

STARTERS

ESTEFAN KITCHEN SAMPLER PLATTER

Papas rellenas, masitas de puerco, empanadas, mariquitas, served with Estefan Kitchen BBO & Mojo sauces 33

MASITAS DE PUERCO

Mojo marinated crispy pork bites, served with yuca and topped with grilled onions 14

BAKED EMPANADAS

Baked and served with our handcrafted Estefan Kitchen guava BBO sauce 13

GF BACON WRAPPED SWEET PLANTAINS

Sweet plantain wrapped in applewood smoked bacon, sprinkled with queso blanco, handcrafted Estefan Kitchen guava cream 12

*** TRADITIONAL CEVICHE ***

Fresh Corvina, marinated in lime juice, red onions, cilantro and mild jalapeno peppers, served with plantain & yuca chips 16

MINI CUBAN SANDWICH

Roasted pork, ham, swiss cheese, pickles, mustard and pressed buttered Cuban bread 10

SHRIMP WITH GARLIC SAUCE

Jumbo Shrimp, sautéed in our Estefan Kitchen garlic sauce 16

CROQUETTES DE BACALAO

Crispy cod fish croquettes, served with cilantro mango aioli sauce 12

HAM CROQUETTES

Ham croquettes with creamy bechamel and balsamic reduction 10

SALADS

WEDGE SALAD

Fresh iceberg lettuce hearts, tomato, red onion, cucumber, shredded carrots, shaved parmesan served with balsamic vinaigrette 12

AVOCADO SALAD

Fresh avocado, tomato, red onion, cucumber, tossed in a cilantro-lime vinaigrette 12

CAESAR SALAD

Chopped romaine lettuce tossed in Caesar dressing, served with shaved parmesan and homemade Cuban bread croutons 12

MEATS

GF CUBAN CHURRASCO

Our staple, and Chef's choice! 10 ounce Cuban-style steak with our handcrafted Cuban chimichurri sauce, served with white rice & black beans 45

GF LECHON ASADO • AWARD-WINNING SLOW ROASTED CUBAN PORK

Traditional Cuban-style, 24-hour marinated, roasted pork topped with mojo onions and served with yuca mash & moro rice 24

GF PALOMILLA STEAK

Our signature, seared "a la plancha" Cuban steak, seasoned and topped with diced onions and parsley served with white rice & black beans 35

GF ROPA VIEJA • SHREDDED BEEF

Slowly cooked, shredded beef, served in our homemade Estefan Kitchen Criollo sauce with onions and peppers served with white rice 25

GF VACA FRITA • SEARED SHREDDED BEEF

Famous crispy seared shredded flank steak, marinated with Estefan Kitchen Cuban mojo, topped with grilled onions, served white rice & black beans 26





STARTERS

BAKED EMPANADAS

Baked and served with our handcrafted Estefan Kitchen guava BBQ sauce 13

GF BACON WRAPPED SWEET PLANTAINS

Sweet plantain wrapped in apple-wood smoked bacon, sprinkled with queso blanco, handcrafted Estefan Kitchen guava cream 12

DRINKS

CUBAN BLOODY MARY

Bacardi Superior Rum, bloody mary mix, served with Tajin salted rim, and our over the top garnish 17

BOTTOMLESS MIMOSA

Champagne with fresh orange juice 30

TRADITIONAL MOJITO

Bacardi Superior Rum, fresh mint leaves, fresh lime juice, club soda & sugar cane 15 Pitcher 55

BRUNCH

CHICKEN AND WAFFLE

Fried breaded chicken with a hint of spice served over a waffle drizzled with maple syrup 16

EGG AND WAFFLE

Scrambled eggs with maduros served over a waffle drizzled with sweet cream sauce 14

ESTEFAN KITCHEN OMELETTE

Served with peppers, onions, mushrooms, and Swiss cheese served with homes fries 12

VACA FRITA HASH

Crispy shredded beef over home fries, Topped with a fried egg drizzled with guava sour cream 18

FRENCH TOAST

The traditional Cuban bread dipped into our cinnamon batter topped with powder sugar 14

FRUIT BOWL

Assorted fruit Large 10 Small 5

Scan the QR code for more information about Estefan Kitchen Orlando.



LUNCH

CLASSIC CUBAN SANDWICH

Award-winning roasted pork, ham, Swiss cheese, pickles, and mustard pressed on Cuban bread 16

ESTEFAN KITCHEN BURGER

Fire grilled beef burger served with lettuce, tomatoes, and onions choice of American or Swiss Cheese 13
Double Burger with bacon & egg 16

AVOCADO SALAD

Fresh avocado, tomato, red onion, cucumber, tossed in a cilantro-lime vinaigrette 12

GF CUBAN CHURRASCO

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VEGAN ROPA VIEJA

Jackfruit, tomatoes, red & green peppers, onions, simmered in a cashew cilantro cream sauce and served with white rice 22

SWEET ENDINGS

FLAN

Cuban-style homemade custard topped with Caramel 9

TRES LECHE

Homemade cake soaked in a sweet blend of three milks finished with a torched merengue 9

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ARROZ

SEAFOOD PAELLA

Lobster tail, shrimp, sea scallops, little neck clams, calamari, fish, black mussels, with saffron Valencia rice, topped with sweet peas and roasted peppers

Serves Two 87
Vegetarian Option Available 35

CHINO CUBANO

Cuban-style fried rice with shrimp, steak, chicken, bacon, egg, vegetables, sweet plantains, soy sauce and sesame oil 30

VEGETARIAN

VEGAN ROPA VIEJA

Jackfruit, tomatoes, red & green peppers, onions, simmered in a cashew cilantro cream sauce and served with white rice 22

LENTIL STEW

Lentils, potatoes, squash, zucchini, red bell peppers, mushrooms, vegetables in a Estefan Kitchen criollo sauce served with tostones 21

CHICKEN

GF MIRIAM'S "SPECIAL" CHICKEN & RICE ASOPAO

Slow braised quartered boneless chicken thighs, roasted red peppers, Estefan Kitchen criollo sauce, yellow rice, olives, green peas, and sweet plantains 26

BREADED CHICKEN BREAST A LA MILANESA

Cuban-style breaded chicken breast topped with our Estefan Kitchen criollo sauce, mozzarella cheese and served with white rice & black beans 26

SEAFOOD

CRIOLLO SEAFOOD PASTA

Gulf shrimp, sea scallops, black mussels, clams, calamari, crab meat, and fish in our homemade Estefan Kitchen criollo sauce served over pasta topped with parmesan cheese & parsley 46

CATCH OF THE DAY

Ask your server MP

SWEET ENDINGS

FLAN

Cuban-style homemade custard topped with Caramel 9

TRES LECHE

Homemade cake soaked in a sweet blend of three milks finished with a torched merengue 9

SHAVED ICE

Creamy ice with assorted fruit & pound cake

Flavors: cafe con leche, mango tango or traditional condensed milk 9

CHURROS

Crispy churros served with chocolate sauce, guava sauce and condensed milk 11

CHOCOLATE LAVA CAKE

A magnificent dark chocolate cake filled with rich creamy chocolate ganache, served warm 10
Add Vanilla Ice Cream 3

NATILLA CRÉME BRULÉE

Cuban-style homemade vanilla pudding topped with caramelized sugar & blueberries 10

SIDES

MORO RICE 7

WHITE RICE 6

CRISPY GREEN PLANTAINS
(Tostones) 6

SWEET PLANTAINS
(Maduros) 6

BLACK BEANS 6

SAUTÉED VEGETABLES 7

WORLD FAMOUS MOJITOS

FEATURING BACARDI SUPERIOR RUM

TRADITIONAL MOJITO

Bacardi Superior Rum, fresh mint leaves, fresh lime juice, club soda & sugar cane 15 Pitcher 55

TROPICAL MOJITO

Bacardi Coconut Rum, fresh mint leaves, fresh lime juice, pineapple juice, coconut water & sugar cane 15 Pitcher 55

DELUXE MOJITO

Havana Classico Rum, fresh mint leaves, fresh lime juice, club soda & sugar cane 15 Pitcher 55

FROZEN MOJITO

A frozen version of our famous traditional Mojito made with Bacardi Superior Rum 15

LUXURY MOJITO (EMILIO'S FAVORITE)

Havana classic gets an upgrade, with Bacardi aged 8-year old 16 Pitcher 60

BOMBARDA CUBA LIBRE

A traditional Cuba Libre made with Bombarda aged 5-year old rum, served with coke & lime 16

CHUSMA FINA

Bacardi Superior Rum, Martini Rossi Prosecco, fresh mint leaves & sugar cane 16 Pitcher 60

SPECIALTY FROZEN DRINKS

DAIQUIRIS

Bacardi Tropical Rum frozen cocktails 14
Guava/ Passion Fruit/ Strawberry / Mango

PINA COLODA

Bacardi Spiced Rum, pina coloda mix and pineapple juice 14

SIGNATURE COCKTAILS

GLORIOUS COSMOPOLITAN

Gloria's favorite recipe and signature cosmo. Made just the way she likes it: Grey Goose L' Orange Vodka, Cointreau, orange, cranberry & lime juice with a splash of sprite 15

CUBAN DAIQUIRI

Hemingway's favorite drink made with Bacardi Superior Rum, fresh lime juice & sugar cane 14

HAVANA ICE TEA

Bacardi aged 8-year old Rum, Southern Comfort, Grand Marnier, lemon juice & fresh brewed ice tea 16

QUANTANMERO

Bacardi Superior Rum, Cointreau, pineapple, orange & passion fruit juices 14

HAVANA PUNCH

Bacardi Superior Rum, orange, pineapple & cranberry juices 14

MARGARITAS

TOP SHELF MARGARITA

Cazadores Resposado Tequila, fresh lime juice, orange juice & topped with Grand Marnier 16 Pitcher 60

PASSION FRUIT MANGO MARGARITA

Cazadores Blanco Tequila, fresh mango & passion fruit puree, with orange liqueur 15 Pitcher 55

COCO CABANA MARGARITA

Cazadores Blanco Tequila, pineapple juice, coconut mix with toasted coconut rim 15 Pitcher 55

GUAVARITA MARGARITA

Cazadores Blanco Tequila, fresh lime juice, guava puree & orange liqueur 15 Pitcher 55



ESTEFAN KITCHEN ORLANDO

GUIRO MOJITO

Enjoy 2 drinks in 1 with our 20 ounce Guiro cup and join the fun with our instrument! Drink and Play along!
49 with Mojito 39 Guiro Cup



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* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness. For your convenience, a 20% gratuity will be added to your check for parties 6 or more. Para su conveniencia un 20% de servicio se agregará automáticamente a grupos de 6 o más.



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