

Sandwiches

MARIQUITAS, ADDL \$1.00

Cubano <i>Sliced smoked ham, marinated pork, swiss cheese, pickles</i>	\$6.75
Media Noche <i>Midnight sandwich, sweet bread with sliced ham, marinated pork, swiss cheese & pickles</i>	\$6.75
Pan con Lechón <i>Pulled pork sandwich Cuban style with sauteed onions on toasted bread</i>	\$6.75
Ropa Vieja Sandwich <i>Shredded beef sandwich simmered with bell peppers & onions in a tomato garlic sauce</i>	\$7.50
Pan con Bistec <i>Steak sandwich with sauteed onions on toasted bread</i>	\$8.99
Bistec Empanizado Sandwich <i>Breaded steak sandwich with shoestring potatoes on toasted bread</i>	\$9.99
Sandwich de Pollo <i>Chicken sandwich with lettuce, tomato & sauteed onions on toasted bread</i>	\$8.50
Pastrami Sandwich	\$8.99

Desserts

Caramel Flan	slice \$5.50 / whole \$15.50
Arroz con Leche	\$5.50
Bread Pudding & Ice Cream	\$6.75
Guava Cheese Strudel	\$2.70
Guava Shells w/Cream Cheese	\$5.50



\$20.99 SUNDAY BRUNCH
(\$23.99 Champagne Brunch)

Kids Eat FREE Tuesdays after 5pm
KID'S MENU AVAILABLE

Chefs Creations

SERVED W/ FRIES

Parrillada Cubana <i>Grilled steak & chicken with spanish chorizo, bell peppers and onions</i>	\$18.99
Miami Burger <i>Beef, ham, pickles, cheese and avocado, mustard aioli, caramelized onions, niman ranch bacon & micro greens served on a brioche bun</i>	\$13.99
Caribbean Chicken Sandwich <i>Grilled chicken breast, grilled pineapple, tomato, mix greens, avocado and feta cheese served on a brioche bun</i>	\$12.99
Pita Cubana <i>Shredded beef, roasted pork, black beans, avocado, grilled onions, peppers and our secret sauce</i>	\$10.99
Black Bean Omelette <i>Veggie black bean omelette with peppers, onions, maduros and mushroom, topped with feta cheese & avocado</i>	\$8.99

Salads

Salmon Salad <i>Grilled salmon with mixed greens, tomatoes, cucumber, red onion, mango, feta cheese, tamarindo dressing</i>	\$13.99
Ensalada de Camaron (Shrimp Salad) <i>Mixed greens, tomato, avocado, mango, feta cheese with jalapeño dressing</i>	\$13.99
Churrasco Salad (Skirt Steak) <i>Mixed greens, tomatoes, avocado, onion blossoms, feta cheese with jalapeño dressing</i>	\$13.50
Caribbean Chicken Salad <i>Grilled chicken salad with mix greens, tomato, avocado, onions, cucumber, mango with date and tamarind dressing</i>	\$9.99
Ensalada de Aguacate (Avocado Salad)	\$7.50
Ensalada Mixta <i>Mixed greens, avocado, cucumber, red onion, mango, tamarind dressing</i>	\$6.99



CALL IN
YOUR ORDER:
909-484-1177

Party Trays

~ NOW AVAILABLE ~



11400 4th Street
Suite 101

Rancho Cucamonga, CA 91730
909.484.1177

www.flamingopalmscubancafe.com

PRICES SUBJECT TO CHANGE.



Flamingo

Palms Cuban Cafe

Starters & Sides

Tostones Rellenos <i>Shrimp and creole sauce filling on open green plantains</i>	\$13.50
Tostones Rellenos <i>Marinated beef cuban style in a light tomato sauce on open green plantains</i>	\$10.50
Shrimp Cocktail <i>Chilled sparkling fresh shrimp with a zesty cocktail sauce</i>	\$10.50
Ceviche <i>Chopped red basa, fresh lemon juice, onions, tomato & cilantro</i>	\$9.99
Croquetas 5 pcs <i>Creamy bichemel croquettes with a choice of chicken or ham filling</i>	\$6.50
Papas Rellenas 4 pcs <i>Potato balls stuffed with onions and savory ground beef filling</i>	\$6.50
Empanadas 2 pcs <i>Meat filled turnovers with choice of chicken, beef or veggie</i>	\$6.50
Yuca Frita Fried Yucca <i>Fried Yucca Root / Cassava Root</i>	\$5.75
Yuca al Mojo de Ajo <i>Steamed yucca root / cassava root served with garlic sauce</i>	\$5.75
Mariquitas <i>Thin plantain slices, fried and served with mojo sauce</i>	\$5.50
Tostones <i>Crispy, salted plantains</i>	\$5.00
Plátanos Maduros <i>Sweet fried plantains</i>	\$5.00
Papa Frita <i>French fries</i>	\$2.99
Arroz Blanco <i>White rice</i>	\$3.25
Moros <i>Moros y Cristianos cuban style, white rice and black beans mixed together</i>	\$3.75
Arroz con Gandules <i>Saffron Rice</i>	\$3.75
Frijoles Negros <i>Black Bean Soup</i>	\$3.75
House Salad <i>Mixed greens, cucumber, red onion, mango, creamy raspberry vinaigrette</i>	\$5.25
Extra Bread	\$1.00

Soup

Sopa de Marisco <i>Homemade seafood soup with bass filet, bay scallops, green mussels, manila clam, shrimp and assorted veggies</i>	\$14.99
Sopa de Pollo <i>Chicken Soup, traditional cuban recipe with green & red bell peppers, onions, carrots, with extra virgin olive oil</i>	sm \$4.50 / reg \$6.50
Chef's Choice Soup	sm \$4.50 / reg \$6.50

Seafood

Paella del Mar (feeds 2) 30 - 40 minute wait <i>Saffron rice with reminiscent flavors of aromatic herbs, sauteed in a cast iron skillet with fresh clams, mussels, fish, calamari, jumbo shrimp, chorizo</i>	\$33.99
Paella Valenciana (feeds 2) 30 - 40 minute wait <i>Our saffron rice with reminiscent flavors of aromatic herbs, sauteed in a cast iron skillet with fresh clams, mussels, fish, calamari, jumbo shrimp, pork, chicken, chorizo español</i>	\$31.99
Parrillada de Marisco <i>Grilled assorted seafood and fish, in a light garlic sauce</i>	\$21.50
Camarones al Ajillo <i>Jumbo shrimp sauteed in a garlic-infused wine sauce</i>	\$14.99
Camarones ala Criolla <i>Shrimp cooked with wine and creole Cuban sauce</i>	\$14.99
Mofongo de Marisco <i>Garlic flavored mashed plantains w/chicharron, grilled assorted seafood, and creole cuban sauce</i>	\$21.99
Pescado Frito <i>Breaded basa fish with garlic lemon sauce</i>	\$15.99
Filete de Salmón <i>Grilled fillet of salmon with scallops in a zesty light wine sauce</i>	\$18.99
Alaska Halibut <i>Coim potatoes, green mussels, jumbo shrimp, shallots in a zesty light wine sauce</i>	\$18.99
Vodka Sea Bass with Jumbo Shrimp <i>In a light vodka creole sauce, topped with grilled asparagus</i>	\$18.99

Carne / Beef

Churrasco <i>USDA prime skirt steak grilled crispy, sauteed onions w/chimichurri sauce</i>	\$18.99
Bistec de Palomilla <i>USDA prime beef top sirloin steak pound thin with grilled onions</i>	\$15.00
Bistec Empanizado <i>USDA prime beef top sirloin steak pound thin, breaded and pan fried w/ mojo sauce</i>	\$15.50
Rabo Encendido <i>USDA tender ox-tail braised in vino tinto sauce</i>	\$15.99
Lengua Estofado <i>USDA tender ox tongue in vino tinto sauce</i>	\$16.99
Carne con Papas <i>USDA beef stew with potatoes and green olives, cuban style</i>	\$13.50
Ropa Vieja <i>USDA braised marinated beef, cuban style in a light tomato sauce</i>	\$13.50
Picadillo <i>Cuban style ground beef with green olives and diced bell peppers</i>	\$11.99
Vaca Frita <i>USDA crispy beef, grilled onions and peppers</i>	\$15.50

Pollo / Chicken

Arroz Frito Cubano <i>Cuban style fried rice w/ham, egg, green onion, chicken, pork, shrimp</i>	\$18.99
Pollo Asado <i>Half chicken, roasted, orange garlic herb, served with mojo sauce</i>	\$13.99
Pollo ala Criolla <i>Half chicken cooked with wine and creole cuban sauce</i>	\$13.99
Fricase de Pollo <i>Half chicken slowly cooked in a white wine red sauce with potatoes</i>	\$13.50
Pollo Empanizado <i>Breaded chicken breast with onion & mojo sauce</i>	\$14.50
Bistec de Pollo <i>Grilled chicken breast, iron grilled with mojo sauce</i>	\$13.99
Arroz con Pollo 30 to 40 minute wait <i>Cuban style saffron rice with half chicken. This dish is one of the glories of Cuban cuisine! The beer finish gives an excellent flavor to the chicken and rice.</i>	\$16.99

Puerco / Pork

Mofongo de Puerco <i>Garlic flavored mashed plantains with chicharron, topped with cuban pork</i>	\$16.99
Chuleta de Puerco 20 minute wait <i>Juicy grilled pork chop with creole sauce</i>	\$14.50
Masa de Puerco <i>Citrus marinated fried pork</i>	\$13.50
Lechón Asado <i>Marinated, slow roasted pork and hand-pulled pork with mojo sauce</i>	\$13.50

Beverages

Fountain Sodas	\$2.40
Cuban Canned Sodas	
Malta	\$2.75
Materva, Inca Kola	\$2.60
Iron Beer, Jupina, Milca	\$2.60
Milk \$1.99 Juice	\$2.99
Batidos / Smoothies	\$4.50
Guanabana, Mamey, Guava, Mango, Strawberry, Maracuyá	
Cafe Cuban coffee is brewed by forcing hot water under pressure through finely ground coffee in an espresso machine	
Cafe Cubano ~ Espresso	\$2.99
Cafe con Leche	\$3.75
Cuban coffee with milk, 1 part espresso to 3 parts steamed milk	
Cortadito ~ A smaller portion of a Cafe con Leche	\$3.20
American Coffee	\$1.99
Iced Coffee	\$4.00