APPETIZERS

HOUSE-MADE CHICHARRONES
Cuban fire water, cilantro aioli, fresh lime and alderwood smoked salt
$10

TOSTONES RELLENOS
Stuffed tostones with melted muenster cheese, red wine sofrito braised ropa vieja, and a spicy saffron aioli
$11

CUBAN SALCHIPAPA
Yucca fries, shredded pork, chicharrones, melted cheese, chopped avocado, crispy onions, aioli duo, fresh chopped cilantro
$11

BUILD YOUR OWN CUBAN BOWL

CHOOSE FROM ONE OF THE FOLLOWING PROTEINS:

ROPA VIEJA
$16

PICADILLO
$15

PALOMILLA STEAK
$16

POLLO A LA PLANCHA
$14

PUERCO ASADO
$15

CHOOSE 3 FROM THE FOLLOWING SIDES:

CILANTRO WHITE RICE
GARLIC TOSTONES
YUCCA FRIES
BLACK BEANS
FRESH SAUTÉED GREEN BEANS WITH GARLIC AND LIME
CUBAN COLE SLAW
SWEET PLANTAINS

HOUSE SALAD, ARUGULA, TOMATOES, CUCUMBERS, RED ONION, OREGANO LEMON VINAIGRETTE
ADD $2

MOJO QUINOA
ADD $2
SANDWICHES

SERVED WITH A SIDE OF CILANTRO GARLIC YUCCA FRIES OR A SMALL BOWL OF BLACK BEANS AND RICE

THE HEMINGWAY CUBAN
House-roasted pork, salami, jamon serrano, swiss cheese, house-made pickles, and our special sauce all on La Segunda Bakery Cuban bread
$12

LA FRITA CUBANA
House blend of chorizo, pork and beef, caramelized onions, melted swiss cheese, topped with crispy string potatoes on a sweet egg bun
$13

EL ULTIMO
The ultimate steak sandwich: thinly sliced palomilla steak, caramelized onions, crispy shoestring potatoes, melted cheese and cilantro garlic aioli on toasted Cuban bread
$13

VEGETARIAN BLACK BEAN AND PLANTAIN BURGER
Spicy aioli, Cuban coleslaw, heirloom tomatoes, served on a sweet egg bun
$12

DESSERTS

DULCE DE LECHE STUFFED TRES LECHE CAKE
House-made Chantilly cream
$9

GUAVA AND CREAM CHEESE MINI EMPANADAS
Cinnamon milk dipping sauce
$8

FLAN DE CHOCOLATE CON FRESAS
$7

1910 N. OLA AVE. TAMPA, FL
HEMINGWAYSTPA.COM

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