



SAVANNAH LOCATION
402 MLK, Jr. Boulevard
(912) 292 1656

BLUFFTON LOCATION
4490 Bluffton Park
Crescent, Suite B-104
(843) 757 5556

APPETIZERS

CHICHARRITAS Plantain chips with mojo sauce	\$4.50	SERRANO HAM MANCHEGO CHEESE AND CHORIZO Imported from Spain	\$18
CROQUETAS DE JAMÓN Ham croquettes (3)	\$4	TAMAL EN HOJA Y LECHÓN Cuban tamale in corn husk with shredded roast pork	\$8
CUBAN SAMPLER Chicharritas, croquetas, empanada and papa rellena	\$8	TAMAL EN HOJA Cuban tamale in corn husk	\$4
EMPANADAS DE CARNE Stuffed beef pie (2)	\$4	YUCA FRITA Fried yucca with mojo	\$5
PAPA RELLENA Potato ball stuffed with ground beef	\$3.50	TEQUEÑOS Venezuelan queso fresco pastry sticks (4)	\$5
MUSSELS IN GARLIC AND WINE	\$14	TOSTONES Thick fried green plantains with mojo	\$4
ALMEJAS AL JEREZ Clams in sherry wine	\$12	TOSTONES WITH PICADILLO Fried green plantains with ground beef, cilantro and hot sauce	\$8
CALAMARI FRIES Fried calamari sticks	\$8	CHICHARRITAS CON LECHÓN Plantain chips with shredded roasted pork and mojo sauce	\$8
SORULLITOS DE MAIZ Puerto Rican corn sticks with mayo-ketchup	\$5		

LUNCH ENTRÉES

Served from 11am to 3pm. **WEEKDAYS.** All entrées come with rice and beans. Choose a third side of sweet plantains, yuca or tostones. You can substitute all 3 sides for a side house salad or an order of grilled vegetables.

1/2 POLLO ASADO Half roasted chicken	\$11	FILETE DE CHERNA Fried, broiled, or grilled grouper filet	\$11
1/4 POLLO ASADO Quarter roasted chicken	\$7	LECHÓN ASADO Roasted, shredded pork	\$9
BABY CHURRASCO Skirt steak with chimichurri sauce	\$11	PICADILLO A LA CRIOLLA Creole-style ground beef stew	\$8
BABY PALOMILLA Sirloin steak filet topped with mojo sauce	\$9	CHULETAS Grilled pork chop with mojo sauce	\$9
BOLICHE Cuban-style, slow cooked pot roast	\$10	ROPA VIEJA Shredded beef, slowly cooked in creole sauce	\$9
CHICHARRONES DE POLLO Fried boneless chicken chunks with mojo sauce	\$8	ARROZ CON GANDULES Puerto Rican pigeon pea rice with pork chunks	\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server about food allergies. Our food could contain allergens.

DELIVERY AVAILABLE IN SAVANNAH BY
912FOOD2TOGO.COM AND SAVANNAHTOGO.COM

ranchoalegrecuban.com

VEGETARIAN CHOICES

VEGETALES ASADOS Grilled seasonal vegetables, rice, black beans and sweet plantains	\$10
VEGETARIAN SAMPLER Tostones, yuca frita, black bean empanada, sweet plantains and chicharritas with mojo sauce	\$9

SOUPS

FRIJOLES ROJOS Ó NEGROS Red or black bean soup	\$4
SOPA DE POLLO Chicken soup made from scratch	\$4
PISCA ANDINA Chicken, potatoes, cilantro, two poached eggs and heavy cream in a large bowl	\$9

SANDWICHES

Choose one side from: beans, rice, plantains or french fries

SANDWICH DE POLLO Grilled chicken, lettuce, tomato and mojo	\$8.50
CUBAN SANDWICH Roasted pork, smoked ham, swiss cheese, pickle and mustard	\$8.50
SANDWICH DE BISTEC Steak, lettuce, tomato and mojo	\$8.50
PAN CON LECHÓN Roasted, shredded pork sandwich	\$9
BOCATA DE SERRANO Spanish serrano ham, manchego cheese and tomato	\$10
BOCATA DE CALAMARES Deep fried calamari with homemade mayo	\$10
FISH SANDWICH With house tartare	\$10

DESSERTS

BANANA DREAM Pastry roll made with sweet plantains, cinnamon and queso fresco. Deep-fried and served with vanilla ice cream, guava syrup and condensed milk	\$8	TRES LECHES Three milks sponge cake made from family recipe	\$4	GUAVA EMPANADAS	\$6
CHEESECAKE TROPICALE Topped with mango, guava or passion fruit	\$6	FLAN Homemade caramel custard	\$4	COCONUT FLAN	\$5

SALADS

Top any salad with Chicken \$5, Shrimp \$7, thin cut Steak \$6 or Salmon \$7

CUBAN SALAD Spring mix lettuce, red onions, cherry tomatoes, avocado and hearts of palm (palmito)	\$8
HOUSE SALAD Lettuce, red onions and tomatoes	\$5
HAVANA SALAD Spring lettuce, red onions, cherry tomatoes, pineapple, cilantro and passion fruit dressing	\$8
HEART OF PALM AND AVOCADO SALAD	\$8

SIDE ORDERS

YELLOW RICE	\$2
WHITE RICE	\$2
GANDULES	\$2.50
CONGRI	\$2.50
MADUROS Sweet plantains	\$3.50
BLACK BEANS	\$2
AVOCADO	\$2.50
QUESO FRESCO	\$2.50
FRENCH FRIES	\$3
STEAMED YUCA	\$4

KIDS PLATES

Ages 10 & under. No exceptions.

1/4 POLLO ASADO Quarter roasted chicken and french fries	\$5
HAMBURGER AND FRENCH FRIES	\$5
CHICKEN FINGERS AND FRENCH FRIES	\$5

BEVERAGES

COKE PRODUCTS	\$2	CORTADITO Cuban Coffee with steamed milk	\$3
ICED TEA	\$2	CAFÉ CON LECHE Cuban-style Café-Latte	\$3
MALTA INDIA	\$2	CAFÉ CON LICOR Kalua / Baileys / Brandy	\$7
JUPIÑA Pineapple soda	\$2	JUICES MADE FROM TROPICAL FRUITS Mango, Passion Fruit, Guanabana (no refills)	\$3
MATERVA Yerba-mate soda	\$2		
IRON BEER	\$2		
CUBAN COFFEE Sweeten Espresso	\$2		

THE CUBAN RESTAURANT



DINNER ENTRÉES

All entrées come with rice and beans. choose a third side of sweet plantains, yuca or tostones. You can substitute all 3 sides for a side house salad or an order of grilled vegetables.

CHICKEN

- 1. PECHUGA DE POLLO** \$14
Chicken breast filet served grilled with mojo or breaded to a golden brown (empanizado)
- 2. MILANESA DE POLLO** \$16
Breaded chicken filet topped with marinara sauce, ham, and white cheddar cheese
- 3. CHICHARRONES DE POLLO** \$14
Lightly breaded and fried boneless chicken chunks topped with mojo sauce
- 4. 1/2 POLLO ASADO** \$13
1/2 chicken roasted and topped with mojo
- 5. POLLO A LA JULIANA** \$14
Grilled chicken strips with green bell peppers and onions

BEEF

- 6. BISTEC PALOMILLA** \$14
Cuban-style sirloin served grilled with mojo or breaded to a golden brown (empanizado)
- 7. MILANESA DE RES** \$16.50
Breaded sirloin steak topped with marinara sauce, ham and white cheddar cheese
- 8. BOLICHE** \$14
Cuban-style, slow-cooked pot roast
- 9. ROPA VIEJA** \$14
Shredded beef, slowly cooked in creole sauce
- 10. PICADILLO A LA CRIOLLA** \$13
Creole-style ground beef
- 11. CHURRASCO** \$18.50
Grilled skirt steak with homemade chimichurri sauce
- 12. VACA FRITA** \$16
Grilled and marinated beef sautéed in garlic, olive oil and lime

PORK

- 13. LECHÓN ASADO** \$15
Roasted, shredded pork
- 14. CHULETAS** \$15
Grilled pork chop with mojo sauce
- 15. MASAS DE CERDO FRITAS** \$15
Fried pork chunks with mojo
- 16. ARROZ CON GANDULES** \$16
Puerto Rican pigeon pea rice with pork chunks
- 17. PLATO MIXTO** \$18
A portion of our best sellers: roasted chicken, lechón asado and ropa vieja

18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE

FISH AND SEAFOOD

- 18. FILETE DE CHERNA** \$18
Fried, broiled or grilled grouper filet
- 19. FILETE DE SALMÓN** \$17
Broiled salmon filet
- 20. CAMARONES AL AJILLO** \$18
Broiled shrimp in garlic wine sauce
add chicken filet strips \$2
- 21. CAMARONES ENCHILADOS** \$18
Shrimp simmered in creole sauce
add chicken filet strips \$2
- 22. ESPECIAL RANCHO ALEGRE** \$23
Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce
- 23. MERO EN SALSA VERDE** \$20
Basque-style grouper, poached in green sauce and white wine
- 24. PARGO FRITO** \$29
Whole scored and deep fried red snapper (head and tail, 2-3 lbs)
- 25. PINEAPPLE FILLED WITH SEAFOOD** \$25
Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce with pineapple chunks
- 26. TILAPIA** \$15
Whole scored and deep fried tilapia
- 27. PAELLA VALENCIANA** \$20
Chicken, shrimp, clams, mussels, calamari, and grouper filets; slowly cooked in a rice base with fish stock, white wine, saffron and olive oil. (please order 40 minutes prior to serving time)

HAND MADE DRINKS

- ON THE ROCKS** \$10
- CUBA LIBRE** \$8
Rum, coke, lime, bitter
- CAIPIRINHA** \$10
Cachaca, lime, sugar
- HENDRICKS (GIN) MULE** \$10
- JACK DANIELS BOURBON) MULE** \$8
- STOLICHNAYA (VODKA) MULE** \$8
- RANCHERO** \$8
Mezcal, gingerbeer, flor de Jamaica syrup, lemon juice
- PASION** \$8
Mezcal, gingerbeer, lemon juice
- TAMARINDO MARGARITA** \$8
Tequila, tamarindo
- REBUJITO** \$8
Sherry (fino wine), 7-up

WINES

Our wine list celebrates the best of Argentina, Spain and Chile. \$8 glass \$32 any bottle

RED

- TOMERO**
Cabernet Sauvignon 2012, Mendoza, Argentina
- CASILLERO DEL DIABLO RESERVA PRIVADA**
Cabernet /Syrah 2013, Valle Central, Chile
- CRIOS**
Cabernet Sauvignon 2014, Mendoza, Argentina
- PROEMIO**
Cabernet Sauvignon 2012, Mendoza, Argentina
- LEGADO**
Cabernet Franc 2015, Mendoza, Argentina
- BEN MARCO**
Malbec 2013, Mendoza, Argentina
- RUTA 22**
Malbec 2014, Patagonia, Argentina
- PUNTO FINAL**
Malbec 2014, Mendoza, Argentina
- ANTIGAL UNO**
Malbec 2012, Mendoza, Argentina
- TINTO NEGRO**
Malbec 2012, Valle De Uco, Argentina
- TIKAL PATRIOTA**
Malbec/Bonarda 2012, Mendoza, Argentina

WHITE

- ESPIÑO**
Chardonnay 2013, Maipo Valley, Chile
- ANDELUNA**
Chardonnay 2013, Argentina
- ALBAMAR**
Chardonnay 2010, Maipo Valley, Chile
- ZESTOS**
Molvar 2013, Spain
- VIÑA VENTISQUERO (YALI)**
Sauvignon Blanc 2014, Chile
- CASILLERO DEL DIABLO**
Sauvignon Blanc 2014, Chile

BEERS

- DOMESTIC BOTTLE BEERS** \$3.25
- IMPORTED BOTTLED BEERS** \$5
- 22OZ. DRAFT BEER** \$6
Savannah Location
- 12OZ. DRAFT BEER** \$4
Savannah Location

ALTO LIMAY

Pinot Noir 2014, Patagonia, Argentina

VALLE PERDIDO

Pinot Noir 2010, Neuquén, Argentina

LUIGGI BOSCA

Malbec 2012, Mendoza, Argentina

CASA SILVA RESERVA

Merlot 2012, Colchagua Valley, Chile

VIÑA VENTISQUERO RESERVA

Cabernet Sauvignon 2012, Maipo Valley, Chile

LEYDA

Pinot Noir 2014, Chile

GREY

Carmenere 2011, Maipo Valley, Chile

HONORO VERA

Merlot 2012, Jumilla, Spain

CONDE DE SAN CRISTÓBAL

Tinta Fina 2012, Ribera Del Duero, Spain

VIÑA ALBERDI RESERVA

Tempranillo 2008, Rioja Alta, Spain

ASTER

Tempranillo Crianza 2010, Spain

MARQUEZ DE VARGAS

Crianza 2011, Rioja, Spain

ROOT 1

Sauvignon Blanc 2010, Chile

CASILLERO DEL DIABLO

Chardonnay 2014, Central Valley, Chile

ARCA NOVA

Vinho Verde 2013 Portugal

SANTIAGO RUIZ

Alvariño-Loureiro 2014, Spain

POQUITO 3.75 ML \$14

Moscato Valencia, Spain

LA FIERA

Pinot Grillo 2014, Veneto, Italy

MASO CANALI

Pinot Grillo 2014, Veneto, Italy

LAN RESERVA

Tempranillo 2008, La Rioja, Spain

LAN CRIANZA

Tempranillo 2010, La Rioja, Spai

SENDA 66

Tempranillo 2011, La Mancha, Spain

MAGAÑA DIGNUS

Blend 2012, Navarra, Spain

TRES PICOS

Garnacha 2013, Spain

FLACO

Merlot 2013, Castilla, Spain

LAYA GARNACHA

Tintorera/Monastrell 2013, Spain

JUAN GIL

Monastrell 2012, Jumilla, Spain

PIEZA EL CAIDERO

Red Wine 2008, Calatayud, Spain

TORRE DE OÑA RESERVA

Tempranillo 2009, La Rioja, Spain

ZESTOS

Garnacha 2013, Spain

ACÚSTIC CELLER

Carinyena i Gamatxa 2013, Spain

ALVEAR

Jerez/Fino Jerez, Spain

ANNA BY CODORNIU

Brut Rosé Barcelona, Spain

NAVARAN CAVA BRUT

Barcelona, Spain

NAVARAN CAVA VINTAGE

Barcelona, Spain

LAGAR DE CERVERA

Albariño 2012, Rías Baixas, Spain

ZUDUGARAI

Txakolina 2012, San Sebastian, Spain

COCKTAILS

\$8 Glass \$21 Carafe

RED SANGRIA

WHITE FROZEN SANGRIA

MOJITO

FROZEN MARGARITA

Lime, peach, strawberry or mango

MICHELADA

AGUARDIENTE

COLOMBIANO (\$5 per shot)

MARGA-RONA \$14

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