

ENTRANDO EN CONFIANZA / GETTING CONFIDENT

Fritura de Malanga al Estilo Vega Redonda/ Malanga Fritters -----	450.00
Croquetas de la Casa / Homemade Croquettes -----	500.00
Eperlan de Pescado / Fish Smelt -----	900.00
Tostones Rellenos/ Stuffed Tostones -----	880.00
Fajitas de Pollo / Chicken Fajitas -----	890.00
Coctel de Camarones / Shrimp Coctail -----	1600.00
Ceviche de Pescado o Langosta / Fish or Lobster Ceviche -----	950.00
Picoteo D'Lis / Mixed Starters -----	2000.00
Garbanzos Fritos/ Fried chickpeas -----	1350.00

RECOMENDACIONES DEL CHEF/ CHEF'S RECOMMENDATION

Ropa Vieja Habanera / Shredded Beef in a Tomato Sauce with ripe fried plantains -----	1550.00
Capricho de Lis -----	3500.00
Pechuga de Pollo “Cosa Rica” / Grilled Chicken breast with mayonnaise and basil-----	1800.00
Fileticos de Pollo con Piña / Chicken Fillets with Pineapple -----	1950.00
Filete Donde Lis (Fish Fillet “Donde Lis”) -----	1950.00
Arroz Frito / Fried rice -----	1500.00

A MAR ABIERTO / IN BROAD SEA

Filete de Pescado Grillé / Fish Fillet -----	1650.00
Filete Maitre Hotel / Grilled Fish Fillet with Butter and Parsley -----	1700.00
Filete Canciller / Breaded fish fillet stuffed with Ham and Cheese -----	2500.00
Enchilado Caribeño /Seafood with Spicy Tomato Sauce -----	2850.00
Camarones del Pescador/Shrimp of your wish -----	1650.00
Langosta Nazabal Beach / Lobster Nazabal Beach -----	2000.00
Langosta Americana / American Lobster -----	2500.00
Langosta Thermidor / Thermidor Lobster -----	2500.00
Filete Parrillada / Grilled Fish with Shrimp and Grated Cheese -----	2800.00

BELLA ITALIA / BEAUTIFUL ITALY

Frutti de Mares / Seafood Spaghetti -----	1980.00
Pomodoro / Spaghetti in a Pomodoro Sauce -----	1100.00
Carbonara / Spaghetti in a Milk Cream with Bacon and Egg -----	1850.00
Amatriciana / Spaghetti in a Tomatoe Sauce with Bacon -----	1500.00
Al Pesto / Spaghetti in a Pesto Sauce -----	1300.00
Alfredo / Spaghetti in a Milk Cream with Butter and Onion -----	1350.00
Cuatro Quesos / Four Cheeses Spaghetti -----	1800.00
Toscana /Spaghetti with Vegetables and Bacon -----	1500.00
Arrabbiata / Spaghetti in a Spicy Tomatoe Sauce -----	1000.00
Macarrones al horno / Baked Macaroni -----	1450.00
Napolitano / Spaguetti with tomato sauce and grated cheese -----	850.00

AGREGOS / ADDITIONS

Queso / Cheese -----	350.00	Vegetales / Vegetables -----	500.00
Jamón / Ham -----	400.00	Frutos del Mar / Seafood -----	950.00
Chorizo / Sausage -----	450.00	Piña / Pineapple -----	350.00
Bacon / Bacon -----	500.00	Cebolla / Onion -----	350.00
Atún / Tuna -----	600.00	Aceitunas / Olives -----	450.00
Camarones / Shrimp -----	700.00	Champignon / Champignon -----	400.00
		Alcaparra / Caper -----	300.00

PARA CONOCEDORES / FOR EXPERTS

Vaca Frita / Fried shredded beef -----	1400.00
Pechuga de Pollo Gordon Blue / Breaded chicken breast stuffed with Ham and cheese -----	2500.00
Pechuga de Pollo Grillé / Chicken Breast -----	1600.00
Bistec Uruguayo / Breaded Pork Steak stuffed with Ham and cheese -----	2500.00
Bistec de Cerdo Encebollado / Pork steak with onions -----	1500.00
Masas de Cerdo Frita / Fried Pork Dough -----	1800.00

PARA LA DIETA / FOR YOUR DIET

Ensalada de Estación / Seasonal Salad -----	750.00
Ensalada de Vegetales y Mariscos / Vegetable and Seafood Salad -----	1900.00
Vegetales Salteados / Sautéed Vegetables -----	950.00
Ensalada de Atún / Tuna and Vegetable Salad -----	1600.00
Arroz con Vegetales / Rice with Vegetables -----	1200.00

DE ACOMODO / OF YOUR WISH

Moros y Cristianos / Black Rice and Beans -----	450.00
Arroz con Maíz / Rice and Corn -----	430.00
Arroz Blanco / White Rice -----	300.00
Arroz Pilaf / Pilaf Rice -----	450.00
Viandas Fritas / Fried Cuban Roots -----	600.00
Viandas Hervidas / Boiled Cuban Roots -----	400.00
Arroz a la Cubana / White Rice with Fried Ripe Plantains and Fried Eggs -----	1000.00
Arroz con Frijoles / Black bean stew with white rice -----	500.00
Puré de Malanga / Mashed Malanga -----	450.00

PARA COMPARTIR / TO SHARE

Mar y Tierra / Grilled Food -----	5800.00
Paella Mixta / Mixed Paella -----	3800.00
Parrilla Marinera / Grilled Seafood -----	5000.00

PARA LEVANTAR EL ÁNIMO / TO RAISE THE CHEER

Sopa de Pollo / Chicken Soup -----	640.00
Sopa de Mariscos / Seafood Soup -----	720.00
Sopa de Vegetales / Vegetable Soup -----	580.00
Crema del Día / Cream of the Day -----	650.00

REFRESCANDO LA VIDA / REFRESHING THE LIFE

Limonada Natural / Frescura -----	600.00
Limonada Tropical / Tropical Lemonade -----	650.00
Jugos de Frutas / Fruit Juices -----	450.00
Limonada Cubana / Cuban Lemonade -----	400.00
Batidos de Helado / Ice Cream Milkshakes -----	650.00
Agua con Gas Importada / Imported Sparkling Water -----	330.00
Agua Tónica / Tonic Water -----	500.00
Agua Natural Nacional Ciego Montero / National Still Water -----	200.00
Refrescos Nacionales / National Soft Drinks -----	300.00
Refrescos Importados / Imported Soft Drinks -----	300.00
Cervezas Nacionales / National Beers -----	350.00
Cervezas Importadas / Imported Beers -----	350.00
Malta / Malt -----	350.00
Malteada / Malted -----	600.00
Kermato / Kermato -----	480.00
Bebidas Energizantes / Energy Drinks -----	350.00
RedBull -----	400.00

ANTI ESTRÉS / ANTI STRESS

Flan de la Casa / Homemade Custard -----	450.00
Helados / Ice Cream -----	500.00
Copa Lolita / Homemade Custard and Ice Cream -----	750.00
Postres caseros / Homemade desserts -----	550.00

PARA SABOREAR / TO TASTE

Café Affogato -----	450.00
Café Negro / Black Coffee -----	150.00
Café Americano / American Coffee -----	130.00
Café Cortado / Cutted Coffee -----	230.00
Café Bombón / Caramel Coffee -----	350.00
Café Carajillo / Carajillo Coffee (with Brandy) -----	250.00
Café Frapuccino / Frapuccino Coffee -----	450.00
Café Rocío de Gallo / Rocío de Gallo Coffee (with Havana Club Rum) -----	200.00
Té a su Preferencia / Tea -----	150.00

COCTELES Y SUEÑOS / COCKTAILS AND DREAMS

Mojito -----	600.00	Bloody Mary -----	500.00
Cuba Libre -----	500.00	Screw Driver -----	600.00
Gin Tonic -----	900.00	Caipirísima, Caipiroska y Caipiriña-----	750.00
Canchánchara -----	650.00	Margarita -----	950.00
Piña Colada -----	750.00	Sangría -----	750.00
Habana Especial -----	550.00	Tinto Verano -----	600.00
Mulata -----	550.00	Cubata -----	500.00
Daiquirí -----	500.00	Michelada(Nacional) -----	500.00
Ron Collins -----	500.00	Michelada(Importada) -----	500.00
Cubanito -----	500.00		
Daiquirí de Sabor-----	600.00		

COCTELES ESPECIALES / SPECIAL COCKTAILS

Mojito Mafia -----	650.00	Equilibrio -----	900.00
Morir Soñando -----	900.00	Californication -----	900.00
Sabor a Mí -----	900.00	Long Island Iced Tea -----	900.00
Magia de Lis -----	900.00	Cuban Manhattan -----	900.00
Cuban Mai Tai -----	900.00	Limonada Clarete-----	600.00
Sex at Donde Lis -----	900.00		

CALENTARSE / TO WARM

H. Club Añejo Especial -----	400.00	Martini Extra Dry -----	600.00	Frangelico -----	850.00
H. Club Reserva -----	500.00	JW Etiqueta Roja -----	750.00	Sambuca -----	500.00
H. Club 7 Años -----	550.00	JW Etiqueta Negra -----	900.00	Ricard -----	550.00
H. Club Selección de Maestros ----	1200.00	Glenlivet -----	700.00	Campari -----	650.00
H. Club Ritual -----	500.00	Chivas Regal 12 -----	700.00	Jägermeister -----	600.00
Santiago Añejo -----	650.00	Clamp Cambell -----	500.00	Licor de Café -----	300.00
Santiago 11 -----	1500.00	Jameson -----	600.00	Brandy Torres 5 -----	500.00
Santiago 12 -----	1500.00	Ballantine's -----	600.00	Brandy Torres 10 -----	550.00
Ginebra -----	500.00	JB -----	700.00	Brandy Torres 15 -----	650.00
Martini Blanco -----	600.00	Tequila Olmeca Blanco -----	600.00	Copa de Vino Blanco ----	700.00
Martini Rosso -----	600.00	Tequila Olmeca Reposado -----	650.00	Copa de Vino Tinto -----	700.00
		Baileys -----	600.00	Vodka -----	500.00