



**CUBAN RESTAURANT  
LINCOLNWOOD**

**APPETIZERS**

<b>CALAMAR CRIOLLO</b>	9
Calamari, shallots, garlic, butter, white wine, salsa Napolitana and toast points (squid ink - optional)	
<b>MARIQUITAS</b>	6
plantain chips with mojo de ajo	
<b>CROQUETAS</b>	6
Hand rolled ham croquettes with 90 Miles aioli	
<b>PAPAS RELLENAS</b>	7
Stuffed potatoes with ground beef	
<b>CHORIPAN</b>	9
Spanish chorizo, bell pepper, onion and toast points	
<b>EMPANADAS</b>	4 each 3 for 10 6 for 18
certified angus beef, chicken, mozzarella, vegetables, chorizo & goat cheese, shrimp	
<b>TAMAL</b>	6
Handmade corn tamal with pork or chicken and chimichurri & mojo	
<b>TOSTONES RELLENOS</b>	9
Plantain Cups filled with shrimp, Creole Sauce	
<b>MASITAS DE PUERCO</b>	9
Masses of slow cooked Pork, mojo Cubano and pickled onions	
<b>TUNA CEVICHE</b>	14
Ahi Tuna, cucumber, red onion, red pepper, avocado, mango, cilantro, habanero marinade and malanga chips.	

**CAFETERIA**

<b>AMERICANO 16oz</b>	4
Single shot 16oz Double shot +\$1	
<b>CAFÉ CON LECHE 16oz</b>	4
Single shot with cane sugar and steamed milk Double shot +\$1	
<b>CAFÉ CUBANO 2oz</b>	2
Single shot with cane sugar	
<b>COLADA 8oz</b>	3.50
Triple shot with cane sugar	
<b>CORTADITO 8oz</b>	4
Double shot, cane sugar and steamed milk	
<b>HOT CHOCOLATE 16oz</b>	4
Hot chocolate with whipped cream	

**BEBIDAS**

<b>PASSIONED ICED TEA</b>	4
Raspberry tea, passion fruit & strawberry puree	
<b>SALIDA DEL SOL</b>	4
Earl Grey tea and Mango puree	
<b>HOT TEAS</b>	2
Chamomile, Earl Grey, Green, or Raspberry, or English Breakfast	
<b>LATIN SODAS</b>	3
Malta, Jupina, Materva, Iron Beer, Bottled Coke	
<b>TROPICAL SHAKES</b>	4
Guanabana, guava, mango, mamey, passion fruit, papaya, banana, strawberry, trigo (Choice of 1 flavor or 2 mixed +\$1)	
<b>FOUNTAIN DRINKS</b>	3
coke, diet coke, fanta, sprite, Hi-C Fruit Punch, Cranberry	

**SOUPS AND SALADS**

Add Chicken \$5, Avocado \$3, Bistec \$5 or Shrimp \$9

<b>90 MILES HOUSE SALAD</b>	6   10
Mixed greens, tomato, onion, hearts of palm and mango dressing.	
<b>ENSALADA DE SALMON</b>	16
Fresh cut Atlantic salmon, mixed greens, radish, carrots and mango dressing	
<b>SOPA DE CHERNA</b>	6   10
Soup of Grouper and rice; served with toast points	
<b>SOPA DE POLLO</b>	6   12
Chicken, vegetables and noodle soup; served with toast points	

**Catering & Private Parties:**  
email: [catering@90milesclubancafe.com](mailto:catering@90milesclubancafe.com)  
phone: 773.698.9531

**Locations:**

**Lincolnwood**  
3333 W Touhy Ave | 847.679.2822

**Logan Square**  
2540 W Armitage | 773.227.2822

**Roscoe Village**  
3101 N Clybourn | 773.248.2822

**Social Media**

[facebook.com/90milesclubancafe](https://www.facebook.com/90milesclubancafe)

[twitter.com/90MilesChicago](https://twitter.com/90MilesChicago)

instagram: @official90MilesCubanCafe

tag us: #90miles | #90milesclubancafe |

[90milesclubancafe.com](http://90milesclubancafe.com)

20% GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE  
2 HOUR SEATING LIMIT | WE HOLD RESERVATIONS FOR 15 MINUTES  
NO SEPARATE CHECKS UP TO 4 CARDS FOR PAYMENTS.

## SANDWICHES

Served on a White or Wheat French Baguette & with choice of Plantain & Potato Chips or French Fries | Add Avocado for \$3  
\*\* Can Not Substitute Bread

**\*\*CUBANO** 11  
One of the Top 10 Cubano Sandwiches in the USA! - Yahoo!  
Ham, Roast Pork, Swiss Cheese, Pickle and Mustard

**\*\*MEDIA NOCHE** 11  
Ham, roast pork, Swiss cheese, pickle, and mustard on toasted sweet egg bread

**\*\*GUAJIRITO** 13  
Certified Angus Steak paillard, romaine lettuce, tomato, onion, swiss cheese, chimichurri in green plantain.

**BISTEC DE PALOMILLA** 12  
Paillard certified angus beef, romaine lettuce, tomato, chimichurri, grilled onion and shoestring potatoes (Breaded | Empanizado +\$1)

**ROPA VIEJA** 12  
Certified slow roasted angus shredded beef, onion, pepper and our Creole sauce

**FRITA CUBANA | BURGER** 11  
Certified ground angus beef and chorizo burger, shoestring potatoes, onion, and fried sweet plantains on hamburger bun. add cheese for +\$1 | add egg for +\$1.50

**PAN CON LECHON** 11  
Roasted pork, citrus mojo, grilled onions, shoestring potatoes, fried sweet plantains and our special seasoning

**POLLO** 11  
Paillard chicken breast, romaine, tomato and grilled onion (Breaded | Empanizado +\$1)

**PESCADO** 13  
Crispy Tilapia, Romaine lettuce, tomato, onion and Tartar sauce

**TOFU** 13  
Broiled tofu, bell pepper, onion, Criolle sauce and white wine

**VEGGIE** 9  
Portobello mushroom, mixed vegetables, Swiss cheese, our house seasoning, black beans

**GRILLED CHEESE** 11  
Deluxe grilled cheese sandwich with Applewood smoked bacon, smoked gouda and Swiss Cheese

## ON THE SIDE

**WHOLE AVOCADO** 5

**FRIJOLES NEGROS** Black Beans 4

**ARROZ BLANCO** White Rice 3

**ARROZ AMARILLO** Yellow Rice 4

**CONGRI** Beans, White Rice & Bacon 4

**YUCA CON MOJO DE AJO** 4

**YUCA FRITA** Fried Yuca 4

**PAPAS FRITAS** French Fries 3

**TOSTONES** Green Fried Plantains 4

**MADUROS** Sweet Plantains 4

## ENTREES

Includes White Rice, Black Beans and Fried Sweet Plantains

**BISTEC DE PALOMILLA** 17 | 18  
Paillard certified angus steak marinated and grilled with onion and parsley (Empanizado | Breaded Available)

**ROPA VIEJA** 17  
Slow roasted and shredded certified angus beef, onion, bell pepper, olives, garlic and Creole sauce

**TILAPIA CUBANA** 17  
Roasted vegetables, yellow rice, sauce Napolitana and fried sweet plantains

**CAMARONES AL AJILLO** 25  
Jumbo shrimp, garlic, red onion, and butter sauce

**CHULETAS FRITAS** 16  
Pork chops, citrus mojo and grilled onion

**LECHON** 16  
A house favorite. Slow roasted shredded pork, citrus mojo, house seasonings and grilled onions

**POLLO A LA PLANCHA** 16 | 17  
Grilled chicken breast paillard, citrus mojo, and grilled onions (Empanizado | Breaded Available)

**TOFU & VEGGIES** 16  
Broiled tofu, Portobello mushroom, mixed vegetables and our house seasoning

## SPECIALTIES

\*Featured on "Diners, Drive-Ins and Dives"

**\* FRICASE DE POLLO** 17  
Stewed chicken quarters, potatoes, green olives, carrots, white rice, black beans

**\* PUERCO ROSTIZADO** 17  
Marinated roast pork, bacon, guava, ham, malta, prune, white rice and black beans

**VACA FRITA** 17  
Crispy shredded beef, onion, mojo de ajo, white rice and black beans

**RABO ENCENDIDO** 24  
Braised oxtails, tomato sauce, white rice and black beans

**MASAS DE PUERCO** 16  
Slow fried pork, pickled red onion, mojo de ajo and Congrí

**CHURRASCO** 27  
Grilled skirt angus steak, avocado chimichurri, yellow rice and yuca con mojo

**PARGO** MP  
Flash fried whole Red Snapper, mojo de ajo, tomato, onion, tostones and side salad

**SALMON A LA PLANCHA** 18  
Grilled salmon, mango sauce, white rice, mixed vegetables, and maduros

Please be aware that our kitchen is not a nut-free or gluten-free kitchen. Many of our ingredients use common cooking oils and utensils

Department of Health advises that the consumption of raw or undercooked food of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with underlying health conditions may be at higher risk and should consult their physician or public health official for further information!