



JANUARY MENU

APPETIZERS

- CAFE SAMPLER \$18.25
hummus, baba ganoush, muhammara, papas verde, toasted flatbread, choice of empanada
- GF** CEVICHE \$12.95
shrimp ceviche (onions & peppers) served with corn tostadas
- VG** RED PEPPER DIP \$8.95
roasted red peppers garlic dip served with toasted flatbread
- CROQUETTES \$8.95
choice of ham or potato served with green sauce
- V** THE PAVARTI \$10.95
baked avocado fries with sauce trio
- V** PAPAS VERDE \$6.95
our famous green fries: large order of seasoned fries, house cilantro & mustard sauce, dill & sweet pickles, scallions, parmesan cheese
- VG** HUMMUS \$8.95
served with toasted flatbread

SANDWICHES

SERVED W/ CUBAN HOUSE OR K.Q.A SIDE SALAD

- CUBAN **MAKE IT VEGAN!** \$10.95
our famous cuban sandwich pork, ham, cheese, pickles, green & mustard sauce
- HAVANA \$13.95
cafe havana vieja, ropa brisket with peppers, plantains, onions, cheese & green sauce
- SLOPPY JOE \$8.25
pressed picadillo beef (add cheese \$1)
- V** GRILLED CHEESE \$8.00
pressed cuban bread with american swiss, feta & pico de gallo
- FISH \$8.95
local breaded fish filet & house made coleslaw on a toasted sweet bun

SOUP

SERVED W/ TOAST

- GF** BROCCOLI CHEDDAR bowl \$6.25
- V** cup \$4.50

GIRLS FROM IPANEMA

\$5.00/EACH

BAKED EMPANADAS

- EMPANADA PLATE \$11.95
choice of empanada, beans, rice, plantains & sauce
- CHICKEN
- PICADILLO
- V** SPINACH & CHEESE

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** 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
- SHRIMP & GRITS \$18.00
garlic shrimp served over creamy grits
- COCONUT SHRIMP \$17.95
local shrimp, rice, beans, & sweet plantains
- FLOUNDER \$17.00
local 8oz flounder filet, coleslaw, rice, beans, & tostones

SALADS

ADD HALF AVOCADO \$3

- GF** MANDARIN half \$6.25
- V** PLANTAIN whole \$10.25
- GF** K.Q.A half \$7.00
- VG** kale, quinoa, avocado, olive oil, lemon juice whole \$13.00
- GF** CUBAN HOUSE half \$4.99
- VG** greens, tomatoes, cucumbers, onions, hearts of palm whole \$8.95

OUR DRESSINGS

- V** SHERRI VINAIGRETTE
- VG** ROASTED SHALLOT

SIDES

VG GF BEANS & RICE	\$6.25
VG GF PLANTAINS	\$4.00
VG GF HALF AVOCADO	\$3.00
TWO PIECES TOASTED BREAD W/ BUTTER	\$3.50

ALL SIDES ARE **V**

DESSERTS

\$5.50 EACH

GF FLAN
TRES LECHE
CHURROS
SWEET EMPANADA APPLE OR RASPBERRY
GUAVA & CHEESE CIGARS (2)

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	

DRINKS

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WE CATER! PLEASE CONTACT CHLOEV@MASONOGROUP.COM

