



MARCH MENU

APPETIZERS

- CAFE SAMPLER \$18.25
croquettes, tequenos, plantains, green fries, choice empanadas
- GF** CEVICHE \$12.95
shrimp ceviche (onions & peppers) served with tostones
- 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
breaded avocado fries with sauce trio
- V** PAPAS VERDE \$7.95
our famous green fries: large order of seasoned fries, house cilantro & mustard sauce, dill & sweet pickles, scallions, parmesan cheese (top with pulled pork \$4 or ropa vieja \$6)
- V** TEQUENOS \$8.25

SANDWICHES

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

- CUBAN **MAKE IT VEGAN!** \$11.95
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 cuban bread stuffed with picadillo beef
- V** PARLOR GRILLED CHEESE \$8.25
pressed cuban bread with american swiss, feta & pico de gallo
- FISH \$9.95
local breaded fish filet & house made

SUBSTITUTE SALAD FOR FRIES \$2 OR GREEN FRIES \$3

SOUP

SERVED W/ WARM FLATBREAD

- GF** BROCCOLI CHEDDAR bowl \$6.25
- V** CRAB & FLOUNDER 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

\$11.95

SERVED W/ BEANS, RICE, & PLANTAINS

MAINS

- GF** ROPA VIEJA \$14.50
roasted pulled brisket stewed in tangy tomato base with peppers, onions, & 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
- GF** POLLO FRITO \$13.95
sliced and breaded fried chicken breast
- COCONUT SHRIMP \$17.95
local shrimp, rice, beans, & sweet plantains
- FLOUNDER \$17.00
local 8oz flounder filet, coleslaw, rice, beans, & tostones
- COCONUT CHICKEN \$13.95
breaded and fried chicken breast in fresh coconut sauce

PLATES

- VERDURA BOWL \$12.95
sautéed vegetables, potato gnocchi, sweet plantains, & fried tostone (add shrimp \$5 or pulled pork \$4)
- POTATO DUMPLINGS \$13.95
potato dumplings (gnocchi) in roasted garlic cream sauce (add pork \$4 add shrimp \$6)
- GF** VEGETARIAN PLATE \$13.95
sautéed vegetables with rice, beans, plantains, & corn arepa

WIFI AVAILABLE! ASK YOUR SERVER FOR PASSWORD

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

SALADS

ADD HALF AVOCADO \$3, DICED CHICKEN \$4, PULLED PORK \$4, SHRIMP \$6

GF MANDARIN half \$7.95
V PLANTAIN whole \$12.95
 greens, mandarins, plantains, corn, lentils, feta

GF CUBAN HOUSE half \$5.99
VG whole \$9.99
 greens, tomatoes, cucumbers, onions, hearts of palm

GF K.Q.A half \$7.95
VG whole \$12.95
 kale, quinoa, avocado, olive oil, lemon juice

OUR DRESSINGS

- V** SHERRI VINAIGRETTE
- VG** SUNRISE (LIME VINAIGRETTE)
- V** SUNSHINE (HONEY, LIME, AND TANGY MUSTARD)
- V** SUNSET (CREAMY GREEN SAUCE BLENDED WITH PINEAPPLE)

KIDS

- EMPANADA
- GRILLED CHEESE
- POLLO FRITO (BREADED CHICKEN)

ALL SERVED WITH PLAIN FRIES

\$7.00/EACH

SIDES

- VG** **GF** BEANS & RICE \$6.25
- VG** **GF** PLANTAINS \$4.00
- VG** **GF** HALF AVOCADO \$3.00

TWO PIECES TOASTED BREAD W/ BUTTER \$4.00

ALL SIDES ARE **V**

DESSERTS

\$5.50 EACH

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

ALL DESSERTS ARE **V**

DRINKS

- | | | | |
|---------------------------------|--------|---|--------|
| COLD TEA
sweet or unsweetend | \$3.00 | BOTTLED SOFT DRINK | \$3.00 |
| CANNONBOROUGH SODA | \$3.50 | LEMONADE | \$3.00 |
| KOMBUCHA | \$4.00 | FRESH PRESSED GUAVA
STRAWBERRY JUICE | \$5.00 |

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WE CATER! PLEASE CONTACT CHLOEV@MASONOGROUP.COM

