

# Carmen's



**Cuban Café & Lounge**

108-D Factory shops road Morrisville, NC (919) 467-8080  
Mon-Fri 11-10 Sat 5-10 Sun 5-9:30  
www.carmenscubancafe.com

## Dinner Menu

### Aperitivos / Appetizers

- Mariquitas** (plantain chips) \$5.95  
**Tostones** (twice-fried green plantains) \$5.95  
**Plátanos Maduros** (fried sweet plantains) \$5.95  
**Croquetas** (puree of flour, ham & spices rolled & deep fried) \$5.95  
**Havana Sampler** (Mariquitas, Croquetas, Papa Rellena, Empanada) \$12.95  
**Empanadas** (beef or chicken in a pastry shell) \$7.95  
**Papas Rellenas** (breaded mashed potatoes stuffed w/ ground beef) \$8.95  
**Tamales** (cornmeal stuffed with pork wrapped in a corn husk) \$8.95  
**Ceviche** (mix of fish, scallops & shrimp in a chilled citrus sauce) \$9.95

### Sopas / Soups

- Sopa de Pollo** (homemade chicken vegetable soup) small \$5.95 large \$7.95  
**Sopa de Frijoles Negros/Rojos** (black or red bean soup) small \$5.95 large \$7.95

### Ensaladas / Salads

- House Salad** (lettuce, tomatoes, onions, carrots & cucumbers) \$8.95 w/ **grilled chicken** \$12.95 w/ **grilled steak** \$13.95 w/ **grilled shrimp** \$13.95  
**Caesar Salad** (romaine lettuce, croutons, parmesan cheese w/ caesar dressing) \$8.95 w/ **grilled chicken** \$12.95 w/ **grilled steak** \$13.95 w/ **grilled shrimp** \$13.95  
**Ceviche Salad** (house salad tossed in a vinaigrette dressing topped w/ fish, scallops & shrimp in a chilled citrus sauce) \$13.95  
(blue cheese, caesar, creamy italian, honey mustard, oil & vinegar, ranch, thousand island, balsamic vinaigrette)

~ Entrees include choice of 3 sides ~

(white or yellow rice, red or black beans, yuca or plantains; sub moros or side salad \$1.50)

### Carnes / Meats

- Picadillo** (fine ground sirloin w/ onions, potatoes, Spanish olives, raisins & tomatoes) \$14.95  
**Bistec de Palomilla\*** (marinated sirloin grilled & topped w/ onions) \$15.95  
**Bistec Empanizado** (breaded sirloin pan-fried) \$15.95  
**Vaca Frita** (shredded flank steak, seared & topped w/ onions) \$14.95  
**Ropa Vieja** (shredded marinated flank steak, cooked w/ onions & peppers in a light tomato sauce) \$14.95  
**Churrasco con Chimichurri\*** (grilled skirt steak topped w/ chimichurri sauce) \$19.95  
**Rabo Cubano** (Cuban-spiced ox tail) \$22.95

### Pollo y Puerco / Chicken and Pork

- Bistec de Pollo** (marinated chicken breast grilled & topped w/ onions) \$13.95  
**Pollo Empanizado** (breaded chicken breast pan-fried) \$13.95  
**Arroz con Pollo** (chicken cooked w/ yellow rice & Cuban spices served w/ yuca or plantains) \$13.95  
**Lechón Asado** (slow roasted pork in garlic & onions) \$14.95  
**Masitas de Puerco** (marinated & deep-fried tender pork chunks) \$13.95  
**Lomo de Puerco Mechado** (pork loin stuffed w/ chorizo, bacon & carrots) \$14.95

### Mariscos y Vegetales / Seafood and Vegetables

- Camarones al Ajillo** (shrimp sautéed in a lemon & garlic sauce) \$16.95  
**Camarones Criollo** (shrimp sautéed in a spicy creole sauce) \$16.95  
**Camarones en Salsa Verde** (shrimp sautéed in a spicy cilantro, garlic, lemon & olive oil sauce) \$16.95  
**Tilapia** (breaded or grilled tilapia fillet topped w/ mojo) \$14.95  
**Cherna** (grouper served with a choice of havanero, ajillo or mango sauce) \$18.95  
**Mahi Mahi en Salsa Caribbean** (mahi mahi in a Caribbean citrus sauce) \$18.95  
**Seafood Havanero** (shrimp, scallops, mussels & clams in a spicy havanero sauce) \$25.95  
**Mariscos a la Carmen's** (lobster, shrimp, clams, mussels, scallops & fish in a Caribbean sauce) \$34.95  
**Seafood Paella** (seafood mixture cooked with saffron rice, serves 2), please allow 45 min \$45.00  
**Vegetable Sofrito** (vegetable medley sautéed w/ garlic & olive oil) \$13.95

### Acompañantes / Sides

- White Rice or Yellow Rice** \$2.95  
**Black Beans or Red Beans** (seasoned w/ pork) \$2.95  
**Moros** (white rice cooked w/ black beans) \$3.25  
**Plátanos Maduros** (fried sweet plantains) \$3.25  
**Tostones** (twice-fried green plantains) \$3.25  
**Yuca** (boiled or fried) \$2.95  
**French Fries** \$2.95  
**Vegetable Sofrito** (vegetable medley sautéed w/ garlic & olive oil) \$4.50

\*May be cooked to order. Consuming raw or under cooked meats may increase your risk of foodborne illness.

### **Bocadillos / Sandwiches**

*(served w/ french fries)*

- El Cubano** (*ham, pork, swiss cheese, pickles & mustard*) 10.95  
**Bistec de Palomilla\*** (*grilled sirloin w/ onions, lettuce, tomatoes & mayo*) 10.95  
**Lechon Asado** (*roasted pork w/ grilled onions*) 10.95  
**Bistec de Pollo** (*grilled marinated chicken breast w/ lettuce, tomatoes, onions & mayo*) 10.95  
**Classic Hamburger\*** (*Angus beef hamburger w/ lettuce, tomatoes, onions & mayo*) 9.95  
**Frita Habanera\*** (*mix of chorizo, pork, & beef, topped w/ raw onions & shredded potato*) 10.95  
**Tilapia Sandwich** (*breaded or grilled tilapia fillet w/ lettuce, tomatoes & mayo*) 10.95

### **Menú de Niños / Kid's Menu (12 & under)** \$9.95

*(entrees include choice of 3 sides: white or yellow rice, red or black beans, yuca or plantains)*

- Lechón Asado** (*slow roasted pork in garlic & onions*)  
**Arroz con Pollo** (*yellow rice cooked w/ chicken & Cuban spices served w/ black or red beans*)  
**Bistec de Pollo** (*marinated chicken grilled & topped w/ onions*)  
**Bistec de Palomilla\*** (*marinated sirloin grilled & topped w/ onions*)

### **Postres / Desserts**

- Flan** (*homemade Cuban custard w/ caramelized sugar*) \$4.50  
**Flan de Coco** (*homemade Cuban custard w/ caramelized sugar & coconut*) \$5.00  
**Belgium Chocolate Mousse Cake** (*rich chocolate mousse cake*) \$5.25  
**Tres Leches** (*traditional 3-milk cake*) \$5.75

### **Bebidas / Drinks**

- Coke, Diet Coke, Sprite, Mellow Yellow, Dr Pepper, Ginger Ale, Hi-C Pink Lemonade, Iced Tea \$2.95  
Malta, Materva, Ironbeer, Jupina, Jumex Juices (*mango, strawberry/banana, guava*) \$3.25

### **Café / Coffee**

- Coffee / Hot Tea \$2.25    Expresó / Café Cubano \$2.75    Cortadito \$3.00    Café con Leche \$3.25

### **Aguas / Waters**

- Deer Park 17oz. \$2.00    Perrier 11oz. \$2.75    Pellegrino 26 oz. \$5.50

### **Cervezas / Beers**

#### *Domestic*

- Bud Light, Michelob Ultra, O'Douls \$3.50

#### *Imports / Specialty*

- Corona, Corona Light, Modelo Especial, Presidente, Blue Moon, Guinness, Heineken,  
Stella Artois, Bull City Cider (Seasonal) \$4.50

#### *Drafts*

- Pints** Fat Tire, Negra Modelo, Hi-Wire IPA, Mama's Little Yella Pills \$5.00

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*Parties of 8 or more 18% gratuity will be added.*