

Kids Meal

- Pan con Croqueta** 4.95
Chicken Nugget Combo 3.95
Cheese Burger Combo 5.95
Baby Steak Combo 6.95
Grilled Cheese Sandwich 4.95
Macaroni & Cheese 6.95
Huevo con Papas Fritas – Eggs with French fries 5.95
Bocadito Cubano – Bread with ham & cheese 4.95
Huevos, Arroz Blanco, Plátanos Maduros Fritos
Eggs, white rice, fried ripe plantains 6.95

Bebidas ~ Drinks

- Sodas de Botella** – Bottled Soda 2.25
Sodas de Máquina – Fountain Drinks 2.50
Materva, Jupiña, Ironbeer 2.25
Malta Hatuey 3.00
Malteada – Malt Shake 4.50
Limonada – Lemonade 4.00
Agua Mineral Gaseosa – Sparkling Mineral Water 2.50
Agua en Botella – Bottled Water 2.00
Jugos (Lata): mango, guayaba – Canned Juice: mango, guava 2.00
Jugos (Botella): manzana, naranja – Bottled Juice: apple, orange 2.00

Jugos Naturales ~ Natural Juices

- Naranja** (Orange), **Apio** (Celery), **Zanahoria** (Carrot),
Melón (Cantaloupe), **Piña** (Pineapple) 5.99

Batidos ~ Shakes

- Mamey, Mango, Guanábana, Papaya, Banana, Fresa** (Strawberry),
Trigo (Puffed Wheat), **Guayaba** (Guava), **Maracuyá, Chocolate,**
Vainilla, Ice Capuccino 5.00

Café ~ Coffee

- Espresso** 1.95
Cortadito – Espresso coffee with a little of milk 2.50
Café con Leche – Coffee latte 3.00
Chocolate Caliente – Hot Chocolate 2.50
Capuchino – Cappuccino 3.50
Americano – American Coffee 2.00
Té Caliente – Hot Tea 2.00
Vaso de Leche – Glass of Milk 2.50

Helado ~ Ice Cream

- Sabores: Fresa, Vainilla, Chocolate**
Flavors: Strawberry, Vanilla, Chocolate
I Bola – one scoop 1.50

Postres ~ Desserts

- Flan** 3.50
Torreas en Almibar – French toast with syrup 2.50
Arroz con Leche – Rice pudding 2.50
Coco Rallado con Queso Crema
Coconut w/ cream cheese 2.50
Cascos de Guayaba con Queso Crema
Guava shells w/ cream cheese 2.50
Papaya con Queso Crema
Papaya w/ cream cheese 2.50
Flor de Cuba Especial (panetela borracha con helado de vainilla)
Flor de Cuba Special (cake with rum syrup & vanilla ice cream) 4.50
Otros postres disponibles – Other desserts available

La Recomendación del Chef Chef Recommended

Parrillada Cubana ~ Cuban Grill Sampler 75.95

Incluye: – Includes:

- 2 Chuletas de Puerco** – 2 pork chops
4 Macitas de Puerco Frita – 4 fried pork strips
Pechuga de Pollo a la Plancha – grilled chicken breast
Bistec de Palomilla – top sirloin steak
4 Camarones al Ajillo – 4 shrimp in garlic sauce
Vaca Frita – fried shredded beef
Plátano Maduro Frito – fried ripe plantains
Tostones – fried green plantains
Yuca Frita – yucca fried
Arroz Blanco – steam rice
Arroz Congri – mixed black beans w/ rice
Frijoles Negros – black beans



Rev. 10/14

¡Tenemos Panadería/Dulcería!

In-House Bakery!

CATERING 281.463.8611

16233 Clay Road, Suite 344, Houston, TX 77084

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**RESTAURANT
BAKERY & BAR**

Desayuno ~ Breakfast

- Huevos Guajiros (huevos, bistec, tostones y pan)**
Farmer Eggs (eggs, steak, green plantains & bread) 8.50
- Huevos a la Cubana (huevos, arroz y plátanos maduros)**
Cuban Eggs (eggs, steamed rice and fried bananas) 7.50
- Huevos con Jamón** Ham and Eggs (eggs, ham and french fries) 7.50
- Huevos con Tocino (huevos, tocino y papas)**
Bacon and Eggs (eggs, bacon and french fries) 8.50
- El Saludable (clara de huevo, pavo, tomate y pan de trigo)**
Healthy star breakfast (egg whites, sliced turkey, tomato & wheat toast) 7.95
- Tostada Cubana** – Bread with butter 3.95

Tortillas ~ Omelettes

- Cubana (papas y cebolla acompañado de plátano maduro y pan)**
Cuban (potatoes, onions w/fried banana and bread) 8.50
- Vegetales (brocoli, hongos, tomate, cebolla y pimienta rojo)**
Veggies (broccoli, mushrooms, tomatoes, onions & bell pepper) 8.50
- Jamón y Queso** – Ham and cheese 7.50
- Española (chorizo, papas y cebolla)** Sausage, potatoes and onions 9.50
- Abuelita (con plátanos maduros)** – w/ Fried ripe plantains 8.50
- Vasca (jamón, camarones y chorizo)** Ham, shrimp & Spanish sausage 9.95
- Tortilla FLOR DE CUBA (bacalao, cebolla y pimienta)**
Flor de Cuba omelette (dry fish, onion and pepper) 9.95

Sopa del Día ~ Soup of the Day

- Pequeña** – Small 4.99 **Grande** – Large 7.99

Ensaladas ~ Salads

- Ensalada de Pollo** – Chicken salad 9.95
- César Salad con Pollo** – Caesar salad w/ chicken 9.95
- Ensalada de Atún (atún, lechuga, tomate, cebolla y apio)**
Tuna salad (tuna, lettuce, tomatoes, onions and celery) 9.95
- Ensalada de Tomate** – Tomato salad 4.50
- Lechuga, Tomate y Cebolla** – Lettuce, tomatoes & onions 5.95
- Ensalada de Aguacate (en temporada)** – Avocado salad (in season) 4.50

Appetizers

- Croquetas de Jamón (3)** – 3 Ham croquettes 2.50
- Papa Rellena** – Stuffed potato 2.50
- Yuca Rellena** – Stuffed yucca 2.50
- Tamal** – Cuban tamale 3.50
- Empanadas (carne, pollo, queso, jamón y queso)**
Turnover pie (beef, chicken, cheese and ham/cheese) 2.50
- Empanadas de Chorizo** – Spanish sausage turnover pie 3.00
- Empanadas de Espinaca y Queso Feta**
Spinach & Feta cheese turnover pie 3.50
- Empanadas de Ropa Vieja** – Shredded beef turnover pie 3.00
- Tostones Rellenos de: Camarones, Ropa Vieja, Picadillo o Bacalao (3)**
Fried green plantains stuffed with shrimp, shredded beef, ground beef or dry fish (3) 9.99
- Entremes de jamón, queso, chorizo y aceitunas**
Ham, cheese, spanish sausage and olives 5.95
- Carnaval Cubano** (2 croquetas, 1 empanada, 1 papa rellena, 1 yuca rellena, 3 maduros y macitas de puerco) 9.95
- Chicharritas FLOR DE CUBA (chicharritas, frijoles colorados, picadillo y queso gratinado)**
Plantain chips, red beans, ground beef and melted cheese 8.95

Sandwiches

- Cubano (pierna de puerco, jamón y queso suizo)**
Cuban (Swiss cheese, ham and pork) 7.50
- Media Noche (pierna de puerco, jamón y queso suizo)**
Midnight (Swiss cheese, ham and pork) 7.50
- Pan con Lechón (mantequilla, mostaza y mojo criollo)**
Pork Sandwiches (roasted pork, tomato, mustard and Creole sauce) 7.50
- Croquetas (mantequilla, mostaza y queso)**
Croquettes (butter, mustard and cheese) 6.99
- Papa Rellena (mantequilla, mostaza y queso)**
Stuffed Potato (butter, mustard and cheese) 6.99
- Bistec (mayonesa, queso, papas fritas, lechuga y tomate)**
Steak (mayo, cheese, french fries, lettuce, tomato and onions) 8.99
- Pollo (mayonesa, queso, lechuga, tomate y cebolla)**
Chicken (mayo, cheese, lettuce, tomato and onions) 8.99
- Jamón y Queso (mayonesa, lechuga y tomate)**
Ham and cheese (mayo, lettuce, tomato and onion) 6.99
- Jamón, Pavo y Bacon (lechuga, queso, tomate y cebolla)**
Club Sandwich (ham, turkey, bacon, cheese, tomatoes and onions) 6.99
- Pescado (mayonesa, queso, lechuga, tomate y cebolla)**
Fish (breaded fish, mayo, cheese, lettuce, tomatoes and onions) 7.99
- Vegetales (mayonesa, queso, lechuga, tomate y cebolla)**
Veggies (mayo, cheese, lettuce, tomatoes and onions) 6.99
- Atún** – Tuna 8.99
- Croqueta Preparada** – Croquette, ham, cheese & pickles 7.95
- Elena Ruz (pan de Media Noche, pavo, queso crema y mermelada de fresa)**
Elena Ruz (Media Noche bread, turkey, cream cheese & strawberry jelly) 8.99
- Pan con Tortilla** – Bread with omelette (eggs & onion) 6.99

Side Orders

- Arroz Blanco** – Steamed rice 2.00
- Arroz Moros y Cristianos** – Mix black beans with rice 3.00
- Arroz Amarillo con Vegetales** – Yellow rice with vegetables 3.00
- Frijoles Negros** – Black beans 2.00
- Plátanos Maduros Fritos** – Fried ripe plantains 3.25
- Tostones** – Fried green plantains 3.25
- Chicharritas** – Plantain chips 3.50
- Yuca Frita** – Fried yucca 3.50
- Yuca con Mojo** – Yucca with garlic sauce 3.50
- Vegetales Salteados** – Grilled veggies 5.00
- Papas Fritas** – French Fries 3.00
- Huevos Fritos (2)** – Fried eggs (2) 3.25
- Salsa Chimichurri** – Chimichurri sauce • 8 oz. 5.00 • 16 oz. 10.00
- Salsa Mojo de Ajo** – Garlic Mojo sauce • 8 oz. 4.00 • 16 oz. 8.00
- Pan** – Bread 1.00
- Extras** 3.50

La Larga Espera The Long Wait

Paella Española

Traditional Spanish Rice
(2 persons minimum)
30.00/per person



Signature Dishes

Incluyen 2 guarniciones por plato – Include 2 sides per plate

Carne ~ Beef

- Ropa Vieja** – Cuban shredded beef in sauce 11.95
- Vaca Frita** – Fried shredded beef 10.95
- Bistec de Palomilla** – Top sirloin steak 12.95
- Bistec Empanizado** – Breaded steak 11.95
- Milanesa (bistec empanizado con queso)** – Breaded steak w/ cheese 12.95
- Rabo Encendido** – Oxtail stew 16.95
- Picadillo a la Habanera** – Cuban-style ground beef 9.95
- Tasajo** – Dried beef 14.95
- Bistec Uruguayo** – Uruguayan-style steak 11.95
- Bistec de Hígado** – Liver steak 10.95
- Hígado a la Italiana** – Liver Italian style 9.95
- Bistec Empanizado a Caballo** – Breaded steak with egg 13.95
- Bistec de Palomilla a Caballo** – Top sirloin steak with egg 13.95
- Bistec Uruguayo a Caballo** – Uruguayan-style steak with egg 13.95
- Filete de Res Salteado** – Sautéed pepper steak 11.95
- Churrasco** – Outskirt steak (1Lb.) 22.95
- Mar y Tierra (1/2 churrasco con camarones)**
Half outskirt steak with shrimp 14.95
- Churrasco Marisqueado**
(1 churrasco, 4 camarones al pincho y 4 masas de pescado rebocado)
1 outskirt steak, 4 shrimps & 4 breaded fish chunks 29.95

Pollo ~ Chicken

- Pollo Asado** – Roasted Chicken 10.95
- Fricasé de Pollo** – Chicken in Cuban sauce 11.95
- Pechuga de Pollo a la Plancha** – Grilled chicken breast 10.95
- Pechuga de Pollo Empanizada** – Breaded chicken breast 11.95
- Pechuga de Pollo al Ajillo** – Chicken steak in garlic sauce 12.95

Puerco ~ Pork

- Pierna de Puerco Asada** – Roasted pork 11.95
- Chuletas de Puerco** – Pork chops 11.95
- Masas de Puerco** – Fried pork chunks 11.95
- Chuleta Ahumada** – Smoked pork chops 10.95
- Chuleta Empanizada** – Breaded pork chops 13.95
- Bistec de Puerco Encebollado** – Grilled pork steak 11.95
- Bistec de Puerco Empanizado** – Breaded pork steak 11.95

Mariscos ~ Seafood

- Camarones al Ajillo** – Shrimp in garlic sauce 13.95
- Enchilado de Camarones** – Shrimp in Cuban creole sauce 13.95
- Camarones Empanizados** – Breaded shrimp 11.95
- Brocheta de Camarones** – Shrimp Kabob 12.95
- Enchilado de Langosta** – Lobster in Cuban creole sauce (Market price)
- Langosta Grille** – Grilled lobster (Market price)
- Pescado Entero Frito** – Whole fish fry (Market price)
- Bacalao a la Vizcaina** 14.95
- Filete de Pargo a la Plancha** – Grilled red snapper 15.95
- Filete de Pargo al Ajillo** – Red snapper filets in garlic sauce 16.95
- Filete de Pescado a la Criolla con Camarones**
Fish filet in Cuban sauce with shrimps 17.95
- Filete de Pescado Canciller**
Fish filet stuffed with ham & cheese 16.95