

SALSAS 🍷

Served with homemade corn tortilla chips

Cruda - Tomato	4.95
Avocado	5.95
Tropical Fruit	5.95
Black Bean	4.95
Queso Blanco - MELTED	4.95
Choose 2	8.95

COCTELES

Shrimp	8.95
Scallop	7.95
Calamari	6.95
Octopus	11.95
Mixto	9.95

CEVICHEs

House - Tilapia	8.95
Tuna & Tropical fruit	10.95
Grouper, celery & grapefruit	10.95

TAPAS Y MARISCOS

Mango Bang Bang Shrimp	8.95
Grilled Calamari in Shrimp Sofrito	10.95
Coconut crusted seared Ahi Tuna on Mango Slaw	11.95
Plantain & Herb Crusted Tilapia with Tropical Fruit Salsa	12.95
Grilled Octopus & Heart of Palm tossed in citrus & olive oil	13.95
Shrimp, scallops & calamari in vinaigrette	9.95
Garbanzo Frito (Sauteed Chick peas with ham & chorizo)	6.95
Spinach & Queso Blanco Empanada (2)	6.95
Cazuela de Mariscos (Shellfish Stew)	14.95

ENSALADAS 🍷

Mixed field greens & tomatoes	3.95
De la Casa Romaine, watercress, tomato, carrots, heart of palm berries tossed in balsamic vinaigrette	6.95
Caesar with Garlicky Cuban Croutons	6.95
Tropical Black bean, mango, blue cheese & avocado	7.95
"The SoBe Cobb" Tomato, chipotle pecans, blue cheese, avocado & hard boiled egg	7.95

ADD

Grilled chicken breast 🍷 + \$4	Seared Ahi Tuna + \$6
Roasted Turkey Breast + \$3	Crispy fried Grouper + \$12
Grilled Organic Tofu + \$3	Grilled Calamari + \$6
Grilled Skirt Steak 🍷 + \$6	Grilled Vegetarian Chix + \$4
Grilled Shrimp + \$6	
Grilled Mahi + 8	

🍷 All Natural

BERNIE'S

L.A.CAFÉ

L A T I N A M E R I C A N

TACOS

3 Grilled corn tortillas served with avocado salsa, Salsa Cruda & Chipotle Yogurt

Flank Steak	7.95	Grilled Organic Tofu	6.95
Grilled Chicken	6.95	Grilled Mahi	8.95
Roasted Pork	5.95	Grilled Shrimp	7.95
Chorizo	5.95	Seared Ahi Tuna	8.95

SANDWICHES A LA PARRILLA - GRILLED

served with mixed field greens or fresh-cut fries

The South Beach Hand carved roasted turkey, swiss, pear, watercress & mango chutney butter served on multigrain	9.95
The Cuban Slow roasted pork, ham, swiss, pickles & mustard dressing served on Cuban bread *OPTIONS - Sub Whole wheat baguette Sub roasted turkey breast for ham.	8.95
Chicken CTL Grilled hand carved chicken breast, chorizo, Monterrey jack, watercress & tomatoes, served on whole wheat baguette	8.95
Avocado, Monterrey Jack & Tomato 🍷 Served on multigrain	8.95
Grilled Eggplant 🍷 Monterrey jack & roasted red pepper served on multigrain	8.95

SANDWICHES DE LA CASA

served with mixed field greens or fresh-cut fries

Latin Burger 6oz. 100% All Natural Black Angus ground sirloin, sliced chorizo, grilled onion & crispy string fries	9.95
Plain - tomato, lettuce & red onions	7.95
Make your own + \$1/item MONTERREY JACK - SWISS - GRILLED ONIONS - AVOCADO CRISPY FRIES - CHORIZO - ROASTED RED PEPPERS BLUE CHEESE + \$2 A Caballo ("Horseback" with a fried egg on top) + \$1.50	
Havana Cheese Steak Thinly sliced 100% All Natural Flank steak with grilled onion & melted Monterrey jack cheese served on whole wheat baguette	11.95
Grilled "All natural" Chicken Churrasco Crispy string fries, tomato, lettuce, red onions, mayo, served on whole wheat baguette	8.95
The Ultimate Pan con Lechón Slow roasted pork butt served with caramelized onions on whole wheat baguette & mojito dipping sauce	8.95
Foot-Long Choripan (Grilled Colombian Sausage) Chopped red onions & pineapple relish served on whole wheat baguette	7.95
Pan Fried Fish Tomato, lettuce, red onions and cumin-Creole mayo served on whole wheat baguette	11.95
Grilled Mahi Mahi Tomato, lettuce, red onions and pineapple-red pepper tartar sauce served on baguette bun	12.95
Hand Carved Roasted Turkey Tomato, lettuce, red onions and mayo served on multigrain	7.95
Elena Ruth (cuban turkey) Strawberry marmalade & cream cheese served on Cuban bread	7.95
Grilled Vegetarian Chix 🍷 Avocado, tomato, onions served on multigrain bread	8.95



1570 ALTON ROAD
(NEXT TO STARBUCKS)
305.535.8003
FOR DELIVERY

GRILLED FAJITA WRAPS

A large whole wheat flour tortilla wrap filled with grilled onions, roasted red peppers, avocado salsa & choose one:

Rice & Black beans	5.95	Grilled Organic Tofu	8.95
Quinoa Gallo Pinto	7.95	Grilled Mahi	10.95
Grilled Flank Steak*	10.95	Grilled Shrimp	10.95
Grilled Chicken Breast*	8.95	Grilled Vegetarian Chix	8.95
Slow Roasted Pork	7.95	Grilled Chorizo	7.95

* All Natural

QUESADILLAS

Large Flour tortilla stuffed with queso blanco, grilled onions & tomatoes served with avocado salsa, salsa cruda & chipotle yogurt

Just Cheese	5.95	Grilled Organic Tofu	7.95
Grilled Flank Steak*	9.95	Grilled Shrimp	9.95
Grilled Chicken Breast*	7.95	Grilled Vegetarian Chix	7.95
Slow Roasted Pork	6.95		
Grilled Chorizo	6.95		

* All Natural

PLATOS FUERTE

served with tropical whole grain rice, black beans and one acompañante

Pan-Fried Grouper Filet in Shrimp & Coconut Sauce	17.95
Grilled Black Angus Skirt Steak*	18.95
Grilled Free Range Chicken Churrasco*	15.95
Grilled Marinated Florida Shrimp Enchilado	15.95
Shredded Flank Steak (Ropa Vieja)*	14.95

OPTIONS - Sub Organic Quinoa Gallo Pinto for rice & beans

* All Natural

ACOMPANANTES

Mixed Greens	1.95	Sweet Potato Fries	2.95
Mango Slaw	3.95	Fresh-Cut Fries	1.95
Fried Boniato	2.95	Raquel's Black Beans	2.95
Tostones	2.95	Grilled vegetables	3.95
Yuca Fries	2.95	Quinoa Gallo Pinto	
White Rice	1.95	(with organic red beans)	5.95
Tropical Whole Grain Rice	2.95		

BEBIDAS

Tropical Iced Tea	1.95
Fresh Squeezed Lemonade	2.50
blended with strawberry	3.25
blended with fresh mango	3.25
Mineral Waters	
Med. 1/2 liter	2.95
Lg. 1 liter	4.95
Coca-Cola/ Diet Coca-Cola	1.95
Orangina	2.95
Tropical juice of the Day	3.00
Fresh Squeezed Orange Juice	3.25

CAFECITO

Single	1.50
Double	1.95
Cortadito	1.75
Café con Leche	2.50
Cappuccino	2.75
Americano	2.00
Extra Shot	1.00
Herbal Tea Service	1.95

ESPECIALES DE LA SEMANA (WEEKLY SPECIALS)

SOPA \$4 / MEALS \$9

All Specials come with White Rice, Black Beans & Maduros

LUNES/MONDAY

Roasted Vegetable & Coconut 🍌

Picadillo (Ground Sirloin Stew)*
Lechon Asado (Slow Roasted Premium Pork Butt)

MARTES/TUESDAY

Cocido Madrilenio (Chick Peas) 🍌

Carne con Papa (Beef Tenderloin & Potato Stew)
Lechon Asado (Slow Roasted Premium Pork Butt)
Arroz con Pollo (Chicken & Whole Grain Rice)*

MIERCOLES/WEDNESDAY

Caldo Gallego (Navy Bean) 🍌

Pollo a la Parrilla (Citrus Marinated Oven Roasted 1/2 Chicken)*
Rabo Alcaparrado (Ox-Tail Stew with capers & olives)

JUEVES/THURSDAY

Roasted Vegetable & Coconut 🍌

Picadillo (Ground Sirloin Stew)*
Arroz con Pollo (Chicken & Whole Grain Rice)*
Lechon Asado (Slow Roasted Premium Pork Butt)

VIERNES/FRIDAY

Seafood Chowder \$6

Carne con Papa (Beef Tenderloin & Potato Stew)
Arroz con Mariscos (Whole Grain Rice & Seafood) \$11
Pollo a la Parrilla (Citrus Marinated Grilled 1/2 Chicken)*

SABADO/SATURDAY

Cocido Madrilenio (Chick Peas) 🍌

Rabo Alcaparrado (Ox-Tail Stew with capers & olives)
Arroz con Pollo (Chicken & Whole Grain Rice)*

DOMINGO/SUNDAY

Caldo Gallego (Navy Bean & Greens) 🍌

Lechon Asado (Slow Roasted Premium Pork Butt)
Paella (Chicken & Seafood in whole grain rice) \$11

OPTIONS - Sub whole grain rice + \$1
Add small white rice w/soup + \$1

ESPECIALES DE TODOS LOS DIAS/EVERYDAY SPECIAL

Frijoles Negros (Raquel's Black Beans) 🍌
Gazpacho 🍌

Grilled Vegetables w/Organic Quinoa Gallo Pinto 🍌

* 100% All Natural | No Antibiotics nor Hormones

🍌 Vegetarian

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