



THE CUBAN RESTAURANT

FAMILY OWNED SINCE
1999

19TH ANNIVERSARY

HISTORIC DOWNTOWN SAVANNAH
402 MLK, Jr. Blvd | 31401
912.292.1656

RANCHOALEGRECUBAN.COM

REVIEW US ONLINE



DELIVERY AVAILABLE IN SAVANNAH
912FOOD2TOGO.COM
SAVANNAHTOGO.COM

APPETIZERS

CHICHARRITAS Plantain chips with mojo sauce	\$5
CROQUETAS DE JAMÓN Ham croquettes (3)	\$4
CUBAN SAMPLER Chicharritas, croquetas, empanada and papa rellena	\$9
EMPANADAS DE CARNE Stuffed beef pie (2)	\$4
PAPA RELLENA Potato ball stuffed with ground beef	\$3.50
MUSSELS IN GARLIC AND WINE	\$14
ALMEJAS AL JEREZ Clams in sherry wine	\$12
CALAMARI FRIES Fried calamari sticks, house made tartar sauce	\$8
SORULLITOS DE MAIZ Puerto Rican corn sticks with mayo-ketchup	\$6
SERRANO HAM, MANCHEGO CHEESE AND CHORIZO Served with black olives imported from Spain	\$18
TAMAL EN HOJA Y LECHÓN Cuban tamale in corn husk with roasted shredded pork	\$9
TAMAL EN HOJA Cuban tamale in corn husk	\$4
YUCA FRITA Fried yuca with mojo	\$5
TEQUEÑOS Venezuelan queso fresco pastry sticks (4)	\$6
TOSTONES Thick fried green plantains with mojo	\$4
TOSTONES WITH PICADILLO Fried green plantains with ground beef, cilantro and hot sauce	\$9
CHICHARRITAS CON LECHÓN Plantain chips with shredded roasted pork and mojo sauce	\$10

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

SALADS

Top any salad with Chicken \$5, thin cut Steak \$6, Shrimp \$7, Salmon \$7, or Two Fried Eggs \$3

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
CUBAN BOWL Rice, beans, sweet plantains, avocado, cilantro, mojo onions, tomatoes, and chicharritas	\$11

VEGAN AND VEGETARIAN

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
PABELLÓN VEGETARIANO* Two fried eggs, white rice, black beans, avocado and queso fresco	\$12

SANDWICHES

Choose one side from: beans, rice, sweet 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 Fried filet with house made tarter	\$10

SIDE ORDERS

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

*Notice: Before placing your order, please inform your server if anyone in your party has a food allergy. While we will attempt to accommodate your specific needs, there is still a risk for cross-contact during preparation and cooking of the food items. Each guest must ultimately decide whether a certain menu item will meet their dietary needs. May be cooked to order. CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS (SUCH AS: MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS) MAY INCREASE YOUR RISK OF CONTRACTING FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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

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. ½ POLLO ASADO	\$13
Half 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 house made chimichurri sauce	
12. VACA FRITA	\$16
Grilled and marinated beef sautéed in garlic, olive oil and lime	
13. PABELLÓN CRIOLLO	\$16
Ropa Vieja, two fried eggs, white rice, black beans, sweet plantains, and queso fresco	

PORK

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

FISH AND SEAFOOD

19. FILETE DE CHERNA	\$18
Fried, broiled or grilled grouper filet	
20. FILETE DE SALMÓN	\$18
Broiled salmon filet	
21. CAMARONES AL AJILLO	\$18
Broiled shrimp in garlic wine sauce add chicken filet strips \$2	
22. CAMARONES ENCHILADOS	\$18
Shrimp simmered in creole sauce add chicken filet strips \$2	
23. ESPECIAL RANCHO ALEGRE	\$23
Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce	
24. MERO EN SALSA VERDE	\$20
Basque-style grouper, poached in green sauce and white wine	
25. PARGO FRITO	\$32
Whole scored and deep fried red snapper (head and tail, 2-3 lbs)	
26. PINEAPPLE FILLED WITH SEAFOOD	\$26
Shrimp, mussels, calamari, clams & grouper chunks simmered in creole sauce with pineapple chunks	
27. TILAPIA	\$16
Whole scored and deep fried tilapia	
28. 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)	

KIDS PLATES

Ages 10 & under. No exceptions. Drink not included.

¼ POLLO ASADO	\$6
Quarter roasted chicken and french fries	
HAMBURGER & FRENCH FRIES	\$5
CHICKEN FINGERS & FRENCH FRIES	\$5

DESSERTS

BANANA DREAM	\$8
Pastry roll made with sweet plantains, cinnamon and queso fresco. Deep-fried and served with vanilla ice cream, guava syrup and condensed milk	
TRES LECHEs	\$4.50
Three milks sponge cake made from family recipe	
CHEESECAKE TROPICALE	\$6.50
Topped with mango, guava or passion fruit jam	
GUAVA EMPANADAS	\$7
FLAN	\$4
Homemade caramel custard	
COCONUT FLAN	\$5
DULCE DE LECHE EMPANADAS	\$4

Ask about Mama's Crumbs Bakery featured dessert of the day

BEVERAGES

See the drink menu for coffees, cocktails, beer and wine

COKE PRODUCTS	\$2
ICED TEA Sweet or Unsweet	\$2
TOPOCHICO Mineral sparkling water	\$2
MALTA Malted soda	\$2
JUPIÑA Pineapple soda	\$2
MATERVA Yerba-mate soda	\$2
IRON BEER Cuban soda	\$2
NATURAL JUICES	\$3
Guanabana, Mango or Passion fruit	

LUNCH

Served from 11 am to 3 pm. 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.

½ POLLO ASADO	\$12
Half roasted chicken	
¼ POLLO ASADO	\$8
Quarter roasted chicken	
BABY CHURRASCO*	\$12
Skirt steak with house made chimichurri sauce	
BABY PALOMILLA*	\$9
Sirloin steak filet topped with mojo sauce	
BOLICHE	\$10
Cuban-style, slow cooked pot roast	
CHICHARRONES DE POLLO	\$9
Fried boneless chicken chunks with mojo sauce	
FILETE DE CHERNA	\$12
Fried, broiled, or grilled grouper filet	
LECHÓN ASADO	\$10
Roasted, shredded pork	
PICADILLO A LA CRIOLLA	\$8
Creole-style ground beef stew	
CHULETAS	\$10
Grilled pork chop with mojo sauce	
ROPA VIEJA	\$9
Shredded beef, slowly cooked in creole sauce	
ARROZ CON GANDULES	\$11
Puerto Rican pigeon pea rice with pork chunks	
MASAS DE CERDO	\$11
Deep fried pork chunks	

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