

Caja Caliente



Pan Con...

POLLO SHREDDED CHICKEN ON A CUBAN BUN WITH PICO DE GALLO, POTATO STICKS, COTIJA CHEESE & CAJA AIOLI	\$8	LECHON ABUELO'S LECHÓN ON A CUBAN BUN WITH PICO DE GALLO, POTATO STICKS, COTIJA CHEESE & CAJA AIOLI	\$8
VACA FRITA SHREDDED SKIRT STEAK, WITH CARAMELIZED ONIONS ON A CUBAN BUN WITH BLACK BEAN PICO, AVOCADO, POTATO STICKS, COTIJA CHEESE & CAJA AIOLI	\$10	PARGO FRIED RED SNAPPER, PICO DE GALLO, AVOCADO, SLAW, CAJA AIOLI. SERVED WITH HOMEMADE CHICHARRITAS	\$18

Add-ons

AVOCADO	\$1.50
HUEVO FRITO	\$1.50
EXTRA AIOLI	\$.25



Bowls

CHOOSE YOUR PROTEIN ON A BED OF ORGANIC QUINOA, CUCUMBERS, BLACK BEAN PICO, COTIJA CHEESE, AVOCADO & YOUR CHOICE OF CAJA OR HERB AIOLI ^{GF}

LECHON	\$16
POLLO	\$16
VACA FRITA	\$18
STEAK	\$19
GATOR	\$17
PULPO	\$18
MAHI	\$17
SHRIMP	\$16
TUNA POKE*	\$17

SERVED WITH SEAWEED SALAD & CAJA AIOLI



STARTERS

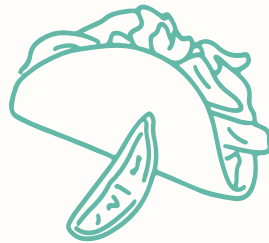
CROQUETAS ISLAS CANARIAS CROQUETAS DE JAMON (2 PER ORDER)	\$3.50
JAIBA	\$7
BACALAO	\$9
SPICY GOAT CHEESE	\$6
EMPANADAS	
CAMARON	\$7
CARNE	\$6
POLLO CURRY	\$6
MAHI-MAHI	\$7
HAM & CHEESE	\$6
CUBAN NACHOS ^{GF}	\$13
CORN TORTILLA CHIPS TOPPED WITH LECHON, CAJA AIOLI, PICO DE GALLO AND COTIJA CHEESE	
QUESO FRITO ^{GF}	\$8

AGUACATE RELLENO DE ROPA VIEJA O VACA FRITA ^{GF}	\$11
AVOCADO STUFFED WITH MEAT AND PICO DE GALLO ON THE SIDE	
BOLAS DE YUCA RELLENAS CON PICADILLO ^{GF}	\$13
3 LARGE FRIED YUCA BALLS STUFFED WITH PICADILLO	
BOLAS DE PLATANO RELLENAS CON PICADILLO ^{GF}	\$6
5 SMALL PLANTAIN BALLS STUFFED WITH PICADILLO	
QUESADILLA DE QUESO	\$7
BUILD YOUR OWN - ASK SERVER FOR PROTEINS & TOPPINGS	

Tacos

1 LARGE 7" FLOUR TORTILLA WITH 3 OZ OF PROTEIN (NOT YOUR AVERAGE TACO SIZE) 1 YOU'RE SATISFIED, 2 YOU'RE FULL

LECHON ABUELO'S PULLED PORK, BLACK BEAN PICO, CAJA AIOLI & COTIJA CHEESE	\$6	GATOR FLORIDA GATOR, AVOCADO, BLACK BEAN PICO & CAJA AIOLI	\$8	SHRIMP GRILLED SHRIMP, AVOCADO, BLACK BEAN PICO & CAJA AIOLI	\$8
POLLO SHREDDED CHICKEN, BLACK BEAN PICO, COTIJA CHEESE & CAJA AIOLI	\$6	PULPO GRILLED OCTOPUS IN A ROCOTO PEPPER SAUCE, AVOCADO, BLACK BEAN PICO & CAJA AIOLI	\$8	TUNA POKE* YELLOWFIN TUNA, SEAWEED SALAD, AVOCADO, TOPPED WITH SESAME SEEDS & CAJA AIOLI	\$8
VACA FRITA SHREDDED SKIRT STEAK WITH CARAMELIZED ONIONS, BLACK BEAN PICO, AVOCADO & CAJA AIOLI	\$8	MAHI MAHI GRILLED MAHI-MAHI, AVOCADO, BLACK BEAN PICO, CABBAGE & CAJA AIOLI	\$8	VEGETARIAN QUESO FRITO, QUINOA, PICO DE GALLO, AVOCADO, HERB AIOLI	\$6



THE original CUBAN TACO! 🌮



@BURRITOS!

CHOMP

YOUR CHOICE OF CONGRI (BLACK BEAN RICE) OR QUINOA, WITH MADUROS, HERB AIOLI, CHEESE, AND YOUR CHOICE OF PROTEIN, ACCOMPANIED BY TORTILLA CHIPS.

POLLO	\$16	GATOR	\$17
LECHON	\$16	MAHI MAHI	\$17
VACA FRITA	\$17	SHRIMP	\$16
STEAK	\$17	PULPO	\$17



Disco's

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VOLADORES
BUTTERY CUBAN BREAD SANDWICHED TOGETHER IN EVERYONE'S CHILDHOOD FAVORITE DISCO VOLADOR.

CROQUETA DE JAMON	\$6
CROQUETA CON QUESO	\$7
CROQUETA PREPARADA	\$8
DISCO DE POLLO	\$8
DISCO DE LECHON	\$8
VACA FRITA	\$9
ROPA VIEJA	\$9
PROSCIUTTO CON CROQUETA DE GOAT CHEESE	\$9

Tamal Cubano ^{GF}

MAMI'S HOMEMADE CORN TAMALES TOPPED WITH CRISPY LECHON, PICO, AVOCADO, COTIJA CHEESE & CAJA AIOLI **\$14**

"PIDELO CON HUEVO...QUE RICO!!"



LA COCINA DE Lupita

YO ♥ CAJA

Sweet!

Dessert

FLAN DE LECHE	\$5
FLAN DE COCO	\$5.50
DULCE DE LECHE Y QUESO EMPANADAS	\$7
GUAYABA Y QUESO EMPANADAS	\$7
DISCO "TIMBA"	\$7
<small>GUAVA & CHEESE DISCO VOLADOR</small>	
CHURROS	\$7
<small>WITH GUAVA & LECHE CONDENSADA</small>	

Beverages

JARRITOS	\$3
<small>MANDARIN • TAMARIND • PINEAPPLE • FRUIT PUNCH • LIME</small>	
SOFT DRINKS	\$2
<small>DIET COKE • COKE ZERO • MATERVA • JUPIÑA • IRON BEER</small>	
MEXICAN SODAS	\$3
<small>MEXICAN COKE • MEXICAN SPRITE • MEXICAN FANTA</small>	
MIKA'S LEMONADE	\$5
<small>LOCALLY SOURCED FRESH GUAVA JUICE & LEMONADE</small>	
SPARKLING WATER	\$3.50

SERVED WITH CONGRI Y MADUROS

PICADILLO	\$16
POLLO	\$16
LECHON	\$16

VACA FRITA	\$18
ROPA VIEJA	\$16
PARGO FRITO	\$19

BEER

PACIFICO	\$6
MODELO	\$6
CORONA	\$6
VICTORIA	\$6
LA RUBIA	\$7
JAI ALAI	\$7
MIKA'S PICK OF THE WEEK	\$7

Specialty DRINKS

MICHELADA	\$9
<small>THE OG HANGOVER CURE WITH A DASH OF CHOLULA & A TAJIN SALT RIM</small>	
MIMOSA	\$8
<small>BUBBLES TOPPED OFF WITH OJ</small>	
MIKA'S GUAVA LEMONADE SPRITZ	\$12
<small>PROSECCO TOPPED OFF WITH MIKA'S GUAVA LEMONADE</small>	
TINTO DE VERANO	\$10
MARGARITA	\$11
<small>MIAMI COCKTAILS ORGANIC CLASSIC MARGARITA SERVED WITH SALTED RIM & LIME</small>	
SPICY MARGARITA	\$11
<small>MIAMI COCKTAILS ORGANIC JALAPEÑO MARGARITA SERVED WITH TAJIN SALTED RIM & LIME</small>	

Wine

BY THE GLASS

BURGANS	\$11
<small>ALBARIÑO - RIAS BAIXAS, ESPAÑA</small>	
ESK VALLEY	\$12
<small>SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND</small>	
ROMANCE	\$11
<small>ROSE - FRANCE</small>	
PROSECCO	\$11
<small>ITALY</small>	
PIKE ROAD	\$13
<small>PINOT NOIR - OREGON</small>	
CVNE	\$11
<small>TEMPRANILLO - ESPAÑA</small>	
MATTHEWS WINERY	\$13
<small>RED BLEND - WASHINGTON</small>	
ONE STONE CELLARS	\$12
<small>CABERNET SAUVIGNON - PASO ROBLES, CA</small>	

Caliente

WE SERVE VERO WATER PURIFIED AND BOTTLED IN HOUSE, \$1 PER BOT-

CAFECITOS

CAFECITO	\$1.75
CORTADITO	\$1.95
CAFE CON LECHE	\$3
ICED COFFEE	\$5
DOUBLE SHOT	\$3.65
COLADA	\$2.25
<small>CON LECHE EVAPORADA</small>	\$5.50

DRINK SPECIALS.

MONDAY - FRIDAY

DRINK SPECIALS AVAILABLE 4PM-7PM

TINTO DE VERANO	\$6
MICHELADA	\$6
BUBBLY	\$5
BEER OF THE DAY	\$5
HOUSE RED WINE	\$5
HOUSE WHITE WINE	\$5

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