

CLASSIC • TRADICIONAL

BISTEC DE PALOMILLA 16.25
GF • Grilled marinated flap steak, smothered with sautéed onions, white rice, black beans and maduros

CAY CURRY STEW 15.25
Braised curry lamb, with coconut cream, lime juice, hot peppers, served over white rice with succotash & maduros

VACA FRITA 13.25
GF • Crispy Ropa Vieja, sautéed onions, arroz congri, lime wedges and maduros

SWEETS

CARRIBEAN-STYLE BREAD PUDDING 3.95
Rum Soaked Cranberries, Crème Anglaise with Rum

CHOCOLATE RUM CAKE 4.25
Rum soaked cake with dark chocolate icing, drizzled with Raspberry Purée

KEY LIME TARTLET 3.25
Graham Cracker Crust, with Whipped Cream and Lime Zest

MADUROS FOSTER 4.50
GF • Caramelized over ripe Plantains, served with Vanilla Ice Cream, Rum Foster Sauce with toasted Coconut

GLOSSARY

Ajilimojili – Cilantro, garlic, green bell & hot peppers, lime juice sauce

Berenjena – Spanish for eggplant

Canasta – Basket

Camarón – Shrimp

Cassava Root – See Yuca. Fried Cassava is a typical substitute for French Fries in Brazil, Venezuela, Colombia, and several Central American Countries

Chicharrónes – Pork rinds and fat fried

Chimichurri – A pesto-like sauce made from cilantro, garlic, red pepper flakes, vinegar, and olive oil-traditionally served with Churrasco

Chorizo – Highly seasoned Spanish sausage

Churrasco – Marinated grilled steak, thinly cut, Argentinean style

Créole Sauce – Spicy tomato sauce with okra, sautéed onions, green peppers, garlic, and seasoned with cayenne pepper

Criollo – Spanish American of European descent

Croquetas – Panko crusted mashed potatoes fried into small balls

Demerara Sugar – Raw brown sugar

Dorado – Mahi Mahi

DOS CAYS 12.75
GF • Ropa vieja beef & lechon pork, with yellow rice and pink beans, tostones, ajilimójili sauce side

JAMAICAN JERK CHICKEN 13.25
Boneless chicken thigh served with white rice & pink beans, chilled cucumber salad and tostones

DORADO 16.25
GF • Mahi Mahi, tomatoes, white wine, onion and garlic, with white rice and succotash

COFFEE

CAFÉ CON LECHE 3.75
Espresso and Steamed Milk in coffee cup traditionally served with a pinch of salt and dab of butter

CORTADITO 3.25
Espresso and Splash of Hot Milk

CAFÉ CUBANO 3.25
Espresso and Demerara Sugar

CAY CAFÉ 3.75 Espresso (one part) and Steamed Milk (3 parts) Dark Chocolate and Cinnamon in Coffee Cup

Frijoles Negros – Black beans, ours are vegan

Frita – Fried

Jamaican Jerk Sauce – Fiery blend of herbs mainly allspice and hot chillies

Lechon – Slow roasted pulled pork

Maduros – Fried sweet over ripe black plantains

Mofongo – Mashed green plantains, chicharrónes, garlic and olive oil

Mojo – Creole origin referring to charm & sex appeal, sauce made with garlic

Picadillo – Seasoned ground beef with potatoes, olives, bell peppers, onions & garlic

Ropa Vieja – Translates to “Old Clothes” Slow cooked beef with peppers, onions, garlic and tomatoes

Vaca Frita – Slow cooked beef, quickly fried, crispy, with onions

Yuca – Aka cassava - A root vegetable third-largest source of food carbohydrates in the tropics, a major staple food in the developing world, extremely drought tolerant

Tajadas – Honduran word for double cooked green plantains

LITTLE CAY

LATIN-CARIBBEAN KITCHEN

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APPETIZERS

EMPANADAS · 3	5.50	CROQUETAS DE JAMON	4.95
Beef – Seasoned picadillo		Ham & swiss cheese, créole	
Veggie – bell peppers & cream cheese			
CHICKEN WINGS	7.95	PASTELES DE PESCADO	7.25
Covered with Caribbean BBQ and Jamaican Jerk Sauce Side		Ajilimójili & ketchup mayo	
CAMARONES BRAZILIAN	9.50	YUCA FRITA	4.95
GF • Sautéed shrimp, lime juice, garlic, white wine, cilantro & butter, served in tostones cups		V, GF • Crispy Cassava root served with garlic mojo criollo sauce	
		CALAMARI	7.95
		Flour dusted marinated calamari crispy with Thai chili sauce	

SIDE DISHES

TOSTONES	3.95	CUCUMBER SALAD	3.25
GF • Double cooked green plantains with ketchup mayo		V, GF • Chilled with red onions and apple cider vinaigrette	
MARIQUITAS DE PLÁTANO	3.25	CANASTA DE FRITAS	4.75
V, GF • Seasoned fried plantain chips		GF • Combo of russet fries and sweet potato fries served with our garlic mayo and curry mayo dipping sauce	
MADUROS	4.25	ARROZ CONGRI · MOROS	3.50
V, GF • Caramelized sweet overripe black plantains		White rice cooked with black beans	
MOFONGO	4.25	CARIBBEAN SUCCOTASH	3.25
GF • Green plantains, chicharrón, garlic, and olive oil, smashed together, with mojo criollo		V, GF • Yellow Corn and black beans with red bell peppers, grilled onions, cilantro	
RICE & BEANS	3.50		
White (v) or yellow rice & pink or black beans (v)			
SOPA DE FRIJOL NEGRO	3.25		
V, GF • Cup of black bean soup			

SALADS

CAY SALAD	5.95
V, GF • Chopped leaf greens, cilantro, green onions, pineapple, toasted coconut, Caribbean dressing <i>Add Churrasco Steak + 6.75</i>	
PLAYA SALAD	6.95
V, GF • Romaine, baby spinach, cabbage mix, red onions, red bell peppers, cucumbers, tomatoes, rum soaked cranberries with house vinaigrette dressing	
CAESAR SALAD	6.25
Romaine lettuce, Caesar dressing, parmesan cheese & croutons <i>Add Grilled Chicken + 4.75</i>	

GF – Gluten Free V – Vegan
All take out orders will be subject to a 5% packaging fee





CHOP CHOP

*Layered chopped leaf greens & diced tomatoes
Each named after our favorite Caribbean Beaches*

KOKOMO	10.25	FLAMENCO	16.25
GF • Grilled marinated chicken, yellow rice, black beans, curry mayo sauce, topped with rum soaked cranberries		GF • Sautéed shrimp, citrus chili sauce, white rice and black beans	
TULUM	12.50	CANDADO	11.00
V, GF • Portobello mushrooms, eggplant, succotash, white rice, red bell pepper, chimichurri sauce		Slow roasted pulled pork, Caribbean BBQ sauce, Puerto Rican style pink beans, yellow rice and cilantro	
BAVARO	15.50	VARADERO	10.25
GF • Thinly sliced Churrasco steak, yellow rice, black beans, and chimichurri sauce		Picadillo beef with potatoes, cumin and oregano, with arroz congri and créole sauce	
PINK SANDS	16.25	7 MILE	12.25
V, GF • Grilled Mahi Mahi with white rice and succotash and ajilimójili sauce		GF • Ropa Vieja slow cooked beef with mofongo, pink beans and Jamaican jerk sauce	

ADDITIONAL SAUCES

.65 each

 Chimichurri • V, GF	Ketchup Mayo • GF	Mojo Criollo • V, GF
 Jamaican Jerk • V	Curry Mayo • GF	Sweet Citrus Chili • V, GF
 Créole • V, GF	Teriyaki • V	Caribbean BBQ • V
 Ajilimójili • V, GF	Thai Chili • V, GF	Garlic Mayo • GF

SANDWICHES

Pressed with our panini grill-Cuban style

CUBANO	8.95	JERK CHICKEN SANDWICH	9.75
The Original Cuban Sandwich-roasted pulled pork, ham, Swiss cheese and pickles, on toasted Cuban bread with mayo mustard spread		Grilled marinated chicken, Swiss cheese, grilled onions. Red bell peppers, spinach greens, with garlic mayo and Jamaican jerk sauce	
STEAK SANDWICH	12.95	ROPA VIEJA DIP	9.75
Grilled marinated churrasco steak, lettuce, tomatoes, grilled onions with garlic mayo and chimichurri sauce <i>Substitute chicken 9.75</i>		Our slow roasted beef, Swiss cheese, beef chorizo, red bell peppers & au jus sauce spiked with Jamaican jerk for dipping	

JIBARITO · PATACÓN · BERENADAS

Breadless house made tostones sandwich with avocado, onion, lettuce & tomatoes
Jibarito – churrasco & chimichurri 12.95
Patacón – grilled chicken & curry mayo 9.75
Berenadas – grilled eggplant & sweet citrus chili 9.75