

HISTORIC DOWNTOWN SAVANNAH

402 MLK, Jr. Boulevard
(912) 292 1656



**FAMILY OWNED
SINCE 1999**

APPETIZERS

CHICHARRITAS Plantain chips with mojo sauce	\$5	SERRANO HAM MANCHEGO CHEESE AND CHORIZO Served with black olives imported from Spain	\$18
CROQUETAS DE JAMÓN Ham croquettes (3)	\$4	TAMAL EN HOJA Y LECHÓN Cuban tamale in corn husk with roasted shredded pork	\$9
CUBAN SAMPLER Chicharritas, croquetas, empanada and papa rellena	\$8.50	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)	\$6
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	\$9
CALAMARI FRIES Fried calamari sticks house made tartar sauce	\$8	CHICHARRITAS CON LECHÓN Plantain chips with shredded roasted pork and mojo sauce	\$9
SORULLITOS DE MAIZ Puerto Rican corn sticks with mayo-ketchup	\$6		

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	\$12	LECHÓN ASADO Roasted, shredded pork	\$10
1/4 POLLO ASADO Quarter roasted chicken	\$8	PICADILLO A LA CRIOLLA Creole-style ground beef stew	\$8
BABY CHURRASCO Skirt steak with chimichurri sauce	\$12	CHULETAS Grilled pork chop with mojo sauce	\$10
BABY PALOMILLA Sirloin steak filet topped with mojo sauce	\$9	ROPA VIEJA Shredded beef, slowly cooked in creole sauce	\$9
BOLICHE Cuban-style, slow cooked pot roast	\$10	ARROZ CON GANDULES Puerto Rican pigeon pea rice with pork chunks	\$11
CHICHARRONES DE POLLO Fried boneless chicken chunks with mojo sauce	\$9	MASAS DE CERDO Pork deep fried chunks	\$11
FILETE DE CHERNA Fried, broiled, or grilled grouper filet	\$12		

VEGETARIAN CHOICES

VEGETALES ASADOS Grilled seasonal vegetables, rice, black beans and sweet plantains	\$11
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	\$6
PISCA ANDINA Chicken, potatoes, cilantro, two poached eggs and heavy cream in a large bowl	\$10

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	\$9
SANDWICH DE BISTEC Steak, lettuce, tomato and mojo	\$8.50
PAN CON LECHÓN Roasted, shredded pork sandwich	\$10
BOCATA DE SERRANO Spanish serrano ham, manchego cheese and tomato	\$11
BOCATA DE CALAMARES Deep fried calamari with homemade mayo	\$11
FISH SANDWICH With house made tartar	\$10

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), with cilantro vinaigrette and queso fresco	\$8
HOUSE SALAD Lettuce, red onions and tomatoes with passion fruit dressing	\$5
HAVANA SALAD Spring lettuce, red onions, cherry tomatoes, pineapple, with passion fruit dressing and queso fresco	\$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	\$6
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	\$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		

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

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	\$4.50	GUAVA EMPANADAS	\$7
		CHEESECAKE TROPICALE Topped with mango, guava or passion fruit jam	\$6.50	FLAN Homemade caramel custard	\$4
				COCONUT FLAN	\$5

THE CUBAN RESTAURANT

18th ANNIVERSARY

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** \$18
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** \$32
Whole scored and deep fried red snapper (head and tail, 2-3 lbs)
- 25. PINEAPPLE FILLED WITH SEAFOOD** \$26
Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce with pineapple chunks
- 26. TILAPIA** \$16
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 \$10

All house cocktails made with top shelf brands: scotch, bourbon, vodka, tequila, gin, rum and mezcal.

- MOJITO**
Bacardi
- CUBA LIBRE**
Captain Morgan, Coke, lime, bitter
- CAIPIRINHA**
Leblon Cachaça, lime, sugar
- HENDRICKS GIN MULE**
- JACK DANIELS BOURBON MULE**
- STOLICHNAYA VODKA MULE**
- RANCHERO**
Sombra Mezcal, gingerbeer, flor de Jamaica syrup, lemon juice
- PASION**
Sombra Mezcal, gingerbeer, passion fruit
- TAMARINDO MARGARITA**
Patrón Silver tequila, tamarindo

WINES

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

RED

- VIÑA VENTISQUERO RESERVA**
Cabernet Sauvignon, Maipo Valley, Chile
- CASILLERO DEL DIABLO RESERVA PRIVADA**
Cabernet /Syrah, Valle Central, Chile
- CRIOS**
Cabernet Sauvignon, Mendoza, Argentina
- PROEMIO**
Cabernet Sauvignon, Mendoza, Argentina
- ALTO CEDRO**
Cabernet Sauvignon, Mendoza, Argentina
- BEN MARCO**
Malbec, Mendoza, Argentina
- RUTA 22**
Malbec, Patagonia, Argentina
- PUNTO FINAL**
Malbec, Mendoza, Argentina
- ANTIGAL UNO**
Malbec, Mendoza, Argentina
- TINTO NEGRO**
Malbec, Valle De Uco, Argentina
- TINTO NEGRO**
Malbec, Mendoza, Argentina

WHITE

- ESPIÑO**
Chardonnay, Maipo Valley, Chile
- ANDELUNA**
Chardonnay, Argentina
- ALBAMAR**
Chardonnay, Maipo Valley, Chile
- CASILLERO DEL DIABLO**
Chardonnay, Central Valley, Chile
- VIÑA VENTISQUERO (YALI)**
Sauvignon Blanc, Chile
- CASILLERO DEL DIABLO**
Sauvignon Blanc, Chile

BEERS

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

- TIKAL PATRIOTA**
Malbec/Bonarda, Mendoza, Argentina
- LUIGGI BOSCA**
Malbec, Mendoza, Argentina
- ALTO LIMAY**
Pinot Noir, Patagonia, Argentina
- LEYDA**
Pinot Noir, Chile
- APALTAGUA Reserva**
Pinot Noir, Chile
- FLACO**
Merlot, Castilla, Spain
- CASA SILVA RESERVA**
Carmenere, Colchagua Valley, Chile
- GREY**
Carmenere, Maipo Valley, Chile
- LAGAR DE VEZANA**
Syrah, Chile
- VARA Y PULGAR**
Tintilla, Cadiz, Spain
- CONDE DE SAN CRISTÓBAL**
Tinta Fina, Ribera Del Duero, Spain
- VIÑA ALBERDI RESERVA**
Tempranillo, Rioja Alta, Spain

- ROOT 1**
Sauvignon Blanc, Chile
- ARCA NOVA**
Vinho Verde, Portugal
- POQUITO** 375ml \$14
Moscatto Valencia, Spain
- LA FIERA**
Pinot Grillo, Veneto, Italy
- MASO CANALI**
Pinot Grillo, Veneto, Italy
- ALVEAR**
Jerez/Fino Jerez, Spain
- ZUDUGARAI**
Txakolina, San Sebastian, Spain

COCKTAILS \$8 Glass, \$21 Carafe

- RED SANGRIA**
- WHITE FROZEN SANGRIA**
- FROZEN MARGARITA**
Lime, peach, strawberry or mango
- MOJITO CARAFE \$23**

- MICHELADA**
- AGUARDIENTE ANTIOQUEÑO**
(\$5 per shot) (\$40/bottle)
- MARGA-RONA \$18**

- ASTER**
Tempranillo Crianza, Spain
- LAN RESERVA**
Tempranillo, La Rioja, Spain
- LAN CRIANZA**
Tempranillo, La Rioja, Spai
- CALMA**
Tempranillo, La Rioja Alta, Spain
- TORRE DE OÑA RESERVA**
Tempranillo, La Rioja, Spain
- MARQUEZ DE VARGAS**
Crianza, Rioja, Spain
- MAGAÑA DIGNUS**
Blend, Navarra, Spain
- TRES PICOS**
Garnacha, Spain
- JUAN GIL**
Monastrell, Jumilla, Spain
- BESLLUM**
Red Wine, Garnacha, Catalunya
- ACÚSTIC CELLER**
Carinyena i Garnatxa, Spain

- SANTIAGO RUIZ**
Albariño-Loureiro, Spain
- LAGAR DE CERVERA**
Albariño, Rías Baixas, Spain
- PAZO SAN MAURO**
Albariño, Galicia, Spain

SPARKLING WINES

- ANNA BY CODORNIU**
Brut Rosé Barcelona, Spain
- NAVARAN CAVA BRUT**
Barcelona, Spain
- NAVARAN CAVA VINTAGE**
Barcelona, Spain

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