

# ESQUINA D'FRAILE

<b>COCKTAILS</b>	<b>USD</b>
Daiquiri	3.50
Fruits Daiquiri	4.00
Cuba Libre	3.50
Havana Especial	3.50
Mojito	3.50
Fruits Mojito	4.00
Caipirisima	3.50
Caipiriña	4.00
Caipiroska	4.00
Piña Colada	4.00
Piña Colada without Alcohol	3.50
Cubata	4.50
Old Fashion Rum	4.00
Margarita	5.00
Sunrise Tequila	5.00
Screwdriver	5.00
Vodka Tonic	5.00
Martini Espresso	5.00
Gin Tonic	5.00
Negroni	5.00
Martini	5.00
Manhattan	6.00
Whisky Sour	6.00
Long Island Ice Tea	7.00
Sangria	4.00
Orgasm	4.00

<b>DRINKS</b>	<b>USD</b>
Nacional Water	2.00
Imported Water	3.00
Nacional Tonic Water	2.00
Imported Tonic Water	3.00
Imported Soft Drinks	3.00
Lemonade	3.00
Lemonade with Peppermint	3.50
Draught Beer 480ml	3.00
Draught Beer 250ml	2.50
Chelada	1.50
Michelada	1.50
Energizers	3.00
Malts	3.00
Natural Juice	3.00

## **WINES**

Glass of White Wine	4.00
Glass of Red Wine	4.00

BAR RESTAURANTE

# ESQUINA D'FRAILE

## STARTERS

	USD
Fish Croquettes	4.00
House Pastries	6.00
Malanga fries	3.50
Octopus with Onions and Paprika	9.00
Octopus with Garlic (150g)	9.00
Ceviche	7.00
Lobster Salad	9.00
Shrimp Tropical Cocktail	9.00
Tataki Fraile	9.00
Tartare of the day's catch	9.00
Cesar Chicken Salad	8.00
Serrano Ham and Iberian Products	12.00
Seafood Fries (450g)	12.00
Fisherman's Soup	5.00
Cuban Style fried Chickpeas	8.00

CUP

## PASTA

Tomato and Parmesan Cheese	7.00
Seafood	15.00
Garlic and Lobster	15.00
Amatriciana	7.00
Bolognese	8.00
Carbonara	7.00

CUP

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# ESQUINA-D-FRAILE



## FROM THE KITCHEN

Fish with Tomato and Olive	12.00
Fish with Lemon	11.00
Fish with Caper and Onion	12.00
Fish in Fried Garlic	11.00
Fish with Iberian Mojo	13.00
Whole Grilled Fish (depending on its weight)	
Shrimps cooked to your preference	12.00
Seafood Paella (2 pax)	18.00
Beef Tenderloin	17.00
Pork Tenderloin	12.00
Black Rice (2 pax)	18.00
Lobster and Shrimp Mellow Rice	15.00
Chorrera Rice with Chicken	12.00
Shredded Beef	8.00
Lamb Casserole	12.00

CUP

## FROM THE GRILL

Chicken, Bacon and Pineapple Skewer	10.00
Pork Chop with Mojo Criollo	9.00
Pork Rib with Barbecue Sauce	11.00
Grilled Lobster	17.00
Seafood Grill	20.00
Sea and Land Grill	20.00
Grilled Fish Fillet	9.00
Grilled Chicken with Mojo Criollo	8.00

CUP



BAR-RESTAURANTE



# ESQUINA-D-FRAILE

## PIZZA

Fresh Cheese and Tomato	6.00
Ham	7.00
Bacon	7.00
Chorizo	7.00
Vegetables	7.00
Four Seasons	10.00
Hawaiian	9.00
Marinera	15.00
Serrano Ham	15.00
Serrano Ham and Olives Focaccia	14.00

CUP

## SIDE DISHES

Vegetables Salad	3.00
Sauteed Vegetables	3.00
Grilled Vegetables	3.00
Root Vegetables Mash	4.00
Fried Root Vegetables	4.00
White Rice	1.00
Moro Rice	1.50

CUP

## DESSERTS

Ice Cream	3.00
Flan	3.00
Copa Lolita	5.00
Chocolate Cake	4.00

CUP

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