--- Beverages – Bedidas ---

Soft Drinks: Coke, Diet Coke, Coke Zero, 2.75
Sprite, Orange Fanta, Lemonade 2.75
Jupina, Mateva, Ironbeer, Malta 2.75
Juices: Mango, Pera, Melocoton, Guayaba 4.00
Coconut Water – Aqua de Coco 2.75
Iced Tea
Milk 3.00
Chocolate Milk 3.75
Cortadito 3.00
Coffee with Milk – Café con Leche 4.00
Cafe Cubano 2.25
Double Espresso – Colada 4.00
American Coffee – Café Americano 3.00
Fiji Water 4.50
Cuban Hot Chocolate 4.50
Perrier Water 2.00

--- Items Upon request ---

(24-48 Hours Required)
Papa Rellena
Boliche
Paella
Arroz con Pollo
Rabo Encendido
Arroz con Gandules
Zarzuela de Mariscos
Lechon Asado (Entero)
Masas de Puerco Fritas
Enchilado de Langosta
Arroz Frito
Churros
Vaca Frita
Fabada
Tortilla Española
Fritas Cubanas
Arroz con Camarones

LET US CATER YOUR NEXT PARTY

at Lazaro’s Cuisine
--- Appetizers – Aperitivos ---

Empanadas (2) – Chicken, Beef, or Spinach & Corn  7.00
Flour Turnover with Choice Filling
Plantain Chips with Mojo Sauce – Mariquitas con Mojo  5.00
Crispy Fried Green Plantain Chips with our Fresh Garlic and Lime Sauce
Tostones with Mojo – Tostones con Mojo  6.00
Twice Fried Green Plantains with our Fresh Garlic and Lime Sauce
Tostones with Shrimp (4) – Tostones con Camarones  10.00
Twice Fried Green Plantain Cups Topped with Shrimp Creole
Manchego Cheese & Fried Spanish Sausage – Manchego y Chorizo  11.00
6 month Aged Imported Spanish Manchego Cheese & Imported Palacio Spanish Sausage
Pork Tamal (2) – Tamal con Lechon  7.50
Homemade Fresh Corn Tamales with Roast Pork and Spicy Laze Sauce
Fried Yuca – Yuca Frita  7.50
Fried Fresh Cassava Root Served with Laze Sauce
Salted Cod Fritters (3) – Frituras de Bacalao  9.50
Canadian Salted Cod Fish Fritters Served with Spicy Laze Sauce
Casava Root with Mojo – Yuca con Mojo  7.50
Fresh Cassava Root Served with Mojo Sauce and Sancocho Onions
Ham Croquetas (3)  6.00

--- Salads – Ensaladas ---

House Salad – Ensalada de la Casa  7.50
Fresh Romaine Lettuce, Tomato, Cabbage, Cucumber & Red Onion Salad
With Grilled Chicken – Con Pollo  12.50
With Grilled Chicken Breast Marinated in Mojo Sauce
With Skirt Steak – Con Churrasco  17.50
With Grilled skirt Steak Marinated in Chimichurri Sauce

--- Soups – Sopas ---

Chicken Soup with Vegetables – Sopa de Pollo con Vegetales Cap / 5.50
Homemade Chicken Breast Soup with Malanga, Plantain, Boniato, Yuca, Celery, Carrots, Onions, Potato Bowl / 7.00

--- Sandwiches – Emparedados ---

Steak Sandwich – Pan con Bistec  11.50
Grilled Top Sirloin with Sautéed Onions, Tomato, Shoe String Potato on Authentic Cuban Bread
Chicken Sandwich – Sandwich de Pollo  11.50
Grilled Chicken Breast with Sautéed Onions, Lettuce, Tomato on Authentic Cuban Bread
Cuban Sandwich – Sandwich Cubano  11.50
Fresh Roast Pork, Black Forest Ham, Imported Swiss Cheese, Pickles, Mustard on Authentic Cuban Bread
Pork Sandwich – Pan con Lechon  11.50
Fresh Roast Pork with Sautéed Onions, Fresh Tomato on Authentic Cuban Bread
Midnight Sandwich – Medianoche  11.50
Fresh Roast Pork, Black Forest Ham, Swiss Cheese, Pickles, Mustard on Imported Yellow Sweet Bread
Spanish Sausage Sandwich – Pan con Chorizo  11.50
Imported Spanish Sausage, Black Forest Ham, Swiss Cheese, Pickles, Mustard on Authentic Cuban Bread

***All Sandwiches include Mixed Rice or White Rice & Black Beans***
*Did you know that we fly in our Authentic Cuban Bread twice per week*

--- Entrees – Platos ---

Roast Pork – Lechon Asado  15.00
Sloe Roasted Juicy Boston Butt Roast with Sautéed Onions & Mojo Sauce
Picadillo  14.50
Lean Ground Beef cooked with Bell Peppers, Onions, Potato & Olives
Pork Chops – Chuletas de Cerdo  15.00
Bone-in Juicy Tender Lean Pork Chops Marinated in Lemon-Garlic Sauce with Sautéed Onions
Chicken Fillet – Pollo a la Plancha  14.50
All White Thin Pounded Grilled Chicken Breast Marinated in Garlic Lime Sauce with Sautéed Onions
Steak with Onions – Palomilla  15.00
Thin Pounded Top Sirloin Marinated in Lime Garlic Sauce with Sautéed Onions
Shredded Beef – Ropa Vieja  17.00
Lean Tender Beef Brisket – Shredded in Tomato Base with Peppers & Onions
Shrimp in Creole Sauce – Enchilado de Camarones  17.00
Large Florida Shrimp in Tomato Base with Bell Peppers & Onions
Skirt Steak – Churrasco  19.50
Our Tender Outside Skirt Steak Grilled with Our Homemade Chimichurri Sauce
Lightly Breaded Steak – Bistec Empanizado  16.50
Lightly Breaded Top Sirloin Steak
Lightly Breaded Chicken Fillet – Bistec de Pollo Empanizado  16.50
Breaded All White Thin Pounded Chicken Breast

***All Dinner Entrees include Sweet Plantains, Mixed Rice or White Rice & Black Beans***
***Add 1/2 Salad to any Entree for $3.00***

--- Pastries – Pasteles ---

Guava – Guayaba  3.50
Guava & Cheese – Guayaba y Queso  3.50

--- Sides – Ordenes Adicionales ---

Mixed Rice – Moro  3.50
Rice and Beans Cooked Together with Pepper, Onions, Chorizo Sausage
White Rice – Arroz Blanco  2.00
French Fries – Papas Fritas  4.50
Mojo  1.25
Lime Garlic Sauce  1.00
Black Beans – Frijoles Negros  2.50
Vegetarian Black Bean Soup Made Fresh by Mom
Fried Sweet Plantains – Platanos Maduros  5.50
In House Naturally Ripe Fried Plantains

--- Desserts – Postres ---

Three Milk Cake – Tres Leches  7.00
Custard – Flan  5.00
Custard with Coconut – Flan de Coco  6.50

--- Kids Menu – Menu Para Niños ---

(10 & Under)

Chicken Tenders  4.95
Kids Chicken Fillet  4.95
Kids Palomilla Steak  4.95

***All Kids Meals include French Fries or White Rice and a Soft Drink***