



THE CUBAN RESTAURANT

FAMILY OWNED SINCE
1999

22TH ANNIVERSARY

HISTORIC DOWNTOWN SAVANNAH

402 MLK, Jr. Blvd | 31401

(912) 292.1656

(912) 226-7062

RANCHOALEGRECUBAN.COM

REVIEW US ONLINE



APPETIZERS

CHICHARRITAS Plantain chips with mojo sauce	\$5
CROQUETAS DE JAMÓN Ham croquettes (3)	\$4
CUBAN SAMPLER Chicharritas, croquetas, empanada and papa rellena	\$10
EMPANADAS DE CARNE Stuffed beef pie (2)	\$5
PAPA RELLENA Potato ball stuffed with ground beef	\$3.50
MUSSELS IN GARLIC AND WINE	\$15
ALMEJAS AL JEREZ Clams in sherry wine	\$13
CALAMARI FRIES Fried calamari sticks, house made tartar sauce	\$8
SORULLITOS DE MAIZ Puerto Rican corn sticks with mayo-ketchup	\$6
SERRANO HAM, MANCHEGO CHEESE AND CHORIZO Served with black olives imported from Spain	\$18
TAMAL EN HOJA Y LECHÓN Cuban tamale in corn husk with roasted shredded pork	\$10
TAMAL EN HOJA Cuban tamale in corn husk	\$4
YUCA FRITA Fried yuca with mojo	\$5
TEQUEÑOS Venezuelan queso fresco pastry sticks (4)	\$6
TOSTONES Thick fried green plantains with mojo	\$4
TOSTONES WITH PICADILLO Fried green plantains with ground beef, cilantro and hot sauce	\$10
CHICHARRITAS CON LECHÓN Plantain chips with shredded roasted pork and mojo sauce	\$10

SOUPS

FRIJOLES ROJOS Ó NEGROS Red or black bean soup	\$4
SOPA DE POLLO Chicken soup made from scratch	\$6
PISCA ANDINA* Chicken, potatoes, cilantro, two poached eggs and heavy cream in a large bowl	\$10

SALADS

Top any salad with Chicken \$5, thin cut Steak \$6, Shrimp \$7, Salmon \$7, or Two Fried Eggs \$3

CUBAN SALAD Spring mix lettuce, red onions, cherry tomatoes, avocado and hearts of palm (palmito), with cilantro vinaigrette and queso fresco	\$9
HOUSE SALAD Lettuce, red onions and tomatoes with passion fruit dressing	\$5
HAVANA SALAD Spring lettuce, red onions, cherry tomatoes, pineapple, with passion fruit dressing and queso fresco	\$9
HEART OF PALM AND AVOCADO SALAD	\$9
CUBAN BOWL Rice, beans, sweet plantains, avocado, cilantro, mojo onions, tomatoes, and chicharritas	\$11

VEGAN AND VEGETARIAN

VEGETALES ASADOS Grilled seasonal vegetables, rice, black beans and sweet plantains	\$12
VEGETARIAN SAMPLER Tostones, yuca frita, black bean empanada, sweet plantains and chicharritas with mojo sauce	\$10
PABELLÓN VEGETARIANO* Two fried eggs, white rice, black beans, avocado and queso fresco	\$13

SANDWICHES

Choose one side from: beans, rice, sweet plantains or french fries

SANDWICH DE POLLO Grilled chicken, lettuce, tomato and mojo	\$10
CUBAN SANDWICH Roasted pork, smoked ham, swiss cheese, pickle and mustard	\$10
SANDWICH DE BISTEC Steak, lettuce, tomato and mojo	\$10
PAN CON LECHÓN Roasted, shredded pork sandwich	\$12
BOCATA DE SERRANO Spanish serrano ham, manchego cheese and tomato	\$12
BOCATA DE CALAMARES Deep fried calamari with homemade mayo	\$13
FISH SANDWICH Fried filet with house made tarter	\$12

SIDE ORDERS

YELLOW RICE	\$2
WHITE RICE	\$2
GANDULES	\$2.50
GRILLED VEGETABLES	\$3
MADUROS Sweet plantains	\$3.50
BLACK BEANS	\$2
AVOCADO	\$2.50
QUESO FRESCO	\$3
FRENCH FRIES	\$3
YUCA FRITA	\$5

*Notice: Before placing your order, please inform your server if anyone in your party has a food allergy. While we will attempt to accommodate your specific needs, there is still a risk for cross-contact during preparation and cooking of the food items. Each guest must ultimately decide whether a certain menu item will meet their dietary needs. May be cooked to order. CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS (SUCH AS: MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS) MAY INCREASE YOUR RISK OF CONTRACTING FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE

DINNER ENTRÉES

All entrées come with rice and beans. Choose a third side of sweet plantains, yuca or tostones. You can substitute all 3 sides for a side house salad or an order of grilled vegetables.

CHICKEN

1. **PECHUGA DE POLLO** \$16
Chicken breast filet served grilled with mojo or breaded to a golden brown (empanizado)
2. **MILANESA DE POLLO** \$18
Breaded chicken filet topped with marinara sauce, ham, and white cheddar cheese
3. **CHICHARRONES DE POLLO** \$15
Lightly breaded and fried boneless chicken chunks topped with mojo sauce
4. **½ POLLO ASADO** \$14
Half chicken roasted and topped with mojo
5. **POLLO A LA JULIANA** \$15
Grilled chicken strips with green bell peppers and onions

BEEF

6. **BISTEC PALOMILLA*** \$15
Cuban-style sirloin served grilled with mojo or breaded to a golden brown (empanizado)
7. **MILANESA DE RES** \$18
Breaded sirloin steak topped with marinara sauce, ham and white cheddar cheese
8. **BOLICHE** \$15
Cuban-style, slow-cooked pot roast
9. **ROPA VIEJA** \$15
Shredded beef, slowly cooked in creole sauce
10. **PICADILLO A LA CRIOLLA** \$14
Creole-style ground beef
11. **CHURRASCO*** \$19.50
Grilled skirt steak with house made chimichurri sauce
12. **VACA FRITA** \$19
Grilled and marinated beef sautéed in garlic, olive oil and lime
13. **PAPELLÓN CRIOLLO** \$18
Ropa Vieja, two fried eggs, white rice, black beans, sweet plantains, and queso fresco

PORK

14. **LECHÓN ASADO** \$16
Roasted, shredded pork
15. **CHULETAS** \$16
Grilled pork chop with mojo sauce
16. **MASAS DE CERDO FRITAS** \$16
Fried pork chunks with mojo
17. **ARROZ CON GANDULES** \$18
Puerto Rican pigeon pea rice with pork chunk (1 side from, sweet plantains, fried yuca or tostones)
18. **PLATO MIXTO** \$18
A portion of our best sellers: roasted chicken, lechón asado and ropa vieja

FISH AND SEAFOOD

19. **FILETE DE CHERNA** \$19
Fried, broiled or grilled grouper filet
20. **FILETE DE SALMÓN** \$19
Broiled salmon filet
21. **CAMARONES AL AJILLO** \$19
Broiled shrimp in garlic wine sauce
add chicken filet strips \$2
22. **CAMARONES ENCHILADOS** \$19
Shrimp simmered in creole sauce
add chicken filet strips \$2
23. **ESPECIAL RANCHO ALEGRE** \$25
Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce
24. **MERO EN SALSA VERDE** \$23
Basque-style grouper, poached in green sauce and white wine
25. **PARGO FRITO** \$35
Whole scored and deep fried red snapper (head and tail, 2-3 lbs)
26. **PINEAPPLE FILLED WITH SEAFOOD** \$28
Shrimp, mussels, calamari, clams & grouper chunks simmered in creole sauce with pineapple chunks
27. **TILAPIA** \$18
Whole scored and deep fried tilapia
28. **PAELLA VALENCIANA** \$22
Chicken, shrimp, clams, mussels, calamari, and grouper filets; slowly cooked in a rice base with fish stock, white wine, saffron and olive oil
(please order 40 minutes prior to serving time)

KIDS PLATES

Ages 10 & under. No exceptions. Drink not included.

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| ¼ POLLO ASADO | \$7 |
| Quarter roasted chicken and french fries | |
| HAMBURGER & FRENCH FRIES | \$6 |
| CHICKEN FINGERS & FRENCH FRIES | \$6 |

DESSERTS

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| BANANA DREAM | \$8 |
| Pastry roll made with sweet plantains, cinnamon and queso fresco. Deep-fried and served with vanilla ice cream, guava syrup and condensed milk | |
| TRES LECHEs | \$5 |
| Three milks sponge cake made from family recipe | |
| CHEESECAKE TROPICALE | \$7 |
| Topped with mango, guava or passion fruit jam | |
| GUAVA EMPANADAS | \$7 |
| FLAN | \$5 |
| Homemade caramel custard | |
| COCONUT FLAN | \$6 |
| DULCE DE LECHE EMPANADAS | \$5 |

BEVERAGES

See the drink menu for coffees, cocktails, beer and wine

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| COKE PRODUCTS | \$2 |
| ICED TEA Sweet or Unsweet | \$2 |
| TOPOCHICO Mineral sparkling water | \$2 |
| MALTA Malted soda | \$2 |
| JUPIÑA Pineapple soda | \$2 |
| MATERVA Yerba-mate soda | \$2 |
| IRON BEER Cuban soda | \$2 |
| NATURAL JUICES | \$3 |
| Guanabana, Mango or Passion fruit | |

LUNCH

Served from 11 am to 3 pm. WEEKDAYS.
All entrées come with rice and beans. Choose a third side of sweet plantains, yuca or tostones. You can substitute all 3 sides for a side house salad or an order of grilled vegetables.

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| ½ POLLO ASADO | \$13 |
| Half roasted chicken | |
| ¼ POLLO ASADO | \$8 |
| Quarter roasted chicken | |
| BABY CHURRASCO* | \$13 |
| Skirt steak with house made chimichurri sauce | |
| BABY PALOMILLA* | \$10 |
| Sirloin steak filet topped with mojo sauce | |
| BOLICHE | \$11 |
| Cuban-style, slow cooked pot roast | |
| CHICHARRONES DE POLLO | \$10 |
| Fried boneless chicken chunks with mojo sauce | |
| FILETE DE CHERNA | \$13 |
| Fried, broiled, or grilled grouper filet | |
| LECHÓN ASADO | \$12 |
| Roasted, shredded pork | |
| PICADILLO A LA CRIOLLA | \$8 |
| Creole-style ground beef stew | |
| CHULETAS | \$10 |
| Grilled pork chop with mojo sauce | |
| ROPA VIEJA | \$10 |
| Shredded beef, slowly cooked in creole sauce | |
| ARROZ CON GANDULES | \$12 |
| Puerto Rican pigeon pea rice with pork chunks (1 side from, sweet plantains, fried yuca or tostones) | |
| MASAS DE CERDO | \$11 |
| Deep fried pork chunks | |

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