



## THE CUBAN RESTAURANT

FAMILY OWNED SINCE  
1999

24<sup>TH</sup> ANNIVERSARY

### HISTORIC DOWNTOWN SAVANNAH

402 MLK, Jr. Blvd | 31401

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RANCHOALEGRECUBAN.COM

REVIEW US ONLINE



## APPETIZERS

<b>CHICHARRITAS</b> Plantain chips with mojo sauce	\$7
<b>CROQUETAS DE JAMÓN</b> Ham croquettes (3)	\$5
<b>CUBAN SAMPLER</b> Chicharritas , croquetas, beef empanada and papa rellena	\$12
<b>EMPANADAS</b> Stuffed beef/black bean pie (2)	\$7
<b>PAPA RELLENA</b> Potato ball stuffed with ground beef	\$5
<b>MUSSELS IN GARLIC AND WINE</b>	\$18
<b>ALMEJAS</b> Clams in Creole sauce	\$17
<b>CALAMARI FRIES</b> Fried calamari rings, house made tartar sauce	\$12
<b>SORULLITOS DE MAIZ</b> Puerto Rican corn sticks with mayo-ketchup	\$7
<b>SERRANO HAM, MANCHEGO CHEESE AND CHORIZO</b> Served with black olives imported from Spain	\$20
<b>TAMAL EN HOJA Y LECHÓN</b> Cuban tamale in corn husk with roasted shredded pork	\$13
<b>TAMAL EN HOJA</b> Cuban tamale in corn husk	\$6
<b>YUCA FRITA</b> Fried yuca with mojo	\$7
<b>TEQUEÑOS</b> Venezuelan queso fresco pastry sticks (4)	\$8
<b>TOSTONES</b> Thick fried green plantains with mojo	\$7
<b>TOSTONES WITH PICADILLO</b> Fried green plantains with ground beef, cilantro and hot sauce	\$14
<b>CHICHARRITAS CON LECHÓN</b> Plantain chips with shredded roasted pork and mojo sauce	\$15
<b>EXTRA BASKET OF BREAD</b> 5 pieces	\$2

## SOUPS

<b>FRIJOLES ROJOS Ó NEGROS</b> Red or black bean soup	\$5
<b>SOPA DE POLLO</b> Chicken soup made from scratch	\$8
<b>PISCA ANDINA*</b> Chicken, potatoes, cilantro, two poached eggs and heavy cream in a large bowl	\$13

## SALADS

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

<b>CUBAN SALAD</b> Spring mix, red onions, cherry tomatoes, avocado and hearts of palm (palmito), with cilantro vinaigrette and queso fresco	\$12
<b>HOUSE SALAD</b> Spring mix, onions and tomatoes with passion fruit dressing	\$7
<b>HAVANA SALAD</b> Spring mix, red onions, cherry tomatoes, pineapple, with cilantro dressing and queso fresco	\$12
<b>HEART OF PALM AND AVOCADO SALAD</b> Balsamic vinagrette and red onions	\$12
<b>CUBAN BOWL</b> Rice, beans, sweet plantains, avocado, cilantro, mojo, onions, tomatoes, and chicharritas	\$13

## VEGAN AND VEGETARIAN

<b>VEGETALES ASADOS</b> Grilled seasonal vegetables (pre mixed), rice, black beans and sweet plantains	\$13
<b>VEGETARIAN SAMPLER</b> Tostones, yuca frita , black bean empanada, sweet plantains and chicharritas with mojo sauce	\$12
<b>PABELLÓN VEGETARIANO*</b> Two fried eggs (any style), white rice, black beans, avocado and queso fresco	\$14

## SANDWICHES

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

<b>SANDWICH DE POLLO</b> Grilled chicken, lettuce, shoestring fries, tomato and mojo	\$14
<b>CUBAN SANDWICH</b> Roasted pork, smoked ham, swiss cheese, pickle and mustard	\$13
<b>SANDWICH DE BISTEC</b> Steak, lettuce, tomato, shoestring fries and mojo	\$13
<b>PAN CON LECHÓN</b> Roasted, shredded pork sandwich	\$14
<b>BOCATA DE SERRANO</b> Spanish serrano ham , manchego cheese and tomato	\$16
<b>BOCATA DE CALAMARES</b> Deep fried calamari with homemade mayo	\$16
<b>FISH SANDWICH</b> Fried filet with house made tarter	\$16

## SIDE ORDERS

<b>YELLOW RICE</b>	\$3
<b>WHITE RICE</b>	\$3
<b>GANDULES</b>	\$4
<b>GRILLED VEGETABLES</b>	\$5
<b>MADUROS</b> Sweet plantains	\$4
<b>BLACK BEANS</b>	\$3
<b>AVOCADO</b>	\$4
<b>QUESO FRESCO</b>	\$4
<b>FRENCH FRIES</b>	\$5
<b>LETUCCE AND TOMATO</b>	\$1
<b>CHOPPED ONIONS</b>	\$1
<b>TWO FRIED EGGS (any style)</b>	\$3

\*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.  
20% 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	\$20
Chicken breast filet served grilled with mojo or breaded to a golden brown (empanizado)	
2. MILANESA DE POLLO	\$22
Breaded chicken filet topped with marinara sauce, ham, and white cheddar cheese	
3. CHICHARRONES DE POLLO	\$18
Lightly breaded and fried boneless chicken chunks topped with mojo sauce	
4. ½ POLLO ASADO	\$17
Half chicken roasted and topped with mojo	
5. POLLO A LA JULIANA	\$19
Grilled chicken strips with green bell peppers and onions	

BEEF

6. BISTEC PALOMILLA*	\$18
Cuban-style sirloin served grilled with mojo or breaded to a golden brown (empanizado)	
7. MILANESA DE RES	\$20
Breaded sirloin steak topped with marinara sauce, ham and white cheddar cheese	
8. BOLICHE	\$18
Cuban-style, slow-cooked pot roast	
9. ROPA VIEJA	\$18
Shredded beef, slowly cooked in creole sauce	
10. PICADILLO A LA CRIOLLA	\$16
Creole-style ground beef	
11. CHURRASCO*	\$22
Grilled skirt steak with house made chimichurri sauce	
12. VACA FRITA	\$22
Grilled and marinated beef sautéed in garlic , olive oil and lime	
13. PABELLÓN CRIOLLO	\$20
Ropa Vieja, two fried eggs (any style), white rice, black beans , sweet plantains , and queso fresco	

PORK

14. LECHÓN ASADO	\$19
Roasted, shredded pork	
15. CHULETAS	\$19
Grilled pork chop with mojo sauce	
16. MASAS DE CERDO FRITAS	\$19
Fried pork chunks with mojo	
17. ARROZ CON GANDULES	\$20
Puerto Rican pigeon pea rice with pork chunk (1 side from, sweet plantains, fried yuca or tostones)	
18. PLATO MIXTO	\$21
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	\$22
Broiled salmon filet	
21. CAMARONES AL AJILLO	\$22
Broiled shrimp in garlic wine sauce add chicken filet strips \$3	
22. CAMARONES ENCHILADOS	\$22
Shrimp simmered in creole sauce add chicken filet strips \$3	
23. ESPECIAL RANCHO ALEGRE	\$28
Shrimp, mussels , calamari , clams and grouper chunks simmered in creole sauce	
24. MERO EN SALSA VERDE	\$25
Basque-style groupe r, poached in green sauce and white wine	
25. PARGO FRITO	\$42
Whole scored and deep fried red snapper	
26. PINEAPPLE FILLED WITH SEAFOOD	\$30
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	\$25
Chicken, shrimp, clams, mussels, calamari, and grouper filets; slowly cooked in a rice base withfish 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.

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

DESSERTS

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	\$7
Three milks sponge cake made from family recipe	
CHEESECAKE TROPICALE	\$9
Topped with mango , guava or passion fruit jam	
GUAVA EMPANADAS	\$7
FLAN	\$6
Homemade caramel custard	
COCONUT FLAN	\$7
DULCE DE LECHE EMPANADAS	\$6

BEVERAGES

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

COKE PRODUCTS	\$3
ICED TEA Sweet or Unsweet	\$3
S. PELLEGRINO Mineral sparkling water	\$3
MALTA Malted soda	\$3
JUPIÑA Pineapple soda	\$3
MATERVA Yerba-mate soda	\$3
IRON BEER Cuban soda	\$3
NATURAL JUICES	\$3.50
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.

½ POLLO ASADO	\$15
Half roasted chicken	
¼ POLLO ASADO	\$9
Quarter roasted chicken	
BABY CHURRASCO*	\$14
Skirt steak with house made chimichurri sauce	
BABY PALOMILLA*	\$12
Sirloin steak filet topped with mojo sauce	
BOLICHE	\$12
Cuban-style, slow cooked pot roast	
CHICHARRONES DE POLLO	\$12
Fried boneless chicken chunks with mojo sauce	
FILETE DE CHERNA	\$14
Fried, broiled, or grilled grouper filet	
LECHÓN ASADO	\$13
Roasted, shredded pork	
PICADILLO A LA CRIOLLA	\$11
Creole-style ground beef stew	
CHULETAS	\$13
Grilled pork chop with mojo sauce	
ROPA VIEJA	\$12
Shredded beef, slowly cooked in creole sauce	
ARROZ CON GANDULES	\$14
Puerto Rican pigeon pea rice with pork chunks (1 side from, sweet plantains, fried yuca or tostones)	
MASAS DE CERDO	\$14
Deep fried pork chunks	

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