

BREAKFAST

Croque Señorita \$ 24

Local ham, Truffle Mornay sauce, egg, guava jam, lilikoi yuzu gel, Gruyere cheese, brioche bread

Tres Leches French Toast MP

Caramel rum sauce, dragon fruit whipped cream, seasonal fruit, brioche bread

Traditional Cuban \$ 18

Local egg, roasted potatoes, linguica sausage, parsley mojo, black beans or fresh local fruit, house pickles

Papaya Bowl MP

Half organic papaya, house made granola, seasonal yogurt, poi, local seasonal fruits

BREAKFAST SANDWICHES

All sandwiches come with a side of fruit (Available 7 am - 11:30 am)

Buen Dia \$13

Local egg, aged cheddar, dill crème fraiche

Ham and Cheese \$15

Local ham, egg, aged cheddar

Brisket \$14

Brisket, local egg, chipotle aioli, aged cheddar

Smoked Salmon Board \$22

Cured and smoked salmon, capers, organic boiled egg, pickled red onion, dill crème fraiche, onion bagel

CASTRO'S SPECIALTIES

Avocado Toast MP

Avocado, black bean hummus, parsley mojo, local radish, seasonal sprouts

Crab and shrimp toast MP

Fresh crab, wild shrimp, smoked paprika aioli, sea asparagus, ogo, smoked salmon roe, farmers market salad

Meat Tamal \$16

Grass fed brisket, roasted seasonal vegetables, sofrito, organic corn, chimichurri, wrapped in banana leaf

Vegan Tamal \$14

Roasted seasonal vegetables, sofrito, organic corn, wrapped in banana leaf, chimichurri, house pickles

LUNCH SANDWICHES

Available 11am- 2pm

Pierna de cordero \$16

Braised lamb leg, mint chimichurri, house cheese blend, chipotle sesame aioli, farmers mix greens, ciabatta bread

Choripan \$14

Portuguese linguicia sausage, mushroom chimichurri, pickled red onion, house made garlic aioli, french baguette

Ropa Vieja \$16

Grass fed brisket, aged white cheddar, sofrito, ciabatta bread, green goddess aioli

Cubano \$15

Ham, pork roast, aged cheddar, house pickles, roasted garlic aioli, dijon mustard, ciabatta bread

SIDES

Toast and Jam.....\$6

Seasonal Fruit.....\$8

House Pickles.....\$6

Black Beans..... \$4

ARTISANAL SALADS

Watermelon and Beets SM 8/ LG 12

Roasted local beets, quinoa, jicama, walnuts,
chia seeds, red miso vinaigrette

Mediterranean Potato SM 8/ LG 12

Okinawa purple potato, roasted mushrooms,
kalamata olives, sea salt, Marcona almonds, fresh herbs

Garden Breakfast Board

Roasted vegetables, black bean hummus,
mint mojo, baked tofu, olive bread.

BEBIDAS

Coffee	Hot 8oz	Hot/Iced 12oz
Castro's House Blend.....	4	4.5
Cubanito.....	4	
Cortadito.....	4.5	
Café Con Leche.....	4.75	5.25
Americano.....	4	4.5
Cappachino.....	4.75	5.25
Latte.....	4.75	5.25
Mocha.....	5	5.5

Milks

Whole
Non -Fat
Oat \$.50

House Made Syrups \$1

Madagascar Vanilla
Cane Sugar
Mint

Teas and Juices

Juice of the day.....	4
Yerba Mate.....	4
Plantation Mate.....	5
Lilikoi or Mint	
Local Juice of the Day.....	6
House Kombucha.....	6