

Azúcar

Sandwiches and Burgers

Sandwich Cubano	Thin grilled skirt steak served with lettuce, tomato, red onions on toasted Cuban bread	\$6.95
Sandwich de Pernil	Shredded pork seasoned to perfection with lettuce, tomato, onions and cheese	\$6.95
Burger de Mango	Angus beef burger served with a zesty mango sauce	\$7.95
Mediterranean Burger	Angus beef burger served with feta cheese	\$7.95

All sandwiches served with fries and an sweet potato fries

Entrees

Fish

Snapper Empanizada	Breaded Snapper with a light mojo sauce. Served with rice and fresh plantains	\$11.50
Snapper Cifrito; Whole Fish	Braised and grilled to perfection with a light garlic, olive oil and lemon marinade	\$13.00
Camarones Encabillados	Shrimp in a garlic, lemon red sauce with dried peppers. No hot kick but not too spicy	\$12.95
Camarones al Ajillo	Shrimp in a garlic lemon butter sauce with capers. <i>Chef's Favorite</i>	\$12.95
Bacalao Con Arroz Seasonal	Dried Salted Cod which is then cooked and seasoned with potato's, onions and a bit of marinara sauce. Served with white rice	\$10.50
Salmon Con Mojo	Fresh Salmon that is poached, served with a garlic, lemon, olive oil marinade	\$12.50
Zuppon Dominicano	Fresh sea scallops, mussels, clams, calamari, shrimp in a corn coconut milk and lobster broth sauce with a dash of marinara. <i>Chef's Favorite</i>	\$15.00

Beef, Veal and Chicken

Pernil Con Arroz y Frijoles Negros	
<i>Shouldered Pork that is seasoned and marinated with garlic lemon sauce</i>	\$11.50
Ropa Vieja	
<i>Shouldered beef and beef, seasoned to perfection served with white rice and plantains</i>	\$10.50
Veal Parm	
<i>Fresh veal cutlet breaded and topped with provolone cheese</i>	\$12.00
Veal Sorrentino	
<i>Veal cutlets topped with provolone, eggplant, provolone and topped with marinara sauce</i>	\$12.00
Chicken Parm	
<i>Fresh Breast of Chicken breaded and topped with provolone cheese</i>	\$10.50
Pollo Encebollado	
<i>Grilled Chicken that is seasoned and topped with caramelized onions</i>	\$9.00
Bisteque Palomita	
<i>Thinly sliced beef which is thin seasoned and marinated with caramelized onions</i>	\$11.00

Pasta

Pasta Ajillo	
<i>Linguini pasta served with shrimp in a garlic lemon butter saffron sauce</i>	\$14.00
Penne Campana	
<i>Penne with onion dried tomatoes, fresh tomatoes, basil, sharp cheese and a dash of olive oil</i>	\$11.00

Specials

Camagney Pork	
<i>Mediterranean pork loin served in a delicious honey onion sauce</i>	\$15.00
Tenderloin Cacaquat	
<i>Beef Tenderloin stuffed with cheese sausage in a black bean vinaigrette sauce</i>	\$23.00
Snapper ala Fontanel	
<i>Filets of snapper served on top of a bed of rice and calamari</i>	\$18.00
Sugar Cane Tuna	
<i>Tuna steak served in a light garlic, lemon, olive oil marinade</i>	\$18.00

Most Dishes served with Rice and Plantains