



APPETIZERS *A Delightful Experience With a Glass of Pinot Grigio, Ecco Domani*

Mariquitas 3.99

Crispy plantain chips served with a delicate garlic sauce.

Papas Rellenas 3.99

Homemade mashed potatoes, stuffed with ground beef, peppers and olives. Covered with a light breading.

Canelones de Pollo 4.99

Morsels of chicken wrapped in mozzarella cheese and ham, lightly breaded and served with a light red sauce.

Croquetas de Yuca 3.79

Crispy yucca croquettes made with bacon, fresh ground garlic and onions.

Combinacion Cubana 9.99

Plantain chips, Yucca Croquettes, Chicken Canelones and Stuffed Potatoes.

Camarones al Coco 7.99

Five large crispy shrimp covered with sweet coconut flakes, served with our citrus mango marmalade.

SOUPS

Sopa de Pollo Cup 2.49 Bowl 3.29

Homemade chicken noodle soup with fresh carrots.

Sopa de frijoles Negros Cup 2.49 Bowl 3.29

Black bean soup seasoned with fresh ground garlic, onions, green peppers and olive oil.

Caldo Gallego Cup 3.29 Bowl 4.29

White bean soup prepared with chunks of smoked ham, potatoes and collard greens.

SALADS

Ensalada de Lechuga Y Tomate 3.99

Dinner salad consisting of lettuce, tomatoes and onions.

Blackened Chicken Salad 8.99

Field greens tossed with caramelized onions and plantain chips in red wine vinaigrette

Blackened Shrimp Salad 9.99

Field greens tossed with caramelized onions and plantain chips in red wine vinaigrette

Grilled Skirt Steak Salad 9.99

Roasted red peppers, caramelized onions and plantain chips, tossed with field greens and balsamic vinaigrette.

SANDWICHES Served with French Fries or Plantains

Cubano 6.49

A grilled sandwich stuffed with a combination of ham, sliced roast pork, swiss cheese and pickles.

Media Noche 6.29

A grilled sandwich consisting of ham, sliced roast pork, swiss cheese and pickles on a golden egg roll.

Lechon Asado 6.29

Sandwich filled with morsels of roast pork and grilled onions.

Pechuga de Pollo 6.29

A grilled chicken breast sandwich with grilled onions, lettuce and tomatoes.

Pan con Bistec 6.99

Grilled minute steak sandwich with grilled onions, lettuce and tomato.

PADRINO'S SPECIALTIES

Lechon Asado 10.99

Succulent chunks of oven roasted pork, grilled with onions.

Chilindron de Carnero One Piece 11.99 Two Pieces 14.99

Lamb shanks cooked in a creole sauce. Tasty but not spicy hot.

Arroz Relleno 10.29

Morsels of chicken breast and mozzarella between two layers of yellow rice, topped with mozzarella. (This entrée served with two sides)

Bistec de Pollo 10.79

Boneless, skinless breast of chicken, grilled with onions. Topped with fresh chopped onions and parsley.

Pollo Asado 8.99

Roasted chicken (dark meat) seasoned with a combination of fresh ground garlic and onions.

Higados de Pollo 7.99

Chicken livers seasoned with our blend of spices and grilled with onions.

Bistec de Pollo Relleno 12.99

Two boneless chicken breasts stuffed with ham and mozzarella cheese. Breaded and topped with a red sauce.

Pollo a la Jardinera 11.59

Chunks of boneless chicken breast sauteed with green peppers, red peppers and onions.

Arroz con Pollo a la Jardinera 12.59

A combination of chicken, green and red peppers, onions, sweet peas and broccoli, all cooked in a moist and flavorful yellow rice. (This entrée served with two sides)

Costillas Baby Back 14.99

A full rack of tender "fall off the bone" baby back ribs, glazed with our guava barbecue sauce.

CUBAN FAVORITES

Chuletas de Puerco 11.59

Two center cut pork chops grilled with onions.

Picadillo 8.99

Freshly ground beef cooked with green olives in a delicate tomato sauce.

Ropa Vieja 9.99

Shredded beef cooked with green peppers and onions in a delicate tomato sauce.

Bolicho 12.99

Cuban Pot Roast - Cutlets of beef round cooked in a light tomato sauce.

Bistec Palomilla 10.99

A minute steak grilled with onions. Topped with fresh chopped onions and parsley.

Bistec Empanizado 11.99

A minute steak, breaded and topped with fresh chopped onions and parsley.

Vaca Frita 12.49

Marinated shredded beef grilled with onions.

Churrasco Steak 14.99

A skirt steak char-grilled with chimichurri sauce.

SEAFOOD FAVORITES

Paella 18.99

A tasty combination of chicken, scallops, shrimp, mussels, fish and langostinos cooked with yellow rice. (This entrée served with two sides)

Camarones Enchilados 14.99

Large shrimp cooked in a light tomato sauce, seasoned with fresh ground garlic, olive oil and white wine.

Camarones a la Jardinera 14.99

Shrimp sautéed with green peppers, red peppers and onions.

Camarnes al Ajillo 14.29

Shrimp sautéed in a garlic butter sauce.

Enchilado de Mariscos 16.99

Fish, scallops and shrimp cooked in a light tomato sauce, olive oil and white wine.

Filete de Pescado Empanizado 12.99

Breaded filet of fish seasoned with a combination of spices. Topped with chopped onions and parsley.

Filete de Tilapia a la Plancha 12.99

A mild white fish lightly marinated and cooked on a flat grill.

SIDE ORDERS

Arroz Blanco - White Rice 1.99

Arroz Amarillo - Yellow Rice 2.49

Papas Fritas - French Fries 2.29

Platanos Maduros - Sweet Plantains 2.49

Tostones - Green Plantains 3.49

Vegetales Mixtos - Steamed Vegetables 3.99

Yuca - Yucca 2.49

Cebollas A La Parrilla - Grilled Onions .99

Arroz Moros – Mixed White Rice/Black Beans 2.99

Children's Menu

Bistec Palomilla 7.29

With rice, beans and plantains or fries

Bistec de Pollo 6.99

With rice, beans and plantains or fries

Hamburger 5.49

With fries or plantains

Hot Dog 3.99

With fries or plantains

Chicken Tenders 6.59

With fries or plantains

DESSERTS

Flan 4.29

A velvety soft egg custard topped with caramelized sugar sauce.

Tres Leches 4.89

A homemade semi-sponge cake saturated in a sweet combination of three milks.

Pastel de Limon 4.29

Padrinos version of Key Lime Pie. Topped with whipped cream.

Pudin de Pan 4.89

A homemade bread pudding with raisins and a hint of coconut

Flan de Queso 4.59

Traditional flan made with cream cheese and topped with caramelized sugar sauce.

LUNCH

Monday thru Friday - 11:30 A.M. - 4:30 P.M.

Salads

Ensalada de Lechuga Y Tomate 3.99

Dinner salad consisting of lettuce, tomato and onions.

Blackened Chicken Salad 7.59

Field greens tossed with caramelized onions and plantain chips in red wine vinaigrette.

Blackened Shrimp Salad 8.99

Field greens tossed with caramelized onions and plantain chips in red wine vinaigrette.

Grilled Skirt Steak Salad 8.59

Roasted red peppers, caramelized onions and plantain chips, tossed with field greens and balsamic vinaigrette.

Sandwiches—Sandwiches includes French Fries or Sweet Plantains

Cubano 6.49

A grilled sandwich stuffed with a combination of ham, sliced roast pork, swiss cheese and pickles

Media Noche 6.29

A grilled sandwich consisting of a combination of ham, sliced roast pork, swiss cheese and pickles on a golden egg roll.

Lechon Asado 6.29

Sandwich filled with morsels of roast pork and grilled onions

Pechuga de Pollo 6.29

Grilled chicken breast sandwich with grilled onions, lettuce and tomatoes

Pan con Bistec 6.29

Grilled minute steak sandwich with grilled onions, lettuce and tomatoes

WRAPS - Served with French Fries or Sweet Plantains

Cubano 6.49

Combination of ham, sliced roast pork, Swiss cheese and pickles all grilled and wrapped in a flour tortilla.

Blackened Chicken Wrap 7.59

Field Greens, caramelized onions and plantain chips tossed in red wine vinaigrette and wrapped in a flour tortilla.

Skirt Steak Wrap 8.29

Roasted peppers, filed greens, caramelized onions and plantain chips tossed in balsamic vinaigrette and wrapped in a flour tortilla.

Blackened Shrimp Wrap 8.99

Field Greens, caramelized onions and plantain chips tossed in red wine vinaigrette and wrapped in a flour tortilla.

Entrees—served with choice of (3): White Rice, Black Beans, Sweet Plantains or French Fries

Bistec de Pollo 7.69

Boneless, skinless breast of chicken, grilled with onions. Topped with fresh chopped onions and parsley.

Bistec de Palomilla 7.69

A minute steak grilled with onions. Topped with fresh chopped onions and parsley.

Baby Churrasco Steak 8.59

A skirt steak char-grilled with chimichurri sauce.

Pollo Asado 6.59

Roasted chicken (dark meat) seasoned with a combination of fresh ground garlic and onions.

Picadillo 6.99

Freshly ground beef cooked with green olives in a delicate tomato sauce.

Ropa Vieja 7.39

Shredded beef cooked with green peppers and onions in a delicate tomato sauce.

Lechon Asado 7.39

Succulent chunks of oven roasted pork, grilled with onions.

Filete de Tilapia a la Plancha 7.99

A mild white fish lightly marinated and cooked on a flat grill.

Locations

Hallandale Beach

2500 E. Hallandale Beach Blvd.

Hallandale, FL 33009

T: 954-456-4550

F: 954-456-7086

Plantation

The Fountains

801 S. University Dr. Suite J-105

Plantation, FL 33324

T: 954-476-5777

F: 954-476-8289

Boca Raton

Mission Bay Plaza

20455 State Rd. 7 Suite AA-1

Boca Raton, FL 33498

T: 561-451-1070

F: 561-451-1080