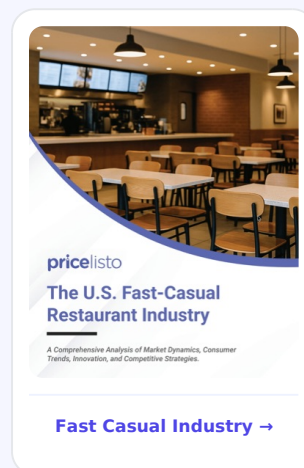




Padrino's Cuban Cuisine

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Popular Items

ITEM	PRICE
Vaca Frita Marinated shredded beef grilled and topped with sautéed onions.	\$16.00
Ropa Vieja Shredded beef slow cooked with green peppers and onions in a delicate tomato sauce.	\$15.00
Cubano A pressed sandwich stuffed with a combination of ham, sliced roast pork, swiss cheese, and pickles.	\$9.00
Lechon Asado Succulent oven roasted pork seasoned with citrus mojo and topped with sautéed onions.	\$15.00
Arroz Relleno Morsels of chicken breast and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese (served...	\$14.00
Pollo Asado Roast chicken seasoned with fresh ground garlic and onions.	\$13.00
Arroz con Pollo a la Jardinera Chicken and vegetables cooked in moist yellow rice (served with two sides).	\$15.00
Bistec de Pollo Relleno Two chicken breast stuffed with ham and cheese, breaded and topped with a red sauce.	\$16.00
Grilled Shrimp Salad Field greens tossed with caramelized onions and red wine vinaigrette.	\$10.00
Enchilado de Mariscos Fish, scallops, and shrimp cooked in a light tomato sauce, olive oil, and white wine.	\$18.00

Tapas

ITEM	PRICE
Combinación Cubana Plantain chips, picadillo empanadas, ham croquettes, and fiesta tostones.	\$13.00
Mariquitas Crispy plantain chips with garlic sauce.	\$5.00
Croquetas de Jamon Ham croquettes served with a Cuban creole dipping sauce.	\$5.00
Croquetas de Yuca Yuca, bacon, fresh ground garlic and onions.	\$5.00
Picadillo Empanadas Pastry stuffed with seasoned ground beef, served with our fresh guava chutney.	\$6.00
Tamal Cubano Corn meal with chunks of ham wrapped in corn husk.	\$4.00

Sopas & Salads

ITEM	PRICE
Sopa de Pollo Homemade chicken noodle soup.	\$3.00
Caldo Gallego Traditional Spanish white bean soup with smoked ham, potatoes, and collard greens.	\$4.00
Sopa de Frijoles Negros Black bean soup.	\$3.00

ITEM	PRICE
Ensalada de Lechuga y Tomate Dinner salad.	\$4.00
Grilled Skirt Steak Salad Roasted red peppers, caramelized onions, tossed with field greens, and balsamic vinaigrette.	\$11.00
Grilled Chicken Salad Field greens tossed with caramelized onions in red wine vinaigrette.	\$9.00
Grilled Shrimp Salad (Sopas & Salads) Field greens tossed with caramelized onions and red wine vinaigrette.	\$10.00
La Jardinera Sautéed medley of vegetables served with rice and beans.	\$10.00
Sandwiches	

ITEM	PRICE
Cubano (Sandwiches) A pressed sandwich stuffed with a combination of ham, sliced roast pork, swiss cheese, and pickles.	\$9.00
Media Noche A pressed sandwich with ham, roast pork, swiss cheese, and pickles on a golden egg roll.	\$8.00
Pan con Lechon Roast pork sandwich. Roast pork with grilled onions on hot-pressed Cuban bread.	\$9.00
Pan con Pollo Grilled chicken sandwich. Moist and flavorful marinated chicken breast with sautéed onions, lettuce, and tomato, served...	\$9.00
Pan con Bistec Steak sandwich. Juicy seasoned minute steak topped with sautéed onions and potato sticks served on hot-pressed Cuban bre...	\$9.00

Carnes & Cerdo (Entrées)	
ITEM	PRICE
Churrasco A skirt steak char-grilled with our homemade chimichurri.	\$22.00
Lechon Asado (Carnes & Cerdo (Entrées)) Succulent oven roasted pork seasoned with citrus mojo and topped with sautéed onions.	\$15.00
Bistec Palomilla Minute steak traditional Cuban dish, topped with sautéed onions.	\$15.00
Vaca Frita (Carnes & Cerdo (Entrées)) Marinated shredded beef grilled and topped with sautéed onions.	\$16.00
Ropa Vieja (Carnes & Cerdo (Entrées)) Shredded beef slow cooked with green peppers and onions in a delicate tomato sauce.	\$15.00
Picadillo Fresh ground seasoned beef cooked with green olives in a delicate tomato sauce.	\$12.00
Masas de Puerco Fried pork chunks topped with grilled onion.	\$14.00
Chuletas de Puerco Two center cut pork chops grilled with onions.	\$15.00
Chilindron de Carnero Tender lamb shanks braised in a red wine sauce.	\$18.00

Pollo (Entrées)	
ITEM	PRICE
Bistec de Pollo Grilled chicken breast served with grilled and raw onions.	\$14.00
Pollo a la Jardinera Chunks of chicken breast sautéed with peppers and onions.	\$15.00
Arroz con Pollo a la Jardinera (Pollo (Entrées)) Chicken and vegetables cooked in moist yellow rice (served with two sides).	\$15.00
Arroz Relleno (Pollo (Entrées)) Morsels of chicken breast and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese (served...	\$14.00
Pollo Asado (Pollo (Entrées)) Roast chicken seasoned with fresh ground garlic and onions.	\$13.00
Higados de Pollo Chicken livers seasoned with our blend of fresh spices and onions.	\$11.00
Bistec de Pollo Relleno (Pollo (Entrées)) Two chicken breast stuffed with ham and cheese, breaded and topped with a red sauce.	\$16.00

Del Mar (Entrées)	
ITEM	PRICE
Paella A tasty combination of scallops, shrimp, mussels, fish, and chicken cooked with yellow rice (served with two sides).	\$25.00
Enchilado de Mariscos (Del Mar (Entrées)) Fish, scallops, and shrimp cooked in a light tomato sauce, olive oil, and white wine.	\$18.00
Camarones Enchilados Shrimp cooked in a light tomato sauce, seasoned with fresh ground garlic, olive oil, and white wine.	\$16.00
Camarones a la Jardinera Shrimp sautéed with green peppers, red peppers, and onions.	\$16.00
Camarones al Ajillo Shrimp sautéed in a white wine, garlic sauce.	\$16.00
Filete de Pescado a la Plancha A mild white fish lightly marinated and cooked on a flat grill.	\$14.00
Filete de Pescado Empanizado Breaded filet of fish seasoned with spices. Topped with chopped onions and parsley.	\$15.00

Sides	
ITEM	PRICE
Arroz Blanco White rice.	\$2.00
Arroz Amarillo Yellow rice.	\$3.00
Moros Mixed white rice and black beans.	\$4.00
Maduros Sweet plantains.	\$3.00
Tostones Green plantains.	\$4.00

ITEM	PRICE
Yuca	\$3.00
Seasonal Veggies	\$4.00
Papitas Fritas	\$3.00
French fries.	