

# NOVEMBER MENU

## APPETIZERS

- CAFE SAMPLER \$18.25  
soup trio, empanada of choice, plantains, sweet raisin bread & papas verde
- 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
- V** THE PAVARTI \$10.95  
baked avacado fries with sauce trio
- V** GUAVA CHEESE CIGARS (2) \$7.25

## TACOS

\$12.00

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

- VG** RADISH CHUTNEY PICADILLO and pico de gallo
- ROPA VIEJA chopped cilantro
- CEVICHE
- PERNIL slaw & onions
- 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
- GF** PERNIL \$11.95  
roasted pulled pork, caramelized onions, served with beans, rice, & plantains
- PORK MARINARA \$13.95  
pork tenderloin in house made marinara served over rice with toasted bread
- GF** PICADILLO \$11.95  
ground beef seasoned with olives, bell peppers, onions, raisins, cilantro. served with beans, rice, & plantains
- PLANTAIN BOAT \$12.95  
sweet plantains topped with picadillo beef, green sauce & parm
- POLENTA \$12.95  
topped with picadillo, pernil, ropa vieja, or lentils & toast

## GIRLS FROM IPANEMA

\$5.00/EACH

### BAKED EMPANADAS

- CHICKEN
- PERNIL
- VG** RED LENTIL
- PICADILLO
- V** SPINACH & CHEESE
- EMPANADA PLATE  
choice of empanada, beans, rice, plantains & sauce

\$11.95

SERVED  
W/ SIDE  
SALAD

## SANDWICHES

- 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
- PARLOR GRILLED CHEESE \$8.00  
pressed cuban bread with american swiss, feta & pico de gallo

## SALADS

ADD HALF AVOCADO \$3

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

### OUR DRESSINGS

- SUNRISE** LIME VINAIGRETTE
- 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

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

ALL SIDES ARE **V**

# SOUP

<b>GF VG</b> LENTIL	SERVED W/ TOAST
<b>GF VG</b> BLACK BEAN SOUP	BOWL \$6.25
<b>V</b> SWEET POTATO COCONUT	CUP \$4.50
<b>V</b> TOMATO	

# DESSERTS

\$5.50 EACH

TRES LECHE CAFE  
COFFEE FLAVORED TRES LECHE

**GF** FLAN

TRES LECHE

SWEET EMPANADA  
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](mailto:CHLOEV@MASONOGROUP.COM)

# DRINKS

