

BEEF / CARNE

CASH CREDIT/DEBIT
PICADILLO \$25 / \$26

Black angus ground beef, onions, garlic, oregano, white wine, pimento green olives, served with black beans, white rice and maduros.

CASH CREDIT/DEBIT
ROPA VIEJA \$25 / \$26

"Willy's special recipe" crock pot slow braised flank steak, tomatoes, peppers, onions, green olives. Served with white rice and black beans.

CASH CREDIT/DEBIT
VACA FRITA \$28 / \$29¹²

Cooked crispy skirt steak, with onions, grilled jalapeños, oregano. Served with black beans and white rice with fried egg on top.

CASH CREDIT/DEBIT
PALOMILLA \$28 / \$29¹²

Thinly sliced prime beef, marinated in garlic, topped with caramelized onions, cilantro, served white rice and black beans.

CASH CREDIT/DEBIT
CHURRASCO CUBANO \$32 / \$33²⁸

Black angus open flame grilled C.A.B skirt steak, chimichurri arroz moro and maduros topped with pickled onions.

CASH CREDIT/DEBIT
COLA ENCENDIDA \$34 / \$35³⁶

Slow braised oxtail, chorizo in tomato broth, white rice and black beans.

CHICKEN / POLLO

CASH CREDIT/DEBIT
POLLO GUAJIRO \$20 / \$20⁸⁰

Marinated grilled chicken breast, tossed in house sofrito, served with white rice and black beans.

CASH CREDIT/DEBIT
POLLO AL MOJO \$21 / \$21⁸⁴

Chicken breast, sautéed in salsa de ajo, served with white rice and black beans.

CASH CREDIT/DEBIT
PECHUGA CIEN FUEGOS \$22 / \$22⁸⁸

(Best Choice) Lemon herb grilled chicken breast, mixed greens, smoked roasted corn and avocado with balsamic dressing.

CASH CREDIT/DEBIT
ARROZ A LA CAZUELA \$25 / \$26

Boneless chicken sautéed in sofrito sauce, crushed tomato with chorizo, peas, olives, braised in a caldera saffron rice.

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SEAFOOD / MARISCOS

CASH CREDIT/DEBIT
EL MALECON \$28 / \$29¹²

Grilled shrimp on a sugarcane skewer, mango, lime salsa over quinoa, mixed greens drizzled with balsamic dressing.

CASH CREDIT/DEBIT
CAMARONES ENTOMATAO'S \$28 / \$29¹²

Sautéed jumbo shrimp sofrito, olive oil, garlic, onion, red peppers, green olives, vino blanco, crushed tomatoes over white rice.
Shrimp Choices: entomatao' or al ajillo.

CASH CREDIT/DEBIT
SALMÓN SANTA CLARA \$29 / \$30¹⁶

Pan Seared Atlantic Salmon, charred pineapple mango sauce, white rice, vegetable of the day.

CASH CREDIT/DEBIT
SALMÓN EN MELAO! \$29 / \$30¹⁶

(Best Choice) Pan Seared Atlantic Salmon fillet, brushed with a honey lemon glaze, toasted almonds, grilled figs, minted quinoa with mixed salad greens.

CASH CREDIT/DEBIT
PA' ELLA, AZÚCAR \$43 / \$44⁷²

Lobster tail, shrimp, chorizo, scallops, clams, mussels, red peppers, garlic, onions, green peas sofrito and crushed tomatoes served in a caldera with saffron rice.

CASH CREDIT/DEBIT
PA' ÉL, LA CUBANA \$45 / \$46⁸⁰

Mixed seafood with shrimp, scallops, calamari, salmon, lobster tail, green peas, simmered in a seafood broth, crushed tomato and saffron rice.

CASH CREDIT/DEBIT
LEVANTA MUERTO, EL VENDÍO! \$40 / \$41⁶⁰

Lobster tail, shrimp, sea scallops, tomatoes, coconut milk, curry broth, served with white rice.

VEGETARIAN / VEGETARIANO

CASH CREDIT/DEBIT
PAELLA LA BRONCA \$28 / \$29¹²

Served with carrots, cauliflower, green peas, red and green peppers, crushed tomatoes and sofrito sauce, with saffron rice.

CASH CREDIT/DEBIT
ARROZ ACOCAO! \$25 / \$26

White rice risotto style, served in coconut milk curry broth.

SIDES / COMPLEMENTOS

CASH CREDIT/DEBIT
ALGO MÁS! \$6 / \$6²⁴

Tostones / Avocado / Maduros / Yuquita frita /
Espinaca en ajo / Black beans / Mashed maduro /
Yuca cauliflower puree / Moros rice / White rice /
Seasonal vegetables.

APPETIZERS / ENTRADAS

CASH

CREDIT/DEBIT

AZÚCAR GUACAMOLE

\$15 / \$15⁶⁰

Freshly made a la vista with avocado, jalapeños, cilantro, tomato, onions, garlic, oregano and lime. Served with freshly made pork and tostones.

CASH

CREDIT/DEBIT

CHORIZO VOLAO'

\$14 / \$14⁵⁶

Grilled chorizo de puerco, garlic, onions, scallions plum tomatoes. Served with bread.

CASH

CREDIT/DEBIT

CHICHARRONES DE POLLO O PUERCO

\$13 / \$13⁵²

(Can't be mixed) Pork or chicken thighs marinated in lemon and mojo, deep fried topped with cilantro.

CASH

CREDIT/DEBIT

CAMARONES ENCOCAO'S

\$17 / \$17⁶⁸

Handmade coconut crusted jumbo shrimp, maduros mash and Cuba Libre glaze.

CASH

CREDIT/DEBIT

LA OTRA

\$17 / \$17⁶⁸

Stuffed avocado, lump crab salad. Served with plantain chips and tostones.

CASH

CREDIT/DEBIT

ASERE PASTELITOS

\$15 / \$15⁶⁰

A trio of crispy and flaky empanadas. Choice of ropa vieja, La Cubana, shrimp, chicken, or picadillo. Served with Habana sauce.

CASH

CREDIT/DEBIT

CALAMAR EMBULLAO

\$16 / \$16⁶⁴

Batter-coated, deep fried squid, fried until golden brown, served with Cuban marinara and Saratoga sauce.

CASH

CREDIT/DEBIT

LA DORADA

\$16 / \$16⁶⁴

Flour tortilla quesadilla, grilled chicken, sweet plantains, mozzarella cheese, guacamole and sour cream.

SALAD/ ENSALADA

CASH

CREDIT/DEBIT

DOMINÓ SALAD

\$14 / \$14⁵⁶

Salad with black beans, roasted corn, cherry tomatoes, cotija cheese, over iceberg lettuce with avocado cherry vinaigrette.

CASH

CREDIT/DEBIT

BARADERO GREEN

\$14 / \$14⁵⁶

Iceberg lettuce, pineapple, mango, avocado, red radishes, red onions, cherry tomato, lemon and mint vinaigrette. **ADD:** Chicken \$6⁵⁰ / Steak \$7⁵⁰ / Shrimp \$8⁵⁰

CASH

CREDIT/DEBIT

PEPINO AVOCADO SALAD

\$14 / \$14⁵⁶

Mixed greens, avocado, cucumber, garnished with red onions and cilantro. Served with santiago dressing and tri colored tortilla chips.

CASH

CREDIT/DEBIT

TORTICAS DE CANGREJO

\$15 / \$15⁶⁰

Lump crab cakes, topped with sweet and spicy pineapple salsa and Habana sauce.

CASH

CREDIT/DEBIT

TOSTONES RELLENOS

\$17 / \$17⁶⁸

Stuffed green plantains cups, 1 shrimp, 1 pollo and 1 picadillo (ground beef).

CASH

CREDIT/DEBIT

LOS CUBANITOS

\$15 / \$15⁶⁰

Twin Cuban sliders, layer of roasted pernil, smoked ham, swiss cheese, pickles, mustard sauce, on brioche buns. Side of yuquitas fritas with mojo dipping.

CASH

CREDIT/DEBIT

PAPITA CRUJIENTE

\$12 / \$12⁴⁸

Crispy fried potato croquettes with serrano, ham and Habana sauce.

CASH

CREDIT/DEBIT

PIPO ASAO'

\$20 / \$20⁸³

Open flame grilled, slightly charred spanish octopus, baby greens, tomato, onions and radishes drizzled with balsamic dressing and dill lemon butter sauce.

CASH

CREDIT/DEBIT

PURA CANDELA

\$17 / \$17⁶⁸

White fish ceviche, red onions, aji, avocado, cherry tomatoes, cilantro, rocoto peppers, maiz blanco, jugo lima with leche de tigre, served in chilled cocktail glass.

CASH

CREDIT/DEBIT

APLATANAO' MIXTO

\$19 / \$19⁷⁶

Baby shrimp, calamari, octopus, peppers, red onions, maiz blanco, mango, freshly squeezed lime juice with leche de tigre, served in chilled cocktail glass.

CASH

CREDIT/DEBIT

ASERE QUÉ BOLA!

\$44 / \$45⁷⁶

Served with crab cakes, coconut shrimp, empanadas, chorizo en salsa criolla, fish ceviche and croquettes (Serves six people).

MAIN COURSE PLATOS PRINCIPALES

CASH

CREDIT/DEBIT

EL FAMOSO CUBANO

\$21 / \$21⁸⁶

Traditional cuban sandwich, layers of roasted pernil, smoked ham, swiss cheese, pickles, mustard sauce. Side of yuquitas fritas and mojo dipping sauce.

CASH

CREDIT/DEBIT

LENCHONCITO

\$23 / \$23⁹²

Cuban roasted pork shoulder, yuca frita, pickled onions, moros y cristianos.

CASH

CREDIT/DEBIT

CHICHARRÓN DE PUERCO

\$24 / \$24⁹⁶

Twice cooked crispy pork shoulder, Cuban mojo topped with pickled onions. Served with black beans and white rice.