



731-336-7856

<http://www.takeout2unow.com>

Embargo 62 TNZ

Starters

Croquettes	\$6.90
<i>Three breaded creamy Bechamel and Ham blended Croquettes served with Pickles and Saltine Crackers</i>	
Yucca Fries	\$6.90
<i>A traditional Starchy Root Vegetable made into Fries and served with a Creamy Aioli dipping sauce</i>	
Mariquitas con Mojo	\$6.90
<i>Golden Slivers of Fried Green Plantain served with a Garlic Mojo dipping sauce</i>	
Masitas de Puerco	\$8.97
<i>Marinated Fried Pork Chunks served with Sauteed Onions and Lime Wedge</i>	
Empanadas	\$11.04
<i>Classic Cuban Turnovers with Picadillo (traditional Ground Beef filling) OR cheese, served with our famous Embargo 62 Sauce</i>	
Island Mussels	\$17.94
<i>Black Mussels prepared in a savory Island White Wine Sauce</i>	
Cuban Sampler	\$22.08
<i>Our showcase includes Masitas de Puerco Frita (Marinated Fried Pork Chunks), Beef Empanada with our famous Embargo 62 Sauce, Yucca Fries with Creamy Aioli dipping sauce, and Ham Croquettes</i>	

Salads

add Chicken to any Salad for \$4.80 extra

Garden Salad	\$6.90
Classic Caesar Salad	\$8.28

Soups

Black Bean Soup	\$6.21
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Sides

Extra Sauce	\$0.58
<i>any extra sauces</i>	
Side of Black Beans	\$5.52
Side of White Rice	\$4.14
Side of Yellow Rice	\$5.52
Side of Congri	\$5.52
Side of Sauteed Vegetables	\$5.52
Side of Sweet Plantains	\$5.52
Side of Fries	\$5.52
Side of Cuban Toast	\$5.52

Sandwiches

Served with Mariquitas (Golden Slivers of Fried Green Plantain)

Pan con Lechon Sandwich	\$11.73
<i>Traditional Cuban Pork Sandwich, with Chopped Raw Yellow Onions and topped with a savory Island Sauce in a Cuban Loaf</i>	
Elena Ruz Sandwich	\$12.42
<i>Named for a famous Cuban Socialite who frequented an all night diner in the 1930's Havana. Roast Turkey, Strawberry Jam, Cream Cheese served in a Semi-Sweet Bun</i>	
Cuban Sandwich	\$12.42
<i>A truly authentic Cuban Classic. In-house Oven-Roasted Marinated Pork, Sweet Ham, Swiss Cheese, Pickles, and Mustard on a Cuban Loaf</i>	
Classic Miami Sandwich	\$12.42
<i>The Cuban version of a Club Sandwich. Roast Turkey, Ham, Bacon, Mayo, Lettuce, Tomato, and Swiss Cheese on a Cuban Loaf</i>	
Pan con Bistec Sandwich	\$15.87
<i>Cuban Steak Sandwich. Thin-sliced Top Sirloin with Lettuce, Tomatoes, Caramelized Onions and Potato Sticks. Any temp lower than Medium is not possible since this is a thin steak.</i>	
Grilled Chicken Sandwich	\$15.18
<i>Mojo Marinated Chicken Breast with Lettuce, Tomatoes, Caramelized Onions and Potato Sticks</i>	
Pork Belly Cheeseburger	\$15.18
<i>A Cuban twist on an American Classic, our Half Pound blend of Sirloin and Pork Belly topped with Monterey Jack Cheese, Mayo, Lettuce, Tomato, Raw Red Onions and Pickles served on a Potato Bun</i>	

Entrees

Served with Your Choice of Two Sides

Lechon	\$17.94
<i>Slow Roasted Mojo Marinated Pork</i>	
Island Marinated Roasted Chicken	\$17.94
<i>Half Chicken marinated overnight and slow roasted</i>	
Pollo a la Plancha	\$19.32
<i>Island Marinated Chicken Breast, the marinade is made with a blend of traditional Spices and Citrus Juice</i>	
Camarones	\$19.32
<i>Jumbo Shrimp, Australian Wild Caught, Phosphate-free served either Enchilados (in a savory Island Red Wine Tomato Sauce) or Al Ajillo (in a Garlic Butter White Wine Sauce)</i>	
Ropa Vieja	\$17.94
<i>Red Wine Roasted Shredded Beef with Yellow Onions, Red and Green Peppers in a savory Tomato and Wine Reduction Sauce</i>	
Oxtail	\$17.94

with a texture and flavor closely resembling a Short Rib, it is a favorite among Cubans, the tail is chopped into pieces and then pan-roasted in Red Wine till it is fall-off-the-bone tender

Palomilla \$17.94

Marinated Top Sirloin pounded thin and topped with Chopped Raw Onion and Parsley. Since this steak is so thin, any temp less than Medium is not recommended for food safety!

Desserts

Guava Empanadas \$6.90

Flan \$8.28

Churros (6) \$8.28

Filled with caramel. Tossed in cinnamon. Served with ice cream