean salsa **24**

#### pollo frito en mojo y miel

tender chicken breast marinated, breaded and fried then topped with honey garlic and citrus mojo and caramelized onions served with arroz moro and ripe plantains **18**

#### milanesa de pollo

tender chicken breast marinated, breaded, fried with smoked ham, marinara sauce and grated parmesan **19**

#### pollo de ajo y naranja\* **GF**

juicy mojo marinated chicken breast served with arroz amarillo, frijoles negros and platano maduro **19**

### carnes [beef and pork]

#### bistec palomilla\* **GF**

mojo marinated, pan seared, NY strip steak with caramelized onion and citrus **24**

#### picadillo\* **GF**

tender ground beef seasoned with tomato, spanish olives, onion, bell peppers and capers **15**

#### platano relleno **GF**

layered then baked like a lasagna: sweet plantains, seasoned ground beef and swiss cheese **18**

#### lechon asado\* **GF**

traditional celebration dish! mojo marinated pork roasted until tender then hand pulled and topped with caramelized onions **19**

#### ropa vieja\* **GF**

a favorite among visitors to Cuba! shredded beef simmered with onion, bell peppers and garlic in a light tomato sauce **18**

#### rabo encendido\* **GF**

select lean oxtails seasoned and slow cooked in a spicy red wine reduction **25**

### mariscos [seafood]

#### salmon en mojo y miel **S GF**

fresh salmon filet seared then simmered in honey, and citrus mojo served with garlic and achiote mashed potatoes and spicy mojo green beans **20**

#### cangrejo y camarones enchilado **S GF**

spicy lump crab meat and tender shrimp in a sweet and spicy tomato and garlic sauce over angel hair pasta **24**

#### pargo a la cubana\*

tender red snapper filet lightly simmered with cilantro, onion, tomato, white wine and garlic **24**

## vegetales [veggies]

#### motofu [mojo marinated fried tofu] **V GF**

tofu fried and served with mixed veggies, rice and plantain drizzled in balsamic reduction **17**

#### eggplant milanesa **V**

mojo marinated eggplant breaded and fried, topped with marinara sauce and parmesan **18**

## bocadillos [sandwiches]

(available until 5pm daily)

choice of salad, chips or soup served on pressed cuban bread

### cubano

the classic! baked ham, salami, roast pork, swiss cheese, mustard/mayo **10**

### soul cubano

cured ham, salami, manchego cheese, roast pork, roasted garlic and cilantro aioli **14**

### media noche

the midnight snack! marinated roast pork, caramelized onions, swiss cheese and pickles on pressed sweet bread with mayo **10**

**N** indicate prepared with nuts

**S** this item contains seafood or shellfish

**V** vegetarian

**GF** this item does not contain whey gluten

[Not prepared in a gluten free certified kitchen]

Please alert the Chef to any life threatening allergies

\* traditional Cuban fare indicated by asterisk