

ENTRANDO EN CONFIANZA / GETTING CONFIDENT

Fritura de Malanga al Estilo Vega Redonda/ Malanga Fritters -----	550.00
Croquetas de la Casa / Homemade Croquettes -----	650.00
Eperlan de Pescado / Fish Smelt -----	1500.00
Tostones Rellenos/ Stuffed Tostones -----	1200.00
Fajitas de Pollo / Chicken Fajitas -----	1500.00
Ceviche de Pescado o Langosta / Fish or Lobster Ceviche -----	2000.00
Picoteo D'Lis / Mixed Starters -----	2000.00
Garbanzos Fritos/ Fried chickpeas -----	1650.00
Croquetas de Queso Azul / Blue Cheese Croquettes -----	950.00

RECOMENDACIONES DEL CHEF/ CHEF'S RECOMMENDATION

Ropa Vieja Habanera / Shredded Beef in a Tomato Sauce with ripe fried plantains -----	1750.00
Capricho de Lis -----	4500.00
Pechuga de Pollo “Cosa Rica” / Grilled Chicken breast with mayonnaise and basil-----	1900.00
Fileticos de Pollo con Piña / Chicken Fillets with Pineapple -----	2300.00
Filete Donde Lis (Fish Fillet “Donde Lis”) -----	2600.00
Arroz Frito / Fried rice -----	2500.00

A MAR ABIERTO / IN BROAD SEA

Filete de Pescado Grillé / Fish Fillet -----	2000.00
Filete Maitre Hotel / Grilled Fish Fillet with Butter and Parsley -----	2300.00
Filete Canciller / Breaded fish fillet stuffed with Ham and Cheese -----	2850.00
Enchilado Caribeño /Seafood with Spicy Tomato Sauce -----	4300.00
Camarones del Pescador/Shrimp of your wish -----	2500.00
Langosta Nazabal Beach / Lobster Nazabal Beach -----	3000.00
Langosta Americana / American Lobster -----	3800.00
Langosta Thermidor / Thermidor Lobster -----	3800.00
Filete Parrillada / Grilled Fish with Lobster and Grated Cheese -----	3350.00

PARA CONOCEDORES / FOR EXPERTS

Vaca Frita / Fried shredded beef -----	1600.00
Pechuga de Pollo Gordon Blue / Breaded chicken breast stuffed with Ham and cheese-----	2700.00
Pechuga de Pollo Grillé / Chicken Breast -----	1750.00
Bistec Uruguayo / Breaded Pork Steak stuffed with Ham and cheese -----	2700.00
Bistec de Cerdo Encebollado / Pork steak with onions -----	1900.00
Masas de Cerdo Frita / Fried Pork Dough -----	2500.00

BELLA ITALIA / BEAUTIFUL ITALY

Pasta Marmara / Cream of milk, parsley and shrimp -----	2500.00
Frutti de Mares / Seafood Spaghetti -----	2400.00
Pomodoro / Spaghetti in a Pomodoro Sauce -----	1300.00
Carbonara / Spaghetti in a Milk Cream with Bacon and Egg -----	1900.00
Amatriciana / Spaghetti in a Tomatoe Sauce with Bacon -----	1700.00
Al Pesto / Spaghetti in a Pesto Sauce -----	1700.00
Alfredo / Spaghetti in a Milk Cream with Butter and Onion -----	1700.00
Cuatro Quesos / Four Cheeses Spaghetti -----	2200.00
Toscana /Spaghetti with Vegetables and Bacon -----	1700.00
Arrabbiata / Spaghetti in a Spicy Tomatoe Sauce -----	1200.00
Macarrones al horno / Baked Macaroni -----	1800.00
Napolitano / Spaguetti with tomato sauce and grated cheese -----	1100.00

AGREGOS / ADDITIONS

Queso / Cheese -----	450.00	Vegetales / Vegetables -----	500.00
Jamón / Ham -----	500.00	Frutos del Mar / Seafood -----	950.00
Chorizo / Sausage -----	450.00	Piña / Pineapple -----	350.00
Bacon / Bacon -----	500.00	Cebolla / Onion -----	350.00
Atún / Tuna -----	800.00	Aceitunas / Olives -----	450.00
Alcaparra / Caper -----	300.00	Champignon / Champignon -----	500.00

PARA LA DIETA / FOR YOUR DIET

Ensalada de Estación / Seasonal Salad -----	950.00
Ensalada de Vegetales y Mariscos / Vegetable and Seafood Salad -----	1900.00
Vegetales Salteados / Sautéed Vegetables -----	950.00
Ensalada de Atún / Tuna and Vegetable Salad -----	1800.00
Arroz con Vegetales / Rice with Vegetables -----	1500.00

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 -----	1500.00
Arroz con Frijoles / Black bean stew with white rice -----	500.00
Puré de Malanga / Mashed Malanga -----	850.00

PARA COMPARTIR / TO SHARE

Mar y Tierra / Grilled Food -----	8500.00
Paella Mixta / Mixed Paella -----	5500.00
Parrilla Marinera / Grilled Seafood -----	7500.00

PARA LEVANTAR EL ÁNIMO / TO RAISE THE CHEER

Sopa de Pollo / Chicken Soup -----	950.00
Sopa de Mariscos / Seafood Soup -----	1100.00
Sopa de Vegetales / Vegetable Soup -----	850.00
Crema del Día / Cream of the Day -----	1200.00

REFRESCANDO LA VIDA / REFRESHING THE LIFE

Limónada Natural / Frescura	750.00
Limónada Tropical / Tropical Lemonade	850.00
Jugos de Frutas / Fruit Juices	600.00
Limónada Cubana / Cuban Lemonade	550.00
Batidos de Helado / Ice Cream Milkshakes	950.00
Agua con Gas Importada / Imported Sparkling Water	650.00
Agua Tónica / Tonic Water	900.00
Agua Natural Nacional Ciego Montero / National Still Water	400.00
Refrescos Nacionales / National Soft Drinks	450.00
Refrescos Importados / Imported Soft Drinks	600.00
Cervezas Nacionales / National Beers	550.00
Cervezas Importadas / Imported Beers	550.00
Malta / Malt	500.00
Malteada / Malted	800.00
Kermato / Kermato	650.00
Bebidas Energizantes / Energy Drinks	450.00
RedBull	750.00

ANTI ESTRÉS / ANTI STRESS

Flan de la Casa / Homemade Custard	850.00
Helados / Ice Cream	750.00
Copa Lolita / Homemade Custard and Ice Cream	1000.00
Postres caseros / Homemade desserts	700.00

PARA SABOREAR / TO TASTE

Café Affogato	450.00
Café Negro / Black Coffee	250.00
Café Americano / American Coffee	250.00
Café Cortado / Cutted Coffee	300.00
Café Bombón / Caramel Coffee	550.00
Café Carajillo / Carajillo Coffee (with Brandy)	350.00
Café Frapuccino / Frapuccino Coffee	650.00
Café Rocío de Gallo / Rocío de Gallo Coffee (with Havana Club Rum)	300.00
Té a su Preferencia / Tea	300.00
Café con Leche / Coffee with milk	550.00

COCTELES Y SUEÑOS / COCKTAILS AND DREAMS

Mojito -----	700.00	Bloody Mary -----	850.00
Cuba Libre -----	600.00	Screw Driver -----	600.00
Gin Tonic -----	1200.00	Caipirísima, Caipiroska y Caipiriña-----	800.00
Canchánchara -----	850.00	Margarita -----	950.00
Piña Colada -----	950.00	Sangría -----	1200.00
Habana Especial -----	600.00	Tinto Verano -----	950.00
Mulata -----	700.00	Cubata -----	750.00
Daiquirí -----	600.00	Michelada(Nacional) -----	950.00
Ron Collins -----	600.00	Michelada(Importada) -----	950.00
Cubanito -----	800.00		
Daiquirí de Sabor-----	750.00		

COCTELES ESPECIALES / SPECIAL COCKTAILS

Mojito Mafía -----	850.00	Coctel de autor -----	2500.00
Morir Soñando -----	1200.00	Long Island Iced Tea -----	1500.00
Cuban Mai Tai -----	1200.00	Cuban Manhattan -----	1200.00
Sex at Donde Lis -----	1200.00	Negroni -----	1200.00
Martini -----	1200.00	Tequila Sunrise -----	1200.00

CALENTARSE / TO WARM

H. Club Añejo Especial -----	500.00	Martini Extra Dry -----	800.00	Amaretto Disaronno -----	650.00
H. Club Reserva -----	500.00	JW Etiqueta Roja -----	1000.00	Frangelico -----	850.00
H. Club 7 Años -----	600.00	JW Etiqueta Negra -----	1500.00	Sambuca -----	500.00
H. Club Selección de Maestros ----	2000.00	Glenlivet -----	1500.00	Ricard -----	550.00
H. Club Ritual -----	500.00	Chivas Regal 12 -----	1500.00	Campari -----	650.00
Santiago Añejo -----	850.00	Clamp Cambell -----	900.00	Jägermeister -----	600.00
Santiago 8 -----	2000.00	Jameson -----	900.00	Licor de Café -----	300.00
Santiago 11 -----	2500.00	Ballantine's -----	900.00	Brandy Torres 5 -----	500.00
Santiago 12 -----	2500.00	JB -----	900.00	Brandy Torres 10 -----	550.00
Pacto Navío -----	2500.00	Tequila Olmeca Blanco -----	600.00	Brandy Torres 15 -----	650.00
Ginebra -----	500.00	Tequila Olmeca Reposado -----	650.00	Copa de Vino Blanco -----	900.00
Martini Blanco -----	800.00	Baileys -----	800.00	Copa de Vino Tinto -----	900.00
Martini Rosso -----	800.00			Vodka -----	500.00