

PILAR

CUBAN EATERY

**397 GREENE AVENUE
BROOKLYN NY 11216**



**718 623 CUBA
PILARNY.COM**



**BRANDING & MENU
DESIGN BY AYAKA ITO
WWW.AYAKAITO.COM**

BREAKFAST & LUNCH

SOFT DRINKS (refills included)

3.5

Coke
Diet Coke
Ginger Ale
Lemon Up

CUBAN SODAS 4

Jupiña (Pineapple)
Materva (Yerba Mate)
Iron Beer

JUICES and WATER

Fresh-Squeezed OJ 6
Fresh-Squeezed
Lemon/Lime-ade 5
Fresh Squeezed
Pineapple Juice 6
Sparkling Perrier Water
11oz 4 / 25oz 8
Saratoga Still Water 4
Sugar Cane Juice 6

CUBAN COFFEE

Café con Leche
(two shots of Bustelo
& steamed milk) 4.5

Café con Leche Especial
(classic cafe con leche
sweetened with
condensed milk) 5

Cortadito
(two shots of Bustelo
and a small amount of
steamed milk) 4

Cafecito / Espresso
(two shots of Bustelo) 4

Americano 4

Iced Café con Leche 5

Iced Coffee 4.5

Hot Chocolate 4

TEA

Hot 3
Iced Tea 4

BREAKFAST

BREAKFAST EMPANADA 5

Filled with scrambled eggs, cheese and choice of house-made chorizo or maduros

BREAKFAST SANDWICHES 8

Scrambled eggs on pressed Cuban bread, choice of plantain chips or side salad (Egg whites and multi-grain bread available)

Add:

Tomato / Cheese / Ham / Maduros 1 ea.
Bacon/ Avocado /House-made 2 ea.
Chorizo / Croquetas

HUEVOS CUBANOS 15/17

Two eggs, rice, black beans, plantains, yuca garnish, choice of house-made chorizo or avocado / both

HUEVOS Y VERDURAS 14

Two eggs, potato-leek croquetas, maduros, marinated butter beans served with avocado salad

LUNCH SPECIALS

TWO EMPANADA SPECIAL 14

Choice of:
Rice, beans and maduros or avocado salad

FRITA CUBANA AND BEER 16

Ground Angus beef and seasoned house-made chorizo, garnished with shoestring fries, red onions and secret sauce paired with a beer (Pacifico)

HALF SANDWICH WITH SOUP 14

Half a Cuban or Pilar Grilled Cheese served with a cup of soup and a side salad

ROTISSERIE CHICKEN 14

D'Artagnan Organic Chicken Mojo-marinated with sherry-garlic gravy, served with maduros and your choice of rice and beans, house salad or Cuban-style mashed potatoes

LUNCH SAMPLER 14

Cup of soup, empanada, croquette and chopped Cuban house salad

SALAD / SOUP

APPETIZERS

MARIQUITAS 6

Plantain chips served with mojo-cilantro sauce

BOCADITO PLATE 7

Ham and red pepper paté, serrano ham, Cantimpalo chorizo, Cuban toast and olives

MIXED SPANISH OLIVES 6

Manchego cheese and Cuban toast

CROQUETAS (two per order) 7

Hand-rolled creamy fritters
Cod / Ham / Potato, leek, gruyere

EMPANADAS (two per order) 10

Served with cilantro sauce
Chicken / Spinach / Cod / Picadillo (beef) 10/12

CUBAN NACHOS 13

Plantain chips, black beans, pickled onion, cilantro and red pepper sauce with your choice of roast pork OR avocado / both

STUFFED TOSTONES 13

Crispy green plantain cups stuffed with shrimp or shredded skirt steak topped with avocado and peppers

CHICKPEA AND 13

CAULIFLOWER SALAD

With hearts of palm, kalamata olives and mixed baby greens

CUBAN GUACAMOLE 13

A salad of avocado, pineapple, pickled onions and mixed greens

AVOCADO AND TOMATO SALAD 13

With mixed greens, chopped Cuban veggies, marinated butter beans and pickled onions

Add:

Chicken / Shrimp / Fish 6 / 9 / 9

Cup / Bowl

CALDO GALLEGO 6 / 10

Galician white bean soup with chorizo, ham hocks, collard greens and potatoes, seasoned with salt-pork

TOMATO AND 6 / 10

RED PEPPER BISQUE

Tomatoes, roasted red peppers and cilantro cream sauce (can be vegan without cilantro cream sauce)

20% gratuity will be added to parties of 5 or more. Limited substitutions available.
Maximum number of cards we can accept for payment is 4.

BREAKFAST & LUNCH

ENTREES

entrees labeled **(e)** served with your choice of Rice & Beans, Cuban Mashed Potatoes **or** House Salad

PORK

PERNIL (e) 17
Mojo-marinated, slow-roasted pork served with maduros

CHICKEN

ARROZ CON POLLO - CLASSIC CUBAN DISH D'Artagnan Organic Chicken 18
Chicken and short-grain rice cooked in a rich saffron broth yielding a slightly soupy consistency served with maduros, peas and roasted red peppers

VEGAN

VEGGIE PLATTER 15
Rice, black beans, maduros, Cuban veggie salad, yuca garnish and avocado

QUIMBOMBO 17
Stewed okra cooked with tomatoes, sofrito and chickpeas, served with tostones and Cuban guacamole (a salad of avocado, pineapple and pickled onions)

BEEF

PICADILLO (e) 17
Angus ground beef, sofrito, Spanish olives, raisins and potatoes served with maduros

VACA FRITA (e) 21
Shredded skirt steak seared with onions, garlic and lime juice served with maduros and a side of avocado

ROPA VIEJA (e) 21
Shredded skirt steak braised with tomatoes, peppers, and onions, served with maduros and asparagus

SEAFOOD

ENCHILADO DE CAMARONES O PESCADO 21
Choice of seasonal fish or Gulf shrimp in a Cuban creole sauce of tomatoes, peppers and onions, served with rice, maduros and avocado

CAMARONES O PESCADO AL AJILLO 21
Choice of seasonal fish or Gulf shrimp in a sherry-garlic sauce, with rice, maduros, peas and asparagus

SANDWICHES

served with plantain chips or side salad

PILAR GRILLED CHEESE 15
Hudson Valley cheddar and gruyere cheese, stuffed with sweet plantains, with house-made espresso mustard on multi-grain bread

PAN CON BISTEC 17
Mojo-marinated sirloin steak and onions

MOJO CHICKEN SANDWICH 14/16
Chicken Breast, avocado, tomatoes, pickled onions and cilantro cream sauce / add bacon

PRESSED CUBAN SANDWICH 16
Roast pork, ham, Swiss cheese, pickles and mustard on Cuban bread

CROQUETA PREPARADA 18
Roast pork, ham, Swiss cheese, pickles, mustard and ham croquetas on Cuban bread

FRITA CUBANA 15
Ground Angus beef and seasoned house-made chorizo, garnished with shoestring fries, red onions and secret sauce

SIDES

BUTTERED CUBAN TOAST 3

AVOCADO
House vinaigrette and pickled onions 4

MADUROS
Sweet plantains 6

TOSTONES
Green plantains 6

BLACK BEANS AND RICE 7

YUCA FRIES
Potato-like root vegetable served with a garlic and citrus dressing 6

HOUSE-MADE CHORIZO 8

HOUSE SALAD
Tomato, pickled onions, mixed greens and a citrus dressing 7

CUBAN MASHED POTATOES 7

MOJO SHRIMP 10

MOJO CHICKEN 7

QUIMBOMBO Y GARBANZOS (v)
Stewed okra and chickpeas 7

please inform your server of any food allergies



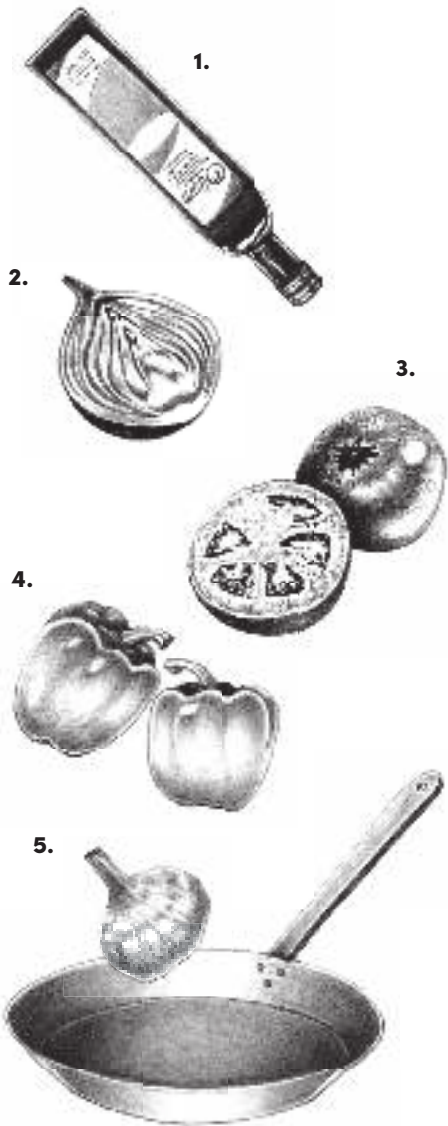
PILAR was the name Ernest Hemingway gave his beloved fishing boat. She was custom built for him in 1936 and shipped to Cuba, where Hemingway lived and fished for many years. An interesting fact, which we learned of after choosing the name, is that she was built in the New York Naval Shipyard located here in Brooklyn, New York.

HOUSEHOLD CHORIZO



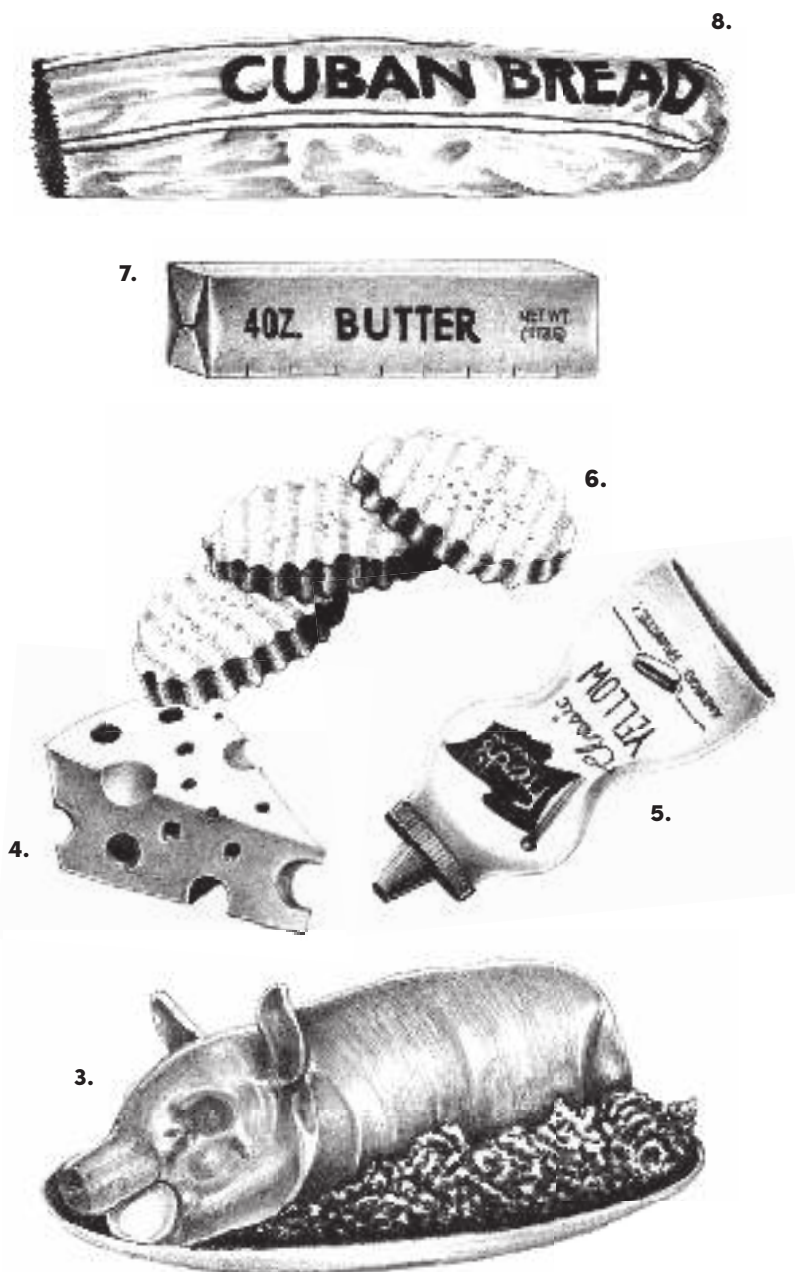
Signature item that goes in many of our dishes

THE AUTHENTIC SOFRITO



1. Olive Oil 2. Onions 3. Tomatoes
4. Green & Red Pepper 5. Garlic

THE LOCAL AUTHENTIC CUBAN SANDWICH



1. Cuban Bread 2. House-made Smoked Ham
3. Roast Pork 4. Swiss Cheese 5. Yellow Mustard
6. Kosher Pickle 7. Pressed with Butter 8. Sandwich Bag

2 TYPES OF PLANTAINS



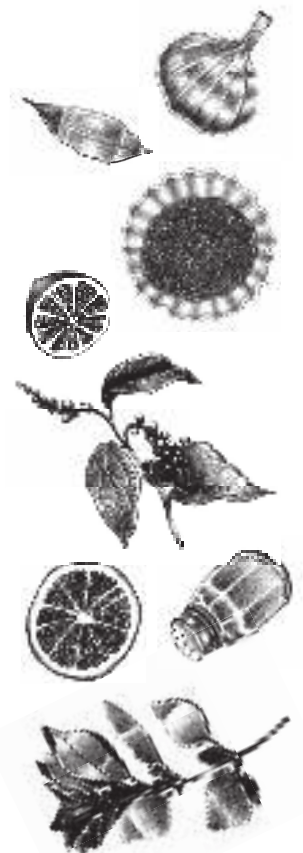
When green, plantains are very starchy and fried to make crispy **"TOSTONES"** or thin plantain chips, **"MARIQUITAS."** When ripe, they are fried to make sweet and caramelized **"MADUROS"**

YUCA



Also known as **CASSAVA**

MOJO



Cuban marinade made from Sour Oranges, Garlic, Salt, Spices: Cumin, Oregano, Bay Leaf and Pepper.