



mambo.

LATIN KITCHEN & EMPANADAS
Cuban, Peruvian & Latin American Cuisine

TAPAS / APPETIZERS

vegetarian options & substitutions are made to order upon request. Please notify of any allergies

Guacamole 15.95 / Garlic Mojo 11.95
guacamole with tortilla chips or garlic mojo with plantain chips

Fresh Cut Calamari 17.95
lightly battered crispy calamari, paprika dusting, spicy aioli

Arepitas Dulce 16.95
sweet corn cakes, topped with savory ropa vieja

Nachos (Carnitas or Beef Picadillo 16.95)
black beans, pico de gallo, guacamole, crème fresh, aioli, mozzarella, nacho cheese, jalapeno, fresh tortilla chips

(NEW!) Steak Montaditos 19.95
teriyaki glaze lomo saltado strips on a bed of tostones, grated farmers cheese, cilantro sauce, crème fresh

Chicharron 17.95
fried pork belly, tostones, lime, spicy green sauce

Honey Glazed Wings 13.95
sweet & spicy Cajun honey glazed wings, seasoned fries

El Tequilaso 17.95
shrimp & chorizo, spicy tequila reduction, sweet plantain puree, side of white rice

Croquetas de Jamon 11.95
panko crusted Serrano ham croquettes, cilantro dipping sauce

Crispy Chicken Fingers 11.95
golden fried chicken tenders, seasoned fries

Shrimp Ajillo 17.95
sauteed shrimp, white wine, fresh garlic, Cuban toast

CEVICHEs / SALADS

Peruvian Fish Ceviche 17.95 (add shrimp for mixto \$10)
fish, lime juice, onions, cilantro, hot peppers, yam, whole corn

Shrimp & Mango Ceviche 21.95 (add fish for mixto \$10)
avocado, mango, grilled sweet corn, lime juice, onions, cilantro

Garden House Salad 11.95
Add Chicken \$6, Shrimp or Steak \$12, Salmon \$15
mixed greens, tomatoes, onions, carrots, cucumbers

Avocado & Tomato Salad 15.95
avocado, tomatoes, onions, extra virgin olive oil (no lettuce)

SANDWICHES (served w/ fries)

(NEW!) El Trio – Sliders 15.95
3 angus beef or crispy chicken sliders, nacho cheddar cheese, guacamole spread, potato stix, sweet Hawaiian rolls

Classico Cubano Sandwich 16.95 / Cuban Bites (no fries) 11.95
roasted pork, ham, swiss, pickles, mustard, mayo, mojo

A Si Viene El Sanguich (Steak Sandwich) 17.95
steak strips, garlic mojo sauce, sauteed onions, potato stix

Pio Pio (Chicken Sandwich) 15.95
grilled chicken breast, guacamole, red onions, lettuce, tomatoes

SIDES

White Rice	Yellow Rice	Patatas Bravas
Tostones	Red or Black Moro	Chaufa Fried Rice
Black Beans	Red Beans	French / Yucca Fries
Maduros	Veggies or Spinach	Corn Ajillo

20% Auto Gratuity for Groups of 4 or More.

**Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase your risk of food borne illness, especially if you have a medical condition.*

CHEF'S BUTCHER BLOCK

***All traditional dishes served with your choice of rice & beans**

***Pollo a la Plancha (Grilled/Pressed Chicken) 21.95**
seasoned chicken breast, sauteed onions

***Pollo Maya (Garlic Chicken) 23.95**
fresh garlic, white wine sauce

***Chuleta Criolla (2 Pork Chops) 25.95 (add shrimp \$10)**
Chipotle honey infused, grilled then oven roasted, maduros

***Puerquito Asado 23.95**
slow roasted shredded pulled pork, crispy pork skin

***Masitas de Cerdo (Crispy Pork Chunks) 25.95**
fried pork chunks, sauteed onions

***Cuban Beef Picadillo 23.95**
ground beef w/ raisins, in a traditional Cuban salsa criolla

***Bistec Encobollado (Steak & Onions) 27.95**
pan seared, 12 oz sliced sirloin, lime, garlic, sauteed onions

***Ropa Vieja (Shredded Beef) 25.95**
slow cooked shredded beef, Cubana salsa criolla

***Vaca Frita or Vaca Frita de Pollo 23.95**
fried crispy shredded beef or shredded chicken, chimichurri

Arroz con Pollo y Chorizo (Chicken, Rice & Sausage) 27.95
yellow rice, boneless chicken, Spanish sausage, green peas, roasted peppers, onions all cooked together, tostones

(NEW!) Aged, Grilled Skirt Steak 39.95 (add shrimp \$10)
white rice, red beans, tostones, chimichurri

Rabo Encendido, (Oxtail Stew) 31.95
braised oxtail stew, salsa criolla, boiled yucca, sauteed onions

Abuelita's Sopita (Main Course Grandma's Chicken Soup) 19.95
chicken, potatoes, yucca, corn, noodles, carrots, egg, white rice

Sancocho (Main Course - Dominican Stew) 25.95
chicken, pork ribs, oxtail and roots, white rice

SEA TO TABLE

***Camarones Ajillo (Garlic Shrimp) 27.95**
sauteed shrimp, white wine, garlic

***Lemon Butter Fish 23.95**
garlic butter & creamy bechamel, swai fish, roasted peppers

Salmon Fresco 29.95
pan seared salmon, dill sauce, sauteed veggies, patatas bravas

Pargo Frito (Whole Red Snapper) 39.95
crispy deep fried red snapper, tostones, white rice & red beans

Asopao de Mariscos / Seafood Stew 35.95
shrimp, fish, clams, mussels, calamari, corn, saffron, white rice

Paella Valenciana 35.95
chorizo, chicken, shrimp, calamari, clams, mussels, saffron scent

POLLO A LA BRASA / ROTISSERIE CHICKEN

Quarter Chicken 15.95 / Half Chicken 19.95
choice of 2 sides (see sides at bottom of page)

MOFONGOS Y TRIFONGOS

M - smashed green plantains, crispy pork skin, butter, olive oil
T - smashed yucca, green plantains & maduros, crispy pork skin

Masitas 25.95 / Puerquito 23.95 / Camarones Ajillo 27.95
Chicken 23.95 / Oxtail 31.95 / Ropa Vieja 25.95

BARRIO CHINO- Peruvian & Cuban Wok Style

Lomo/Steak \$25, Chicken \$21, Shrimp \$27

Saltados (Stir Fry served with white rice & french fries)
onions, red peppers, tomatoes, soy, cilantro, scallions

Arroz Chaufa (Fried Rice)
soy, ginger, onions, eggs, bean sprouts, snow peas, red peppers, scallions

Tallarín (Noodles)
soy, onions, red peppers, bean sprouts, snow peas, scallions

Cuban Shrimp Fried Rice 27.95
stir fried rice, shrimp, sweet plantains, scallions, tostones