

OCTOBER MENU

APPETIZERS

- CAFE SAMPLER \$18.25
choice empanada, plantains, papas, potato croquettes, sweet raisin bread & radish chutney
- GF** CEVICHE \$12.95
shrimp ceviche (onions & peppers) served with corn tostadas
- V** PAPAS VERDE (cafe green fries) \$7.95
pressed crispy potatoes, green sauce, house mustard, pickles, scallions, cilantro & parm
- GF** CRISPY TOSTADA \$8.95
topped with choice of picadillo, pernil, ropa vieja, or lentils & pico de gallo
- GF** BEAN CEVICHE \$7.95
VG butter beans, hominy, tomatoes, onions, sweet lime juice, fresh herbs- with a little kick!
- VG** RED PEPPER DIP \$8.95
roasted red peppers garlic dip served with warm bread
- CROQUETTES \$8.95
choice of ham or potato served w/ green sauce

GIRLS FROM IPANEMA

\$5.00/EACH

BAKED EMPANADAS

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|---------|---------------------------|--|
| CHICKEN | PICADILLO | EMPANADA PLATE |
| PERNIL | V SPINACH & CHEESE | choice of empanada, beans, rice, plantains & sauce |

\$11.95

SERVED W/ SIDE SALAD

SANDWICHES

- V** CUBANITO \$10.95
cafe cuban sandwich pork, ham, cheese, pickles, green & mustard sauce
- HAVANA \$13.95
cafe havana vieja, ropa brisket with peppers, onions, cheese & green sauce
- V** PAPA VERDE \$10.25
famous green fries in a sandwich with cheese. side of pickle de gallo
- SLOPPY JOE \$8.25
pressed picadillo beef (add cheese \$1)
- PULLED PORK \$8.25
mixed greens, tomato
- GRILLED CHEESE \$8.00
pressed cuban bread with american swiss, feta & pico de gallo

TACOS

2 TACO PLATE SERVED ON CORN TORTILLAS WITH RICE, BEANS, PLANTAINS

\$12.00

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|--------------------------|---------------|-------------------------|
| VG RADISH CHUTNEY | CEVICHE | PERNIL |
| ROPA VIEJA | PICADILLO | slaw & onions |
| chopped cilantro | pico de gallo | ALL TACOS ARE GF |

MAINS

- GF** ROPA VIEJA \$14.50
roasted pulled brisket stewed in tangy tomato base with peppers, onions, raisins, & cilantro served with beans, rice, & plantains
- PLANTAIN BOAT \$12.95
sweet plantains topped with picadillo beef, green sauce & parm
- GF** PICADILLO \$11.95
ground beef seasoned with olives, bell peppers, onions, raisins, cilantro. served with beans, rice, & plantains
- GF** PERNIL \$11.95
roasted pulled pork, caramelized onions. served with beans, rice, & plantains
- POLENTA \$12.95
topped with picadillo, pernil, ropa vieja, or lentils & toast

SOUP

SERVED W/ TOAST

- GF** **VG** LENTIL
- GF** **VG** BLACK BEAN SOUP

BOWL \$6.25
CUP \$4.50

ASK FOR DAILY SPECIAL

SALADS

ADD HALF AVOCADO \$2.75

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|--|---|
| GF MANDARIN PLANTAIN \$6.25 (half) / \$10.25 (whole) | ISLAND SALAD W/ CEVICHE \$7.25 (half) / \$12.75 (whole) |
| V greens, mandarins, plantains, corn, lentils, feta | greens, shrimp ceviche, green bell peppers, onions, corn, cilantro |
| GF CUBAN HOUSE \$4.99 (half) / \$8.95 (whole) | PABLO CAESAR \$6.25 (half) / \$10.25 (whole) |
| VG greens, tomatoes, cucumbers, onions, hearts of palm | minced chicken, shaved parm, buttered panko |
| GF LENTIL \$6.25 (half) / \$10.25 (whole) | GF THE HUNGARIAN \$6.25 (half) / \$12.95 (whole) |
| VG greens, chickpeas, avocado stuffed with radish chutney, pico de gallo, lemon wedge | VG bean ceviche over greens, avocado stuffed with radish chutney, pico de gallo, hearts of palm. served with tostadas. |

OUR DRESSINGS

- VG** SUNRISE- LIME VINAIGRETTE
- VG** SUNSHINE- HONEY, LIME & TANGY MUSTARD
- SUNSET- GREEN SAUCE BLENDED W/ FRESH PINEAPPLE

ALL DRESSINGS ARE **GF** **V**

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN





SIDES

VG GF BEANS & RICE	\$6.25
VG GF PLANTAINS	\$4.00
VG GF HALF AVOCADO	\$3.00
VG GF PICO DE GALLO	\$1.00
VG GF PICKLE DE GALLO	\$1.00
SWEET RAISIN BREAD	\$3.50
TWO PIECES TOASTED BREAD W/ BUTTER	\$3.50

ALL SIDES ARE **V**

DESSERTS

\$5.50 EACH

TRES LECHE CAFE
COFFEE FLAVORED TRES LECHE

GF FLAN

TRES LECHE

SWEET EMPANADA
APRICOT, APPLE, OR RASPBERRY

ALL DESSERTS ARE **V**

SPECIALTY DRINKS & COFFEE

CAFE CON LECHE	\$4.25	COLADA	\$4.00
MACCHIATO	\$3.50	espresso brewed with sugar	
POUR OVER	solo \$4.25 duo \$8.00	CORTADO	\$4.00
AMERICANO	\$4.00	TURMERIC GOLDEN MILK LATTE	\$5.50
HOT TEA	\$3.50	iced or hot	

COLD TEA (BOTTLED)	\$3.00	FABI (HORCHATA)	\$3.50
CANNONBOROUGH SODA	\$3.50	cream, cinnamon, sweet tea	
KOMBUCHA	\$4.00	ROSADA	\$5.00
BOTTLED SOFT DRINK	\$3.00	raspberry mint soda, coconut cream, fresh mint	
		FRESH PRESSED JUICES	\$5.00
		pineapple coconut, mango leche, guava strawberry	

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WE CATER! PLEASE CONTACT CHLOEV@MASONOGROUP.COM

DRINKS

