



CALL ME CUBAN



MIAMI BITES

- TRUFFLED YUCA FRIES - 9.95**
Truffle scented golden yuca fries with Yuca's incredible truffle aioli and mojo sauce
- GUACAMOLE A LA CUBANA - 12.95**
a fresh avocado with classic jalapeno pico de gallo, served with malanga chips
- ALLIGATOR OKEECHOBEE BITES - 15.95**
Alligator loin bites marinated in an orange citrus mojo with a zesty kimchi mayo
- **LA BANANE DU CHEF - 9.95**
caramelized yellow plantain flambee with Bacardi Anejo Rum, layered with a crispy gratin of white and sharp cheddar jalapeno. Topped with your choice of
Add Smoky BBQ Brisket - 7
Add Camaron Tartar - 8

- MIAMI VICE NACHOS - 11.95**
Malanga chips with cheddar-jalapeno salsa, sour cream, tomatoes, pickled jalapenos and cilantro. Topped with your choice of
Add Succulent BBQ brisket - 7
Add Camaron Tartar - 8

- JALEA JALA JALA - 21.95**
crispy pieces of fresh white fish, calamari, clams, mussels, octopus and shrimp, served with tartar sauce, zesty kimchi mayo, and smoky chipotle mayo

ENSALADAS SALADS

- GREEN PAPAYA SALAD - 16.95**
papaya, kumato cherry tomatoes, red onions, tossed with a peanut lime dressing
- SMOKED BURRATA CAPRESE - 16.95**
a Caprese-style salad with mixed green, roasted veggies, kumato cherry tomatoes, basil, tossed with an albequina olive oil, fresh lemon juice and parsley and topped with toasted peanuts. All centered around a smoked burrata sphere
- TUNA TATAKI - 17.95**
Miso marinated tuna crusted in black peppercorn and seared, served with crispy rice laminates avocado and mixed greens. Sprinkled with sesame seeds and dotted with a orange-sesame vinaigrette

CALL THEM CROQUETAS

- CROQUETAS DE LA ABUELA - 11.95**
creamy truffled serrano ham croquetas, with truffle aioli
- GOAT CHEESE CROQUETTE - 10.95**
goat cheese and fig croquettes, balsamic glaze and piña gelee
- BACALAO BACAN - 11.95**
Classica Cuban cod and bechamel croquettes, served with a tangy cilantro aioli

TO SHARE

- "AGUACHILE THREESOME" FISH - 31.95 | MIXED - 38.95**
Combination of our three aguachiles
- THE 3 CROQUETEERS - 24.95**
A selection of our croquetas Abuelitas, Goat Cheese and Bacalaitos Bacanes
- CALL ME CUBAN PARRILLADA - 140**
A fabulous spread of all the best meats Call Me Cuban offers, complete with lechon asado, Guava BBQ Baby Back Ribs, Short Ribs, Lemongrass Chicken, and Crispy Chicharrones

SOPAS SOUP

- LEVANTA MUERTOS - 21.95**
A savory seafood soup simmered slowly in a lobster reduction scented with saffron and Chinese 7 Spice, spectacular enough to raise the dead

MAIN COURSES

AL CARBON

- POLLO ASADO - 21.95**
Half of roasted chicken, served with a roasted vegetable medley, sweet potato fries and a garlic butter citrus reduction
- RIBS - 28.95**
Exquisite fall-off-the-bone beef short rib in a bed of garlic potatoe cream with caramelized baby beets, roasted sweet potatoes and cauliflower served with a burgundy beef au jus
- BABY BACK RIBS - 31.95**
Pork baby back ribs in a tangy sweet guava barbecue sauce. Served with yuca fries
- LECHON ASADO - 22.95**
Classic Cuban roasted pork marinated in our house mojo criollo. Served with steamed yuca and a mixed green avocado salad

MEATS

- FILET MIGNON - 39.95**
Seared to perfection, served with roasted vegetables and tricolor fingerling potatoes a mixed green salad with a lightly spiced mustard vinaigrette & an amazing burgundy beef au jus sauce
- CHICKEN BREAST - 16.95**
Grilled chicken breast marinated with lemongrass, coriander and cilantro crowned with a red onion and aji cachuca salad. Served with a roasted vegetable medley
- LOMO A CABALLO - 19.95**
Sliced filet mignon sauteed Peruvian-style with red onions, tricolor bell peppers, with a fried egg. Served with a side of congri
- YACA FRITA - 23.95**
Slow braised angus beef expertly seared to a caramelized crust, served on a sizzling skillet with a squeeze of fresh lime, onion mojo and diced maduros. Served with congri on the side
- ROPA VIEJA - 19.95**
Slow braised shredded angus beef in a tomato criollo sauce sprinkled with crispy onions, served on yucca pure
- RABO ENCENDIDO - 29.95**
Ox-tail slowly braised and simmered for 48 hours in a richly spiced rioja wine sauce. Served with a side of white rice

FISH

- TUNA CHINO LATINO - 24.95**
Tuna filet pan-seared with black and white sesame seeds, served with snow peas and carrots sauteed in soy sauce and sesame oil and a garlic-butter yuca puree
- WHOLE SNAPPER ROJO - 44.95**
A whole red snapper, deboned, lightly breaded, diced and flash fried. Served with Cuban fried rice
- JAMAICAN ME CRAZY SALMON - 24.95**
Salmon filet marinated in brown sugar and spicy Jamaican jerk, seared to seal flavor. Served with a yucca pure and roasted vegetables
- CAMARONES ENCHILADOS - 25.95**
A classic of Cuban cuisine. Shrimp simmered in a buttered creole tomato pepper sauce. Served with white rice
- PULPO A LA PARRILLA - 37.95**
Tender octopus scented with Herbes de Provence and grilled to perfection. Served with yucca pure

TOSTONILLAS

- TUNA-SALMON - 15.95**
Travel to the pacific with a Poke-style marinated tuna and salmon, served with a spicy kimchi mayo
- LECHON - 13.95**
The classic Cuban faire of roasted lechon marinated in call me Cuban mojo sauce, with citrusy aioli
- SHRIMP TARTAR - 16.95**
A tangy mustard, dill and scallion tartar-style camaron

CUBAN TACOS

- PESCADO - 14.95**
Fresh white fish marinated in mirin
- CHICHARRON - 13.95**
Hickory smoked pork belly with chipotle mayo
- POLLO - 11.95**
Chicken breast scented with fresh lemongrass, coriander and cilantro

AGUACHILES CEVICHE

- VERDE - 15.95**
Smoked jalapeño reduction
- A ROMPER EL COCO - 15.95**
Cream of Coconut and asian citrus reduction and coconut flakes
- PASSION ARDIENTE - 15.95**
Passionfruit and Aji Amarillo reduction
- Have any Ceviche made with mixed seafood - 3*

RICE DISHES

- PAELLA HEMINGWAY - 28.95**
A Spanish-style seafood arborio rice scented with saffron and slow simmered with shrimp, mussels, clams, fish and chorizo
- CUBAN-FRIED RICE - 25.95**
Cantonese-style fried congri with shrimp, ham, pineapples, maduros, scallions, snow peas, bean sprouts and scallions, all stir-fried with soy sauce in a flaming wok

PASTA DISHES

- GNOCCHI AL AJI AMARILLO - 20.95**
a nuevo-latino twist on classic potato gnocchi, with a lightly spiced aji Amarillo cream
Add Grilled Chicken - 7
Add Shrimp - 8
- VEGAN PRIMAVERA - 19.95**
Transparent rice noodles, tossed with roasted vegetable medley and a roasted vegan demi-glaze

SANDWICHES AND BURGERS

- EL CUBANO - 17.95**
The classic staple of Cuban sandwiches. With sweet ham, roasted pork, swiss cheese, pickles, yellow mustard, between two slices of lightly buttered Cuban bread. Served with fries
- MIAMI'S LOADED BURGER - 18.95**
a half-pound of tender Angus beef, topped with pulled pork, bacon, avocado, lettuce, tomato and a fried egg, drizzled with a roasted pepper mayo and served with boniato fries

SIDES

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| WHITE RICE - 4 | FRENCH FRIES - 5 |
| MORO RICE - 5 | SWEET POTATO FRIES - 6 |
| BLACK BEANS - 5 | MALANGA CHIPS - 5 |
| ROASTED VEGETABLES - 6 | MADUROS - 5 |
| STEAMED YUCA - 5 | |