



APPETIZERS

Empanadas \$16.50

Your choice of beef, chicken, cheese, roasted jalapeno, pizza, or buffalo chicken, with your choice of sauce.

Try any 5 for \$24

Carne Frita (GF*) \$13

Deep-fried pork chunks topped with grilled onions and your choice of sauce.

Add rice and beans \$5

Yuca Fries (GF*/V) \$11

Crispy yuca fries with your choice of sauce: garlic or cilantro aioli, mojo de ajo, mayo ketchup.

Small \$6

Maduros (GF*/V) \$9

Six sweet plantains.

Rellenos de Papa \$12 (Fried stuffed potato fritters)

3 crispy deep-fried potato fritters stuffed with beef picadillo and mozzarella cheese. Served with J's mayo ketchup, pickled red onions and fresh cilantro.

SANDWICHES

Served on Cuban bread with 2 tostones, maduros or small potato salad. Substitute small yuca fries \$3. Add avocado \$3.

Cubano \$21.50 (sandwich only \$19.50)

Pernil, ham, swiss, pickles, garlic aioli* and dijon mustard.

Pernil \$19.50 (sandwich only \$17.50)

Slow-roasted pork, arugula, pickled red onion, garlic aioli*.

Pollo \$21.50 (sandwich only \$19.50)

Grilled chicken breast with arugula, swiss, pickled red onion and garlic aioli*.

Mojo Burger \$15 (burger only \$13)

5oz. beef patty, mojo de ajo, pickles, cheddar, mayo ketchup, on pressed Cuban bread
Add grilled onions \$1.

SALADS

Tomato and Avocado (GF*/V) \$11.50

Hot house tomatoes and avocado, fresh orange and lemon juice, fresh mint, sofrito.

J's Green Salad (GF*/V) \$13.50

Spring mix, pickled red onion, parmesan cheese, cucumber, avocado, diced tomato, garlic lemon honey vinaigrette.

Add chicken \$6

Lydia's Potato Salad (GF*/V) \$6.50

Potatoes, red & green peppers, onion, tomato, egg, mayo and spicy mustard.

*GF Please notify the staff if you have any dietary concerns.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PRICE DOES NOT INCLUDE TAX.

BOWLS

Each bowl served with 2 tostones or maduros.

Substitute arroz con gandules \$2.

Add avocado, pinto beans or fried egg \$3.

Add pickled red onions or grilled onions \$1.

Carne Bowl (GF*) \$20

Pernil (slow-roasted pork) or grilled chicken, with white rice, pinto beans.

Pollo Guisado (GF*) \$16

Savory stewed chicken thighs, potatoes, green olives with white rice.

Veggie Guisado (GF*/V) \$12

Stewed garbanzo beans, onions, red and green peppers, potatoes, yuca, green olives and carrots with white rice.

Arroz con Gandules (GF*/V) \$12

Yellow rice with pigeon peas and veggies.

Fresh Bowl (GF*/V) \$15

Veggie stew or pinto beans, with rice, avocado, tomato, bell peppers, cucumber & red onion. Customize it with add-ons!

SEASONAL DISHES

Mofongo (GF*)

Fried green plantains mashed with garlic and spices.

With crispy fried pork: \$20

Fried chicken breast: \$22

Veggie guisado (GF/V): \$18

Shrimp Ceviche \$16

Shrimp, red onion, cilantro, lime, green pepper and jalapeno, served with tostones.

Add avocado to either special \$3

KIDS

Rice with grilled chicken (GF*) \$7.50

Add pinto beans \$3

Kids hamburger \$7

Add swiss or cheddar cheese \$2

Spam and rice \$8

White rice and fried spam.

Add aioli* \$1; add fried egg \$3

DESSERT

Tres Leches Cake \$8

SIDES

White rice \$2

Pinto beans \$3

Arroz con gandules \$5

Avocado \$3

Empanada \$6

Mojo de ajo, mayo ketchup, garlic or cilantro aioli* 75¢

2 tostones \$2

