



CUBAN RESTAURANT ARMITAGE

APPETIZERS

CALAMAR CRIOLLO

Calamari, shallots, garlic, butter, white wine, salsa Napolitana and toast points (squid ink - optional)

MARIQUITAS

plantain chips with mojo de ajo

CROQUETAS

Hand rolled ham croquettes with 90 Miles aioli

PAPAS RELLENAS

Stuffed potatoes with ground beef

CHORIPAN

Spanish chorizo, bell pepper, onion and toast points

EMPANADAS

certified angus beef, chicken, mozzarella, vegetables, chorizo & goat cheese, shrimp

4 each
3 for 10
6 for 18

TAMAL

Handmade corn tamal with pork or chicken and topped with chimichurri & mojo

6

TOSTONES RELLENOS

Plantain Cups filled with shrimp, Creole sauce

MASITAS DE PUERCO

Masses of slow cooked Pork, mojo Cubano and pickled onions

9

TUNA CEVICHE

Ahi Tuna, cucumber, red onion, red pepper, avocado, mango, cilantro, habanero marinade and malanga chips

14

CAFETERIA

10 AMERICANO 16oz

Single shot
Double shot +\$1

4

6 CAFÉ CON LECHE 16oz

Single shot with cane sugar and steamed milk
Double shot +\$1

4

7 CAFÉ CUBANO 2oz

Single shot with cane sugar

2

8 COLADA 8oz

Triple shot with cane sugar

3.50

10 CORTADITO 8oz

Double shot, cane sugar and steamed milk

4

HOT CHOCOLATE 16oz

Hot chocolate with whipped cream

4

BEBIDAS

PASSIONED ICED TEA

10 Raspberry tea, passion fruit & strawberry puree

4

9 SALIDA DEL SOL

Earl Grey tea and Mango puree

4

HOT TEAS

14 Chamomile, Earl Grey, Peppermint, Green, Orange Spice or Raspberry

2

LATIN SODAS

Malta, Jupina, Materva, Diet Materva, Iron Beer Grapefruit Jarrito.

3

TROPICAL SHAKES

Guanabana, guava, mango, mamey, passion fruit, papaya, banana, or strawberry (Choice of 1 flavor or 2 mixed +\$1)

4

SODAS

coke, diet coke, sprite

3

FOUNTAIN DRINKS

coke, diet coke, sprite, lemonade, ice tea, fanta

3

SOUPS AND SALADS

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

90 MILES HOUSE SALAD^{GF}

Mixed greens, tomato, onion, hearts of palm and mango dressing.

6 | 10

ENSALADA DE SALMON

Fresh cut Atlantic salmon, mixed greens, radish, carrots and mango dressing

17

SOPA DE CHERNA

Soup of Grouper and rice; served with toasted bread

6 | 10

SOPA DE POLLO

Chicken, vegetables and noodle soup; served with toasted bread

6 | 12

Catering & Private Parties:
email: 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

[instagram: @oficial90MilesCubanCafe](https://www.instagram.com/oficial90MilesCubanCafe)

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www.90milesclubancafe.com

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
Slow roasted, shredded certified angus 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, creole 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 18 | 19
Paillard certified angus steak marinated and grilled with onion and parsley (Empanizado | Breaded Available)

ROPA VIEJA 18
Slow roasted shredded certified angus beef, onion, bell pepper, garlic, olives and Creole sauce

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

CHULETAS FRITAS 17
Pork chops, citrus mojo and grilled onion

LECHON 17
A house favorite. Slow roasted shredded pork, citrus mojo, house seasonings and grilled onions

POLLO A LA PLANCHA 16 | 17
Paillard chicken breast, and grilled onion (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 18
Marinated roast pork, bacon, guava, ham, malta, prune, white rice and black beans

VACA FRITA 18
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 certified angus beef skirt 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 19
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!
•Some products may have bones