

Fritura de Malanga al Estilo Vega Redonda/ Malanga Fritters -----	450.00
Croquetas de la Casa / Homemade Croquettes -----	500.00
Eperlan de Pescado / Fish Smelt -----	780.00
Tostones Rellenos/ Stuffed Tostones -----	750.00
Fajitas de Pollo / Chicken Fajitas -----	750.00
Coctel de Camarones / Shrimp Coctail -----	1400.00
Ceviche de Pescado o Langosta / Fish or Lobster Ceviche -----	840.00
Picoteo D'Lis / Mixed Starters -----	1500.00
Garbanzos Fritos/ Fried chickpeas -----	850.00

RECOMENDACIONES DEL CHEF/ CHEF'S RECOMMENDATION

Ropa Vieja Habanera / Shredded Beef in a Tomato Sauce with ripe fried plantains -----	980.00
Capricho de Lis -----	2500.00
Pechuga de Pollo “Cosa Rica” / Grilled Chicken breast with mayonnaise and basil-----	1200.00
Fileticos de Pollo con Piña / Chicken Fillets with Pineapple -----	1500.00
Filete Donde Lis (Fish Fillet “Donde Lis”) -----	1600.00
Arroz Frito / Fried rice -----	850.00

PARA CONOCEDORES / FOR EXPERTS

Vaca Frita / Fried shredded beef -----	950.00
Pechuga de Pollo Gordon Blue / Breaded chicken breast stuffed with Ham and cheese-----	1600.00
Pechuga de Pollo Grillé / Chicken Breast -----	980.00
Bistec Uruguayo / Breaded Pork Steak stuffed with Ham and cheese -----	1700.00
Bistec de Cerdo Encebollado / Pork steak with onions -----	960.00
Masas de Cerdo Frita / Fried Pork Dough -----	1500.00

A MAR ABIERTO / IN BROAD SEA

Filete de Pescado Grillé / Fish Fillet -----	1100.00
Filete Maitre Hotel / Grilled Fish Fillet with Butter and Parsley -----	1300.00
Filete Canciller / Breaded fish fillet stuffed with Ham and Cheese -----	1800.00
Enchilado Caribeño /Seafood with Spicy Tomato Sauce -----	2850.00
Camarones del Pescador/Shrimp of your wish -----	1650.00
Langosta Nazabal Beach / Lobster Nazabal Beach -----	1500.00
Langosta Americana / American Lobster -----	1800.00
Langosta Thermidor / Thermidor Lobster -----	2000.00
Filete Parrillada / Grilled Fish with Shrimp and Grated Cheese -----	2100.00

BELLA ITALIA / BEAUTIFUL ITALY

Frutti de Mares / Seafood Spaghetti -----	1650.00
Pomodoro / Spaghetti in a Pomodoro Sauce -----	780.00
Carbonara / Spaghetti in a Milk Cream with Bacon and Egg -----	1350.00
Amatriciana / Spaghetti in a Tomatoe Sauce with Bacon -----	1250.00
Al Pesto / Spaghetti in a Pesto Sauce -----	850.00
Alfredo / Spaghetti in a Milk Cream with Butter and Onion -----	840.00
Cuatro Quesos / Four Cheeses Spaghetti -----	1480.00
Toscana / Spaghetti with Vegetables and Bacon -----	1300.00
Arrabbiata / Spaghetti in a Spicy Tomatoe Sauce -----	800.00
Macarrones al horno / Baked Macaroni -----	1250.00
Napolitano / Spaguetti with tomato sauce and grated cheese -----	700.00

COMPLACE TU CORAZÓN, OLVIDA TU CUERPO / SATISFY YOUR HEART, FORGET YOUR BODY

Pizza Donde Lis -----	1850.00
Pizza de Queso / Cheese pizza -----	850.00

MI PIZZA ME GUSTARÍA CON: / I WOULD LIKE MY PIZZA WITH:

Queso / Cheese -----	350.00	Vegetales / Vegetables -----	350.00
Jamón / Ham -----	380.00	Frutos del Mar / Seafood -----	950.00
Chorizo / Sausage -----	400.00	Piña / Pineapple -----	350.00
Bacon / Bacon -----	450.00	Cebolla / Onion -----	200.00
Atún / Tuna -----	500.00	Aceitunas / Olives -----	450.00
Camarones / Shrimp -----	700.00	Champignon / Champignon -----	400.00
		Alcaparra / Caper -----	200.00

PARA LA DIETA / FOR YOUR DIET

Ensalada de Estación / Seasonal Salad -----	550.00
Ensalada de Vegetales y Mariscos / Vegetable and Seafood Salad -----	1550.00
Vegetales Salteados / Sauteed Vegetables -----	650.00
Ensalada de Atún / Tuna and Vegetable Salad -----	980.00
Arroz con Vegetales / Rice with Vegetables -----	850.00

DE ACOMODO / OF YOUR WISH

Moros y Cristianos / Black Rice and Beans -----	280.00
Arroz con Maíz / Rice and Corn -----	250.00
Arroz Blanco / White Rice -----	170.00
Arroz Pilaf / Pilaf Rice -----	270.00
Viandas Fritas / Fried Cuban Roots -----	500.00
Viandas Hervidas / Boiled Cuban Roots -----	400.00
Arroz a la Cubana / White Rice with Fried Ripe Plantains and Fried Eggs -----	750.00
Arroz con Frijoles / Black bean stew with white rice -----	350.00
Puré de Malanga / Mashed Malanga -----	450.00

PARA COMPARTIR / TO SHARE

Mar y Tierra / Grilled Food -----	4800.00
Paella Mixta / Mixed Paella -----	3000.00
Parrilla Marinera / Grilled Seafood -----	4200.00

PARA LEVANTAR EL ÁNIMO / TO RAISE THE CHEER

Sopa de Pollo / Chicken Soup -----	540.00
Sopa de Mariscos / Seafood Soup -----	720.00
Sopa de Vegetales / Vegetable Soup -----	480.00
Crema del Día / Cream of the Day -----	550.00

REFRESCANDO LA VIDA / REFRESHING THE LIFE

Limonada Tropical / Tropical Lemonade -----	550.00
Jugos de Frutas / Fruit Juices -----	400.00
Limonada Cubana / Cuban Lemonade -----	350.00
Batidos de Helado / Ice Cream Milkshakes -----	500.00
Agua con Gas Importada / Imported Sparkling Water -----	260.00
Agua Tónica / Tonic Water -----	250.00
Agua Natural Nacional Ciego Montero / National Still Water -----	180.00
Refrescos Nacionales / National Soft Drinks -----	250.00
Refrescos Importados / Imported Soft Drinks -----	250.00
Cervezas Nacionales / National Beers -----	350.00
Cervezas Importadas / Imported Beers -----	350.00
Malta / Malt -----	300.00
Malteada / Malted -----	450.00
Kermato / Kermato -----	320.00
Bebidas Energizantes / Energy Drinks -----	300.00
RedBull -----	350.00

ANTI ESTRÉS / ANTI STRESS

Flan de la Casa / Homemade Custard -----	450.00
Helados / Ice Cream -----	450.00
Copa Lolita / Homemade Custard and Ice Cream -----	600.00
Pastelería de la Casa / Homemade Pastry -----	700.00

PARA SABOREAR / TO TASTE

Café Donde Lis -----	360.00
Café Negro / Black Coffee -----	150.00
Café Americano / American Coffee -----	100.00
Café Cortado / Cutted Coffee -----	180.00
Café Bombón / Caramel Coffee -----	300.00
Café Carajillo / Carajillo Coffee (with Brandy) -----	200.00
Café Frapuccino / Frapuccino Coffee -----	350.00
Café Rocío de Gallo / Rocío de Gallo Coffee (with Havana Club Rum) -----	160.00
Té a su Preferencia / Tea -----	120.00

COCTELES Y SUEÑOS / COCKTAILS AND DREAMS

Mojito -----	<u>500.00</u>	Bloody Mary -----	<u>500.00</u>
Cuba Libre -----	<u>400.00</u>	Screw Driver -----	<u>480.00</u>
Gin Tonic -----	<u>550.00</u>	Caipirísima, Caipiroska y Caipiriña-----	<u>500.00</u>
Canchánchara -----	<u>500.00</u>	Tom Collins -----	<u>400.00</u>
Mary Pickford -----	<u>500.00</u>	Margarita -----	<u>600.00</u>
Habana Especial -----	<u>400.00</u>	Sangría -----	<u>600.00</u>
Mulata -----	<u>400.00</u>	Tinto Verano -----	<u>500.00</u>
Daiquirí -----	<u>400.00</u>	Calimochó -----	<u>500.00</u>
Ron Collins -----	<u>400.00</u>	Cubata -----	<u>500.00</u>
Cubanito -----	<u>400.00</u>	Michelada(Nacional) -----	<u>500.00</u>
Daiquirí de Sabor-----	<u>500.00</u>	Michelada(Importada) -----	<u>500.00</u>
		Whisky Cola -----	<u>500.00</u>

COCTELES ESPECIALES / SPECIAL COCKTAILS

Mojito Mafia -----	<u>600.00</u>	Long Island Iced Tea -----	<u>800.00</u>
Magia de Lis -----	<u>600.00</u>	Cuban Manhattan -----	<u>600.00</u>
Cuban Mai Tai -----	<u>600.00</u>	Piña Colada-----	<u>600.00</u>
Sex at Donde Lis -----	<u>600.00</u>	Manhattan -----	<u>800.00</u>
Equilibrio -----	<u>600.00</u>	Limonada Clarete-----	<u>600.00</u>
Californication -----	<u>800.00</u>		

CALENTARSE / TO WARM

H. Club Añejo Especial -----	<u>350.00</u>	Martini Extra Dry -----	<u>400.00</u>	Frangelico -----	<u>450.00</u>
H. Club Reserva -----	<u>380.00</u>	JW Etiqueta Roja -----	<u>550.00</u>	Sambuca -----	<u>300.00</u>
H. Club 7 Años -----	<u>400.00</u>	JW Etiqueta Negra -----	<u>650.00</u>	Ricard -----	<u>300.00</u>
H. Club Selección de Maestros ----	<u>600.00</u>	Glenlivet -----	<u>600.00</u>	Kahlúa -----	<u>350.00</u>
H. Club Ritual -----	<u>350.00</u>	Chivas Regal 12 -----	<u>550.00</u>	Campari -----	<u>450.00</u>
Santiago Añejo -----	<u>400.00</u>	Clamp Cambell -----	<u>450.00</u>	Jägermeister -----	<u>500.00</u>
Santiago 11 -----	<u>800.00</u>	Jameson -----	<u>500.00</u>	Licor de Café -----	<u>300.00</u>
Santiago 12 -----	<u>900.00</u>	Ballantine's -----	<u>500.00</u>	Brandy Torres 5 -----	<u>350.00</u>
Ginebra -----	<u>400.00</u>	JB -----	<u>500.00</u>	Brandy Torres 10 -----	<u>400.00</u>
Amaretto Disaronno -----	<u>400.00</u>	Tequila Olmeca Blanco -----	<u>500.00</u>	Brandy Torres 15 -----	<u>450.00</u>
Martini Blanco -----	<u>400.00</u>	Tequila Olmeca Reposado -----	<u>550.00</u>	Copa de Vino Blanco ----	<u>500.00</u>
Martini Rosso -----	<u>400.00</u>	Baileys -----	<u>600.00</u>	Copa de Vino Tinto -----	<u>500.00</u>
		Cointreau -----	<u>350.00</u>	Vodka -----	<u>400.00</u>