



APPETIZERS

GUACAMOLE EN MOLCAJETE (GF)

When in season. The original Mexican guacamole, prepared with freshly chopped avocado, onion, tomato, cilantro and lime juice. Served with chips. Large (serves 4-6) - 13.99 · Small (2-3) - 9.25

*CEVICHE "DE LA CASA" ECUATORIANO (GF)

(Served chilled) Shrimp marinated in fresh lemon juice with red onions, tomatoes, cilantro and Latin seasonings. Served with rice - 9.99

LATINO'S CHEESE DIP (GF)

House specialty cheese dip with or without refried beans. Spicy cheese dip available upon request - 5.99

*CEVICHE DE PESCADO PERUANO (GF)

Mero marinated in fresh lemon juice with red onions, cilantro and mild Peruvian red peppers. Served with sweet potato and white corn - 10.99

*TOSTONES CON CHORIZO

Fried green plantains topped with Mexican chorizo served with our delicious garlic sauce - 9.99



EMPANADAS COLOMBIANAS (GF)

Corn meal empanadas stuffed with beef stew and potatoes. Served with a side of picante (cilantro, jalapeño, green onion and lemon) - 8.25



*LATINOS PASSION

Strips of breast of chicken floured and deep fried, tossed in our homemade mix of teriyaki and passion fruit sauce topped with peanuts and red peppers - 10.99

*TOSTONES "TIO RICO" (GF)

Grilled shrimp wrapped with bacon and topped with melted Monterey Jack cheese. Served over fried green plantains with our garlic golf sauce - 10.99

*QUESADILLA APPETIZER

Grilled flour tortillas or (corn tortillas GF) stuffed with chicken, beef, pork or vegetarian with melted Monterey Jack and cheddar cheeses. Served with lettuce, pico de gallo, cheese, guacamole and sour cream - 9.56

CAMARONES CON COCO

Golden fried coconut shrimp served with our unique pineapple coconut sauce - 10.99

*CEVICHE MEXICANO

Shrimp Marinated in fresh lemon juice with cilantro, diced tomato, red onions, jalapenos with our exquisite homemade ceviche salsa. served with plantain Mariquitas - 10.99

(GF) Made without gluten-containing ingredients. May not meet the definition of "Gluten Free" since gluten-containing ingredients are prepared in our kitchen.

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PLATOS FAVORITOS

*ARROZ CON POLLO (GF)

One of our favorite dishes!!! Spanish style yellow rice sautéed with boneless chicken, tomato, onion, pepper and peas - 11.99

*BISTEK EMPANIZADO

Breaded palomilla steak - 12.79

*PERNIL (GF)

Authentic Cuban style roast pork marinated with mojo and topped with grilled onions - 12.46

*POLLO EMPANIZADO

Golden breaded chicken breast - 12.25

*PALOMILLA (GF)

Top sirloin grilled with onions - 12.25

*MERO CONCASE (GF)

Grilled Mero topped with a Concase of tomato, basil, cilantro herbs and olive oil - 12.26

*HAVANA MOJITO PLATO

Chicken breast or Mero fillet topped with Havana Style light garlic-mojito sauce and sautéed onions - 12.25



*Bistek de Pollo

Tender marinated chicken breast sautéed with bell peppers, onions, tomato and cilantro in a light tomato sauce - 12.25

*BANDEJA PAISA (GF)

Colombia's favorite dish! Top sirloin steak, white rice, red beans, sweet plantains, avocado, arepa, "chorizo" (sausage), fried pork skin and a fried egg - 15.59

SANDWICHES & WRAPS

All sandwiches are served with potato chips on Cuban bread.
Substitute a Salad, French Fries or Black Bean Soup - 1.50

*CUBAN

Pork, ham, Swiss cheese, pickles, mustard and mayonnaise grilled on Cuban bread - 9.25

*ROAST PORK SANDWICH

Cuban style roast pork with grilled onions, lettuce, tomato and our house dressing - 9.99

*MERO TROPICAL WRAP

Mixed greens, tomatoes, cucumbers, orange-tangerine segment, almonds, raisins and feta with our grilled fish and our house dressing wrapped in spinach flour tortilla - 9.25

*CALIFORNIA CHICKEN

Grilled tender chicken breast topped with lettuce, tomato, fresh guacamole and our special house dressing - 9.50

VEGETARIAN AVOCADO KALE WRAP

Kale, avocado, feta, cranberries, tomato, cucumber, roasted red peppers, Artichokes, sautéed onion, sun-dried tomato almonds in our Dijon lemon olive oil dressing wrapped in spinach flour tortilla - 9.99

*SPANISH STEAK SANDWICH

Palomilla steak, grilled onions, lettuce, tomato and our house dressing - 9.75



*Chicken Kale Wrap

Fresh Kale, Fresh diced Red peppers, fresh Avocado drizzle with Almonds and our phenomenal homemade Honey Mustard - 9.99

THE BEST
OF BOTH
WORLDS!
OUR
CUBANO
COMBO

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MEXICAN FIESTA

Dishes are served with refried beans, yellow rice & Mexican salad.

*LATINO PLATE

Combination platter which includes taco, enchilada and chalupa with your choice of ground beef, chicken, pork or vegetarian - 10.99

*TACOS DE POLLO CHIPOTLE (GF)

Two delicious grilled chicken tacos seasoned with our chipotle sauce and topped with onions and cilantro. Served with guacamole, our delicious green tomatillo chile, cilantro sauce and choice of corn or flour tortillas. - 11.29

*TACOS DE PUERCO

Two delicious slow cooked pulled pork tacos served on corn tortillas topped with onions and cilantro with guacamole, our delicious green tomatillo chile and cilantro sauce - 11.79

*QUESADILLA PLATE

Ask for gluten free quesadilla plate (corn tortillas). Grilled cheese flour tortilla with choice of chicken, beef, cheese or vegetarian with lettuce, pico de gallo, sour cream and guacamole - 10.99

- Sub Steak - 12.99
- Sub Grilled Chicken - 11.59
- Sub Shrimp - 13.59



GIANT BURRITO

Large burrito with choice of ground beef, chicken, pork or vegetarian with beans, lettuce, pico de gallo, cheddar cheese, guacamole and sour cream - 10.99

- Sub Steak - 12.99
- Sub Grilled Chicken - 11.59
- Sub Shrimp - 13.59



CHIMICHANGAS

Fried flour tortilla filled with cheese with a choice of chicken or beef. Served with all the Mexican fixings - 10.99

- Sub Steak - 12.99
- Sub Grilled Chicken - 11.59
- Sub Shrimp - 13.59

*TACOS DE PESCADO BAJA STYLE (GF)

Two delicious grilled fish tacos served over corn tortillas, fresh coleslaw and a chipotle tartar sauce. Served with guacamole and our delicious green tomatillo chile and cilantro sauce - 10.99

*TACO SALAD

A large flour tortilla basket filled with refried beans, lettuce, pico de gallo, black olives, shredded cheese, sour cream and guacamole.

Served with your choice of beef, shredded chicken or vegetarian - 9.99

- Sub Steak - 12.99
- Sub Grilled Chicken - 11.59
- Sub Shrimp - 13.59

*TACOS DE PESCADO CON SALSA DE MANGO

Two delicious grilled fish tacos over corn tortillas, topped with onions and cilantro. Served with our delicious mango salsa, guacamole and green tomatillo-cilantro sauce - 10.99

*ENCHILADA PLATE (GF)

Two enchiladas with choice of ground beef, chicken, vegetarian or cheese filling.

Topped with mole sauce and cheddar and Monterey Jack cheese - 10.99

- Sub Steak - 12.99
- Sub Grilled Chicken - 11.59
- Sub Shrimp - 13.59

ORDER ANY
OF OUR
TACOS
WITH A
LETTUCE
WRAP
INSTEAD OF
TORTILLAS.

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DAILY LUNCH SPECIALS 11-3

Spanish specials served with salad, rice, beans and plantains. All are subject to change.
Mexican specials served with yellow rice, refried beans, lettuce, pico de gallo, sour cream and guacamole.

• MONDAY SPECIALS •

Arroz con Pollo (GF): Specialty of the house - 9.99

*Palomilla Steak (GF): Grilled top sirloin steak cut very thin and topped with grilled onions - 10.79

Pescado Tropical (GF): Grilled mero fillet topped with green, red and yellow peppers and red onions in a sweet sauce - 10.25

Tacos de Puerco (GF): Two delicious slow cooked, pulled pork tacos with corn tortillas. Topped with onions, cilantro and served with guacamole, green tomatillo chile and cilantro sauce - 9.95

Chicken Quesadilla Plate: Grilled cheese flour tortilla with chicken. Served with lettuce, pico de gallo, sour cream and guacamole - 9.50

• TUESDAY SPECIALS •

*Pollo al "Horno" (GF): Baked chicken - 10.29

Bistec al Jugo: Palomilla steak topped with sautéed onion, tomato, peppers and cilantro in a light brown sauce - 10.95

Mero a la Plancha: Mero fillet breaded with Cuban bread crumbs, grilled and topped with lemon butter sauce - 10.25

Chicken Chimichanga: Fried flour tortilla filled with chicken, cheese and all the Mexican fixings - 9.5

Beef Burritos Mojados: Two flour tortillas filled with beef. Topped with red ranchero sauce, melted Monterey Jack and cheddar cheese with all the Mexican fixings - 9.50

• WEDNESDAY SPECIALS •

*Pernil (GF): Authentic Cuban style roast pork marinated with mojo and topped with grilled onions - 10.25

Bistec de Pollo (GF): Tender chicken breast topped with bell peppers, onions, tomato and cilantro in light tomato sauce - 10.49

Pescado a la "Rusa" (GF): Lightly seasoned mero fillet, grilled and topped with a lemon butter sauce and fresh mushrooms - 10.50

Beef Enchilada Plate (GF): Two beef enchiladas topped with mole sauce, cheddar and Monterey Jack cheese - 9.50

Chicken Giant Burrito Plate: Large burrito with chicken, beans lettuce, pico de gallo, cheddar cheese, guacamole and sour cream - 9.50

• THURSDAY SPECIALS •

*Havana Mojito Grilled Chicken: Chicken breast topped with Havana Style light garlic-mojito sauce and sautéed onions - 10.25

Picadillo "Cuban" (GF): Cuban style specially seasoned ground beef with onions, peppers and olives - 9.99

Palomilla Steak (GF): Grilled top sirloin steak cut very thin and topped with grilled onions - 10.79

Tacos de Puerco: Two delicious slow cooked, pulled pork tacos with corn tortillas. Topped with onions, cilantro and served with guacamole, green tomatillo chile and cilantro sauce - 9.50

Chicken Chimichanga: Fried flour tortilla filled with chicken, cheese and all the Mexican fixings - 9.50

• FRIDAY SPECIALS •

*Ropa Vieja: Shredded flank steak in a light tomato Cuban creole sauce with onion and peppers - 10.99

Pescado a la Reina: Grilled mero fillet topped with grilled onions in a rich shallot white wine sauce - 10.25

Masitas de Cerdo: Cuban mojo marinated fried chunks of pork topped with onions - 10.25

Tacos de Pollo Chipotle: Two hearty tacos with grilled chipotle chicken, onions and cilantro. Served with corn tortillas, guacamole and a green tomatillo chile and cilantro sauce - 9.50

Chicken Quesadilla Plate: Grilled flour tortilla with chicken, cheese, lettuce, pico de gallo, sour cream and guacamole - 9.50

Beef Giant Burrito Plate: Large burrito with ground beef, beans, lettuce, pico de gallo, cheddar cheese, guacamole and sour cream - 9.50

• SATURDAY SPECIAL •

*Sancocho: Ecuadorian style: Hearty beef soup with yucca, plantains, corn and more. Served with white rice and Avocado - 9.50

Pernil: style Authentic Cuban style slow roasted pork, marinated with mojo sauce and topped with grilled onions - 10.99

Tacos de Pescado Baja Style: Served with marinated coleslaw and our flavorful Mexican yogurt chipotle tartar sauce - 10.95

(GF) MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS. MAY NOT MEETING THE DEFINITION OF "GLUTEN FREE" SINCE GLUTEN-CONTAINING INGREDIENTS ARE PREPARED IN OUR KITCHEN.

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BEVERAGES, SIDES & A LA CARTE

HOT BEVERAGES

Cafe con Leche
Steamed milk with espresso coffee - 3.25

Cortadito
Steamed evaporated milk with a
shot of espresso - 3.25

Fresh Coffee - 2.29 | Cuban (Espresso) Coffee - 2.99
Cappuccino - 3.99 | Hot Chocolate - 2.99
Hot Tea with Free Refills - 2.79

COLD BEVERAGES

Iced Tea (Free Refills In-House) - 2.79
Glass of Milk - 2.50 | Orange Juice - 3.25
Soft Drinks (Free Refills In-House)
Mango, Passion Fruit or Strawberry Juice (No Refills) - 4.25
"Latinos" Strawberry Lemonade (No Refills) - 4.25
Soda (Colombiana) - 3.25 | Manzana Bottle - 3.25

SIDE ORDERS

Jar of Salsa - 5.59 | Sweet Plantains - 2.99
French Fries - 3.99 | Chalupa - 3.99
Guacamole - 4.29 | Tostones - 4.59 | Enchilada - 3.99
Burrito - 3.99 | Sour Cream - 2.25
Bread and Butter - 2.49 | Pico de Gallo - 2.99
Cilantro - 79¢ | Rice and Beans - 4.99 - Chicharron - 3.99
Jalapeños - 99¢ | Yuca Frita con Salsa Verde 3.99
Chorizo - 2.99 - Jar of 2030 9.99 - Jar of Chimichurri - 9.99 or
House Dressing - 9.25

À LA CARTE

Additional Chips & Salsa - 1.99 - Extra Chimichurri 79¢ -
Extra 2030 - 99¢ - Extra Sour Cream - 79¢
Extra Salsa Tostones- 89¢ - Extra Guacamole -1.29 -
Additional Salsa - 59¢ - Extra Cheese - 1.59



SALADS & SOUP

Add to your salad: Shrimp (GF) - 4.25 • Breaded Chicken - 4.25 • Breaded Blackened Fish or Grilled Fish - 3.56
Grilled Chicken - 3.99 • Your choice of Black Bean (GF) or Soup of the Day.
Please ask server for today's selection - 3.99

*LATINOS AVOCADO SALAD

Avocado, hearts of palm, tomatoes, red onions, black olives, cucumbers and crumbled feta cheese on a bed of fresh mixed greens with our delicious Latino's garlic vinaigrette - 9.99

*MERO SALAD

Blackened or grilled mero fillet, tangerine segments, dried cranberries, toasted almonds, cucumber, red onions and tomatoes with our homemade house dressing - 11.56

*LENTIL & KALE SALAD

Kale, lentils, chopped green and red onion, mint, diced tomato, dried cranberries, toasted almonds, diced avocado and feta cheese. Tossed in a light white wine honey and mustard vinaigrette - 9.99



new ROASTED BEET SALAD

Mixed greens topped with roasted beets, mango salsa, feta cheese, and our homemade Balsamic vinaigrette - 9.99



new SPINACH SALAD

Fresh spinach topped with feta cheese, red onions, strawberries, cranberry, mandarin, fresh grilled pineapple and finished with sliced toasted almond. Served with a house made light lime vinaigrette - 10.56

*SOUTH OF THE BORDER

Grilled chicken, carrots, tomatoes, red onion, roasted corn, black beans, shredded Monterey Jack and cheddar cheese, black olives, banana pepper and tortilla chips. Served with our housemade chipotle dressing - 11.79

LATINOS 2030 SALAD (GF)

Central Florida's Legendary Salad!
Julienne ham, Swiss cheese, tomato, black and green Spanish olives, grated Romano and parmesan cheese, banana pepper, iceberg and romaine lettuce. Tossed in our savory Latino's garlic vinaigrette and served with Cuban bread OR with arepa (GF) - 11.99

VEGETARIAN COMBO

Your choice of Rice, Beans, served with sweet plantains and house salad. - 9.96



SPARKLING

CAVA

Segura Viudas, Brut Reserve, Spain

PROSECCO

Mionetto Organic, Italy

WHITE WINE

MOSCATO

14 Hands, Washington State
Glass - 8.00 | Bottle - 24.00

ALBARINO

Ramon Bilbao, Spain
Glass - 9.00 | Bottle - 34.00

RIESLING

Ste M, Washington State
Glass - 8.00 | Bottle - 25.00

PINOT GRIGIO

Stellina de Notte, Italy
Glass - 7.00 | Bottle - 21.00

SAUVIGNON BLANC

Veramonte, Chile
Glass - 7.50 | Bottle - 22.00

SAUVIGNON BLANC

Villa Maria, New Zealand
Bottle - 28.00

CHARDONNAY

Seaglass, Unoaked, California
Glass - 8.00 | Bottle - 26.00

CHARDONNAY

Lapostolle, Cuvee, Chile
Bottle - 39.00

HOUSE WINE SELECTIONS

WOODBIDGE SPECIAL COLLECTION

SAUVIGNON BLANC · CHARDONNAY · MERLOT
CABERNET SAUVIGNON · WHITE ZINFANDEL
Glass - 5.95

RED WINES

PINOT NOIR

Stemmari, Sicily
Glass - 6.50 | Bottle - 20.00

PINOT NOIR

Meiomi, California
Bottle - 35.00

GRANACHA

Campo Viejo, Spain
Glass - 7.50 | Bottle - 23.00

MERLOT

H3, Washington State
Glass - 9.00 | Bottle - 37.00

TEMPRANILLO

Campo Viejo, Spain
Glass - 7.00 | Bottle - 22.00

TEMPRANILLO

Torres, Crianza, Spain
Bottle - 40.00

MALBEC

Dona Paula, Argentina
Glass - 7.50 | Bottle - 24.00

MALBEC

Antigal Uno, Argentina
Bottle - 28.00

CARMENERE

Lapostolle, Chile
Glass - 9.00 | Bottle - 36.00

CABERNET SAUVIGNON

Gnarly Head, California
Glass - 7.50 | Bottle - 24.00

CABERNET SAUVIGNON

Don Guerino, Brazil
Bottle - 39.00

WINE
LIST