

Shared Plates

TRES CHARITAS/THREE CHIPS GF VG V **10**

Green plantain, Boniato, and Malanga chips served with our homemade spicy black bean dip and Caribbean salsa.

CAMARONES AL AJILLO/GARLIC SHRIMP **19**

Sautéed shrimp in our homemade garlic sauce. Accompanied by toasted Cuban bread sliced into points.

CHICHARRONES/PORK BELLY GF **16**

Crispy fried pork belly chunks served with lime wedges.

PATRIA Y VIDA SAMPLER GF **20**

Sample our Lechón (roasted pork), Ropa Vieja (shredded beef) and Picadillo (beef hash). Served with fresh Caribbean salsa, ensalada de col (house slaw) and tri-charita chips.

CEVICHE AL CUBANO GF **19**

Fresh red snapper cured in lime juice, red onions, cubanelle pepper, and herbs topped with chopped Spanish olives and chives. Served with tostones (green plantain fritters) and tri-charita chips.

EMPANADAS VG **5**

Golden, flaky turnovers, hand-crimped and crisply cooked. Choose your filling: Picadillo or Spinach and Queso Blanco.

CROQUETAS **6**

Cuban croquettes (3): Béchamel sauce and ground smoked ham filling in a breadcrumb crust and fried golden. Served with our Salsa Rosada dipping sauce and lime wedges.

Ensaladas

CIENFUEGOS SALAD GF VG **20**

Mixed greens, cucumber, tomato, avocado, red onion, roasted corn, black beans, and crumbled queso blanco with our homemade citrus dressing.

Add chicken, steak or shrimp \$5

ENSALADA DE AGUACATE AVOCADO SALAD GF VG V **12/17**

Avocado paired with sliced tomatoes and thinly sliced red onion. Enjoy this classic with Spanish extra virgin olive oil and red wine vinegar.

Available as a side salad

Sopas

GINA'S PLOP PLOP SOPA DE POLLO CHICKEN SOUP **15/8**

Mom's cure-all homestyle soup medley of tender chicken with fideos (thin noodle) combined with potatoes, malanga, plantains,

SOPA DE VERDURAS/VEGGIE SOUP GF VG V **14/7**

Hearty vegetable soup made of carrots, celery, onion, malanga, boniato, yuca, plantain, pumpkin, garlic, and sazón in a veggie stock.

Sandwiches

CUBANO **18**

Our world famous Cuban sandwich. Roasted pork, smoked ham, Swiss cheese, pickles, mustard and mojo sauce on authentic Cuban bread from La Segunda Bakery in Tampa, FL. Available on Gluten Free bread

VEGANO CUBANO GF VG V **21**

Plant-based Cubano. Mojo marinated jackfruit, vegan smoke ham, vegan Swiss cheese, pickles, mustard, pressed on gluten-free bread.

GF Gluten Free VG Vegetarian V Vegan

These are the individuals who have been here since 7:30 this morning working to craft the meal that you are having this evening: Aaron DaCosta, Abdulkadir Ali, David Thompson Moreno, Elka Diaz, Enzo Boone, Harry Deguise, Joannic Choplin Diaz, Jonah Guth, José Alvilez, Lani Keomanyvanh, Lorena Guitierrez, Marcus Sinclair, Stella Grimaldi, Taheem Baptiste, Teenea Sinclair, Z Zalewski, and Chef & co-owner Oscar Arencibia

Mains

Our Mains come with white, yellow or congris rice and your choice of 2 of the following sides: *Black beans, Tía Elsa's red beans, maduros, tostones or yuca con mojo.*

CAMARÓN CRIOLLO/CREOLE SHRIMP ^{GF} 27

Shrimp cooked in our house made Criollo sauce made of onions, garlic, bell peppers, white wine, tomatoes and shrimp stock.

BARACOA FILLET OF FISH IN COCONUT MILK SAUCE ^{GF} 34

Boneless fillet of Red Snapper grilled and served with a rich coconut broth. Accented with tender onions and Cubanelle peppers, finished with a touch of aromatic culantro.

VEGADILLO/VEGAN HASH ^{GF VG V} 20

Vegan twist on the classic Picadillo (Beef Hash). Made with high-quality, plant-based Textured Vegetable Protein.

ROPA VIEJA/SHREDDED STEWED BEEF ^{GF} 26

The national dish of Cuba. Tender shredded beef, onions, garlic, peppers and olives stewed for hours in a savory tomato sauce.

CHURRASCO/GRILLED STEAK ^{GF} 36

Marinated skirt steak with a citrus-garlic glaze, char-grilled to perfection, served with chimichurri sauce.

LECHÓN ASADO/ROAST PORK ^{GF} 22

Pork shoulder marinated in our exclusive mojo, then slow roasted. Served shredded.

POLLO ASADO/ROAST CHICKEN ^{GF} 20

Chicken leg quarters roasted and marinated in our signature mojo.

POLLO A LA PLANCHA/GRILLED CHICKEN ^{GF} 19

Grilled mojo marinated chicken breast. Served thin with sautéed onions.

Sides

FRIJOLE NEGRO ^{GF VG V} 5

Our house made black bean soup made with Onions, garlic, green bell peppers and sofrito stew together with black beans.

TÍA ELSA'S FRIJOLE ROJO ^{GF} 6.5

Aunt Elsa's family recipe. Red beans are slowly cooked with ham, pork belly, chorizo, peppers, onions, garlic, tomato, malanga, boniato and pumpkin.

MADUROS ^{GF VG V} 7

Ripe plantains with a chewy outer crust and soft creamy interior that melts in your mouth.

TOSTONES ^{GF VG V} 7

Green plantain fritters served with mojo and salsa rosada.

YUCA CON MOJO ^{GF VG V} 8

Yuca (cassava root) is boiled and then tossed with sautéed onions and our mojo sauce.

PAPAS FRITAS/FRENCH FRIES ^{GF VG} 7

Seasoned fries served with salsa rosada.

ENSALADA MIXTA/SIDE SALAD ^{GF VG V} 7

Side salad with fresh mixed greens, red onion, cherry tomato, and cucumber. Served with our homemade citrus dressing.

ARROZ BLANCO ^{GF VG V} 4

White rice.

ARROZ AMARILLO ^{GF VG V} 4






Achiote seasoned yellow rice.

ARROZ CONGRIS ^{GF} 4

Rice and black beans are cooked together creating a distinctive dark color and a deep, savory taste.

^{GF} Gluten Free ^{VG} Vegetarian ^V Vegan

For groups of 6 or larger: We apply a single bill and an automatic 20% gratuity for seamless service. Gracias.

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