

DESSERT		
FLAN DE LA CASA	House Flan	7.00
FLAN CON COCO	Flan with Shredded Coconut	7.50
TRES LECHES	Three Milk Cake	7.50
CANOA DON RAMÓN		8.00
Double Ice Cream with Chocolate & Caramel Syrup and Whipped Cream		
HELADO SOLO	Single Scoop Ice Cream	4.00
ARROZ CON LECHE	Rice Pudding	6.00
PUDÍN DE PAN DE GUAYABA	Guava Bread Pudding	6.50
PUDÍN DE PAN CON GUAYABA Y HELADO		9.00
(Guava Bread Pudding with Ice Cream)		

BEVERAGE (No refills)		
SODAS	(Coke, Coke Zero, Sprite)	3.00
SPANISH SODAS	(Jupiña, Materva, Malta & Iron Beer)	3.00
BATIDOS/JUGOS		7.00
(Mango, Maracuyá, Mamey, Piña)		

JUGO DE NARANJA		4.00
FRESH MINT LEMONADE		5.00
LIMONADA FRESCA	(Fresh Squeezed Lemonade)	4.50
ARNOLD PALMER		4.00
ICED TEA (REFILLS)		2.50

COFFEE		
CAFÉ CUBANO		4.00
Strong Sweetened Cuban Coffee		
CAFÉ REGULAR AMERICANO		3.50
Regular American Coffee		
CORTADITO		4.50
cuban coffee with steamed milk atop		
CAPPUCCINO		7.00
CAFÉ CON LECHE	(Cuban coffee with milk)	4.75
COLADA	(Double Cuban coffee)	6.00
CAFÉ BOMBON	(Cuban coffee with condensed milk)	7.00
HOT TEA		2.25

Consuming Raw Or Under Cooked Meat May Increase Your Risk Of Food Borne Illness To Our Guest With Food Sensitivities Or Allergies: Don Ramon Cuban Restaurante Cubano Cannot Ensure That Menu Items Do Not Contain Ingredients That Might Cause An Allergic Reaction.

LUNCH SPECIALS 11 AM TO 3 PM			
CHICKEN			
¼ POLLO ASADO	¼ Roasted Chicken-Dark Meat	10.00	
CHICHARRONES DE POLLO		11.50	
Deep Fried Chicken Chunks with bones (Dark Meat)			
BISTEC DE POLLO ENCEBOLLADO		12.50	
Breast of Chicken, with Sauteed Onions			
BISTEC DE POLLO EMPANIZADO	Breaded Chicken Breast	17.00	
POLLO A LA JULIANA		14.00	
Chicken a la Julienne with Onions and Peppers			
½ POLLO ASADO House	½ roasted Chicken	15.00	
JULIANA VEGETARIANA		9.00	
Green Peppers, Red Peppers, Onions and Broccoli			
DOS HUEVOS FRITOS	(Two Fried Eggs)	11.00	
BEEF			
PICADILLO	Ground Beef in Cuban Gravy	12.00	
BISTEC PALOMILLA		14.00	
Pounded Cuban Style Steak			
ROPA VIEJA		14.00	
Shredded Beef in Tomato Base Sauce			
VACA FRITA		14.00	
Grilled Marinated Skirt Steak			
BISTEC DE RES EMPANIZADO		20.00	
Cuban Style Breaded Steak			
BABY CHURRASCO STEAK		18.00	
Baby Flap Meat Steak with Chimichurri Sauce			
HIGADO A LA ITALIANA		19.00	
USDA, choice of Liver, Cut into Julienne Strips, Marinated, Sauteed with Onions, Green and Red Peppers			
CHURRASCO A LA JULIANA		16.00	
Churrasco Beef Cut into Julianne Style Strips with Onions, Green and Red Peppers.			
PORK AND SEAFOOD			
LECHON ASADO	Grilled Pulled Pork with Sauteed Onions	13.50	
CHULETA DE PUERCO	Pork Chop with Sauteed Onions	12.00	
FILETE DE PESCADO BLANCO	Fried White Fish	13.00	
MASAS DE CERDO FRITAS		14.00	
Fried Pork Chunks			
CAMARONES AL AJILLO O EN SALSA CRIOLLA		16.00	
Shrimp in Creole or Garlic Sauce			
DAILY SPECIALS			
MONDAY			
FRICASE DE POLLO	Chicken Fricase	14.00	
TUESDAY			
CARNE CON PAPAS	Beef Stew	14.00	
WEDNESDAY			
CARNERO	Lamb Shank in Creole Sauce	19.00	
THURSDAY			
ARROZ CON POLLO	Classic Style Chicken & Rice	13.00	
FRIDAY			
POLLO CON CAMARONES	Chicken and Shrimp	19.00	
SATURDAY			
MILANESA DE POLLO	Chicken Milanesa	18.00	
SUNDAY			
ARROZ IMPERIAL	Chicken & Rice Imperial Style	15.00	

All Meals Are Served With 3 Side Orders

CATERING MENU		
SERVES 10 PEOPLE		
POLLO A LA JULIANA		130.00
Chicken a la Julianna w/ peppers and onions		
CHICHARRON DE POLLO		100.00
Deep fried chicken chunks w/ bones		
CHICHARRON DE POLLO SIN HUESO		130.00
Boneless breast of chicken, cut into small pieces, deep fried		
ARROZ CON POLLO	(2 SIDES)	120.00
Classic chicken and rice		
ARROZ IMPERIAL		120.00
Pulled chicken and saucy rice w/ melted cheese (2 sides)		
1/4 POLLO ASADO (PIERNA Y MUSLO)		90.00
1/4 grilled chicken (dark meat only)		
BEEF		
PICADILLO	Ground beef in Cuban gravy	125.00
ROPA VIEJA	Shredded meat cooked in tomato base sauce	130.00
PORK		
LECHON	Grilled pulled pork with sautéed onions	125.00
APPETIZERS PLATTERS (25 CT)		
CUBAN BITES		45.00
BEEF EMPANADAS		45.00
BEEF MINI STUFFED POTATOES		40.00
PLANTAIN CHIPS (4 ORDERS)		30.00
HAM CROQUETTES		45.00
MADUROS RELLENOS		35.00
YUCAS RELLENAS DE QUESO		35.00

LET US CATER YOUR NEXT EVENT!



FOLLOW US ON FACEBOOK



FOLLOW US ON INSTAGRAM



Lunch & Dinner Menu

Domingo - Jueves
Sunday - Thursday
11am-9pm
Viernes & Sabado
Friday & Saturday
11am-10pm

(561) 547-8704
7101 S Dixie Hwy,
West Palm Beach, FL 33405

Celia Cruz
Cuban Singer and
Grammy Winner



Scan to
Visit:



www.donramonrestaurant.com

PARA EMPEZAR/ TO START			SANDWICHES			BEEF			SEAFOOD		
APPETIZER FIESTA (Appetizer Sampler)		25.00	Served with Fries or Plantain Chips			8. BISTEC PALOMILLA		18.00	23. FILETE DE PESCADO SWAII		18.00
COCKTAIL DE CAMARONES (Shrimp Cocktail)		15.00	PECHUGA DE POLLO (Chicken Breast)		13.00	Cuban Style Cut Choice of Beef, Pounded, Marinated, Grilled, Garnished with Chopped Raw Onions and Parsley			Swaii Salt Water White Fish, Served Broiled or Fried. Topped with Raw Onions & Parsley		
TAMAL SOLO (Corn Tamal)		5.00	PAN CON BISTEC (Beef Steak)		13.00	9. CHURRASCO A LA JULIANA		24.00	24. MAR Y TIERRA		36.00
TAMAL CON LECHON (Tamal with Roast Pork)		13.50	PAN CON BISTEC EMPANIZADO (Breaded Steak)		14.00	Churrasco Beef Cut into Julienne Style Strips with Onions, Green and Red Peppers			Surf & Turf - Churrasco Steak with Garlic Shrimp		
MASAS DE PUERCO FRITAS (Fried pork Chunks)		12.00	PAN CON LECHON (Roast Pork)		12.00	10. BISTEC DE RES A LA MILANESA		24.00	25. CAMARONES AL AJILLO		24.00
TOSTONES RELLENOS (3) (Stuffed Tostones)		12.00	SANDWICH CUBANO		12.00	Marinated, Breaded Beef Steak, Deep Fried, Touch of Spanish Creole Sauce, Ham and Melted Mozzarella Cheese			Garlic Shrimp		
Choice of Beef or Garlic Shrimp Add Melted Cheese		2.00	Cuban Bread, Ham, Swiss Cheese, Roast Pork Mayonnaise, Mustard and Pickles.			12. BISTEC DE RES EMPANIZADO		20.00	26. CAMARONES CRIOLLOS		24.00
DEDITOS DE PESCADO (Breaded Fish Fingers)		12.00	SANDWICH DE PESCADO (Fish)		12.00	USDA Choice Beef Marinated, Breaded and Deep Fried to a Golden Brown			Shrimp in a Homemade Spanish Creole Sauce		
CHICHARRONES DE POLLO (Boneless Chicken Chunks)		12.00	PAN CON CROQUETAS (Ham Croquettes)		11.00	13. HIGADO A LA ITALIANA		19.00	27. CAMARONES CON POLLO		24.00
EMPANADAS(6) (Beef empanadas)		11.00	SANDWICH DE ROPA VIEJA (Shredded Beef)		13.00	USDA Choice Liver, Cut into Julienne Strips, Marinated, Sauteed with Onions, Green and Red Peppers			Garlic Shrimp with Boneless Julienne Style Chicken		
CHICHARRITAS (Plantain Chips)		9.00	JAMON Y QUESO (Ham & Cheese)		10.00	14. ROPA VIEJA		19.00	28. PESCADO IMPERIAL		20.00
CHICHARRITAS CON QUESO (Plantain Chips)		11.00				Blade Meat, Shredded and Cooked in Homemade Tomato Base Sauce with Onions, Peppers and Garlic			Swaii Salt Water White Fish Filet, broiled, topped with Shrimp and Garlic		
PAPITAS RELLENAS (Beef Stuffed Potatoes)		5.00				15. PICADILLO		17.00	30. FILETE DE PARGO 8-10 OZ		28.00
YUCA FRITA (Fried Yucca)		6.00				Lean Ground Chuck, Cooked in Our Homemade Tomato Base Sauce with Onions, Peppers, Garlic and Olives			Grilled Snapper Fillet		
BOCADITOS DE YUCA (Golden Yucca Poppers)		4.00				16. CHURRASCO STEAK		30.00			
CAMARONES EMPANIZADOS (Breaded Shrimp)		14.00				USDA Choice Flap Meat, Marinated in Our Special Mojo Sauce and Served with Chimichurri Sauce					
MADUROS RELLENOS (Stuffed Sweet Plantains)		5.00				17. VACA FRITA		19.00			
TABLA CUBANA (Cuban Antojitos)		18.00				USDA Blade Meat, Boiled in its Natural Juices, Marinated and Seasoned, Grilled to Perfection, Topped with Sauteed Onions					
CHICHARRON DE CERDO (Pork Rinds)		8.00				18. RABO DE RES		32.00			
PINCHOS DE CHURRASCO (Churrasco Kebabs)		12.00				Oxtail Slowly Cooked to Perfection with Spices and a Touch of Red Wine Reduction					
SOUP			CHICKEN			PORK			SIDE ORDERS		
	SM	LG	1. BISTEC DE POLLO ENCEBOLLADO		18.00	20. LECHON ASADO		19.00	ARROZ BLANCO White Rice		3.50
SOPA DE POLLO Chicken Soup		4.50	Boneless Breast of Chicken, Butterflied, Marinated and Topped with Sauteed Onions			Roast Pork, Slow cooked, Marinated in Our Special Mojo Sauce Pulled and Lightly Grilled, Topped with Sauteed Onions			ARROZ MORO Mixed Rice		4.00
CALDO GALLEGO White Bean Soup		5.00	2. MILANESA DE POLLO		24.00	21. MASAS DE CERDO		20.00	ARROZ AMARILLO Yellow Rice		3.75
FRIJOLES COLORADOS Red Beans		5.00	Boneless Breast of Chicken, Breaded, Deep Fried, Touch of Spanish Creole Sauce, Ham, Melted Mozzarella Cheese			Lean Pork Chunks, Cooked in Our Special Mojo Sauce Deep Fried and Topped with Sauteed Onions			MADUROS Sweet Plantains		4.50
FRIJOLES NEGROS Black Beans		4.00	3. BISTEC DE POLLO EMPANIZADO		19.00	22. CHULETAS DE CERDO		20.00	TOSTONES Fried Green Plantains		6.00
			Butterflied Boneless Breast of Chicken, Breaded, Deep Fried to a Golden Brown			Pork Chops, Marinated in Our Special Mojo Sauce Grilled and Topped with Sauteed Onions			YUCA Boiled Yucca		5.00
			4. CHICHARRON DE POLLO		18.00				PAPAS FRITAS French Fries		4.50
			Boneless Breast of Chicken Cut into Small Chunks, Deep Fried and Topped with Sauteed Onions						BROCCOLI		4.50
			5. POLLO ASADO		18.00				SALSA ADICIONAL Extra Sauce		1.00
			House Specialty ½ Roasted Chicken Marinated in Our Special Mojo Sauce						PAN (Bread Order)		1.25
			6. POLLO A LA JULIANA		18.00						
			Marinated Boneless Chicken Breast Cut into Julienne Strips, Sauteed with Onions								
			7. JULIANA MIXTA		22.00						
			Chicken & Churrasco Beef Cut Julienne Style								
			OPCIÓN JULIANA VEGETARIANA		15.00						
			Green Peppers, Red Peppers, Onions and Broccoli								
ENSALADA (SALADS)											
ENSALADA MIXTA (Mixed Salad)		SM 5.00	LG 8.00								
LARGE CON POLLO with Chicken			13.00								
LARGE CON CAMARONES with Shrimp			15.00								