



Lunch Menu

Primeros

Soup of the Day bowl 8.00 cup 5.50

Very Cuban Black Bean Soup

bowl 8.00 cup 5.50

Organic Baby Green Salad

With citrus shallot vinaigrette and cilantro
9.50

Very Mexican Tortilla Soup

Traditional tortilla soup in a light tomato broth with chicken, avocado, cilantro, and topped with yellow and white cheddar cheese 10.00

Nuevo Cubano Salad

Heirloom tomatoes and avocado, watercress and hearts of palm in a chilled lime, oregano and fresh heart of tomato juice dressing 12.50

Ceviche

Ice-cold fresh scallops and shrimp in a three citrus marinade, topped with avocado, tomato, and cilantro 12.50

New Zealand Steamed Mussels

in Naranja Agria

Made with fresh Seville orange and lime juice, white wine and garlic culantro mojo, served with grilled Cuban bread 14.00

Crab Cake on Lobster Creole Sauce

Sautéed crab cakes on baby spinach with wasabi and salmon caviar 13.00

Florida Rock Shrimp Cuban Style Tamal

Served with a light lobster bisque, porcini and morelle mushrooms, garnished with watercress 14.00

Bacalaito

Gingered codfish fritters with sweet pepper-mango dipping sauce 11.00

Seafood Chupe with Ají Amarillo

With fresh clams, mussels, scallops, shrimp and calamari, with Peruvian chile sauce 16.00

Spicy Duck Ropa Vieja on a Colombian Arepa and Mojo Tomatoes

Shredded duck cooked in a spicy savory Cuban tomato sauce, on a manchego cheese polenta 12.00

Wonton Pork Taquitos

With spicy chipotle dip 11.00

Chino-Cubano Arroz Frito with Maduros

Creole-Cuban style fried rice with fresh rock shrimp and Chinese dried shrimp, shredded pork and ham, garnished with chilled avocado and fried ripe plantain 11.50

Charcuterie

Selection of Spanish cured sausages and meat. Cantimpalo, salchichon de vic, pamploña, leon herradura, chorizo blanco, sliced serrano ham, dulce de membrillo (quince) with manchego cheese and piquillo pepper stuffed with roasted bell pepper puree and French bread 18.00

Try our signature mojito
~ Xiomara's Mambo ~

Made with Bacardi Light Rum, fresh lime juice, fresh mint, and cane juice squeezed fresh at the bar!

Xiomara is pleased to serve fine wines from the new and old world.

Xiomara's Hours:

Lunch

Monday to Friday
11:30am - 3:00pm

Dinner

Monday through Thursday
5:00pm - 10:00pm

Friday and Saturday
5:00pm - 11:00pm

Closed Sunday

(\$2.00 appetizer split charge ~ \$4.00 split charge for all other items)

Salads and Sandwiches

Pepper Crusted Goat Cheese and Red Beet Salad

With pepper crusted goat cheese, smoked applewood bacon and pecans braised in molasses syrup, with mixed greens, cherry tomatoes and old red wine vinegar dressing 12.50, petite 7.25

Xiomara Caesar Salad

Petite romaine with white anchovy, manchego cheese, Serrano ham and classic Caesar dressing and yucca croutons 15.00, petite 8.50

Cuban Cobb Salad

Fresh roasted turkey and smoked bacon marinated Cuban style with egg, avocado, and imported crumbled cabrales blue cheese dressing, tossed with petite romaine 16.00, petite 9.00

Vegetable Sandwich

Fresh grilled mushrooms, zucchini, eggplant, tomatoes and bell peppers, marinated in a garlic and ginger soy sauce. On grilled Cuban bread served with a choice of mixed greens, yuca or French fries 11.00 half 6.00

Fish and Chips

Open-face fresh Halibut sandwich with spicy tartar guacamole aioli on grilled Cuban bread with a choice of yuca, French fries or mixed greens 12.50 half 7.25

Classic Cuban Pressed Sandwich

With imported ham and Swiss cheese, and marinated Cuban style pork served on grilled Cuban bread with a choice of mixed greens, yuca or French fries 12.50 half 7.25

Cuban Club Sandwich

Fresh roasted breast of turkey marinated Cuban style, served with smoked applewood bacon, watercress and guacamole mayonnaise on sourdough bread with a choice of mixed greens, yuca or French fries 12.50 half 7.25

Pan Con Lechón

Cuban style marinated shredded pork sandwich with melted manchego cheese, sliced tomatoes and avocado with a choice of mixed greens, yuca or French fries 12.50 half 7.25

Top Sirloin Burger

8oz. burger with manchego or cabrales blue cheese, smoked applewood bacon, sliced avocado, caramelized onion, lettuce and tomato on a focaccia bun, served with a choice of mixed greens, yuca or French fries 16.00

Segundos

Poblano Risotto with Tomatillo, Cilantro and Lime Juice

With manchego cheese, tomato, onion and garlic 19.50, petite 10.25

Chilean Sea Bass on Corn Guiso

With a crispy corn crust, roasted served on chile mashed potatoes and corn stew 34.00

Seared Pepper Crusted Atlantic Salmon With Black Bean Croqueta

On sautéed spinach, port wine sauce and culantro mojo scalloped blue potatoes 26.50

Pa'canton Giant Prawns

Mango-rum and coriander glazed giant prawns, served with malanga mash with a Chinese soybean sauce 28.50, petite 15.25

Nuevo Cubano Chicken Patacones

Classic Cuban chicken and rice. Sautéed saffron risotto with bell peppers, onion, garlic and peas, and twice fried green plantain guacamole sandwich 22.50

Churrasco Nicaraguense with Porcini Mushrooms and Cabrales Blue Cheese Mash

Nicaraguan style skirt steak served medium rare. On a stew of wild mushroom sauce made with porcini, morelle, shitake and chanterelle mushrooms. With cabrales blue cheese mashed potatoes. 26.50

“Calle Ocho” Cuban Style Marinated 12 oz. Prime New York Steak -

Served on sliced sautéed white onion and parsley, topped with a Cuban style avocado salad, and fried yuca with garlic mojo 41.00

\$15.00 Corkage Fee except on Mondays

Our Restaurant is available for private parties

18% gratuity will be added to party of 8 or more people

Please Proper Attire Required