

Harlem's Original  
**FLORIDITA**  
 BAR RESTAURANT  
 Cuban Cuisine

# CATERING MENU

Since opening in Harlem in 1969, the Floridita family has focused on providing traditional and authentic Cuban food. If you can't come to Harlem's Floridita then we will come to you, providing an extensive catering menu to satisfy all the preferences and dietary considerations of you and your guests. Harlem's Floridita can cater any size event and provide staff and additional services, so you can relax and enjoy the party.

To place your Catering Order, call, email or visit us at:

2276 12th Avenue  
 New York, NY 10027  
 (cross street 125th St)  
 212.662.0090

WWW.HARLEMSFLORIDITA.COM

We look forward to serving you and your guests!

✉ HARLEMSFLORIDITA@GMAIL.COM

📘 WWW.FACEBOOK.COM/HARLEMSFLORIDITA

📍 WWW.4SQ.COM/RWTMLW

📷 @HARLEMSFLORIDITA

🌟 WWW.YELP.COM/BIZ/HARLEMS-FLORIDITA-BAR-RESTAURANT-NEW-YORK

ALL MAJOR CREDIT CARDS ACCEPTED

APERITIVOS / APPETIZERS	HALF TRAY	WHOLE TRAY / EACH
<b>Empanada de Carne, Pollo, o Queso</b> Spanish turnover stuffed with chicken, beef, or cheese		1.95
<b>Croqueta de Pollo o Jamón</b> Ham or chicken croquettes		1.20
<b>Tostones Rellenos de Carne, Marisco, o Pollo</b> Crispy fried plantains shaped into cups and filled with seasoned beef, seafood, or chicken		1.00
<b>Papas Rellenas</b> Fried mashed potato balls stuffed with seasoned ground beef		2.50
<b>Tamales en Hoja</b> Cuban style tamales stuffed with pork		2.75
<b>Chorizo a la Plancha o Encebollada</b> Grilled Spanish sausage, plain or with sautéed onions	30	60
<b>Quesos y Embutidos</b> Platter of imported cheeses and cured sausages	40	80
ENSALADAS / SALADS	HALF TRAY	WHOLE TRAY
<b>Ensalada de Pollo con Naranjas</b> Strips of grilled chicken with oranges, red peppers, red onions, and tomatoes over a bed of romaine	20	40
<b>Ensalada del Mar</b> Grilled shrimp and scallops with slices of apples, oranges, red peppers, onions, and tomatoes over a bed of mesculin	45	90
<b>Havana Tropical</b> Avocado, sliced oranges, apples, pineapples, raisins, walnuts, and strips of red peppers tossed over a bed of mesculin with olive oil	30	60
<b>Pisto Guajiro</b> A savory mixture of cooked down summer squash, eggplant, onions, garlic, and tomatoes	25	50
<b>Ensalada de Aguacate</b> Avocado, red onions, and hearts of palm over a bed of mesculin in a vinaigrette	20	40

HALF TRAY SERVES ~5 PEOPLE,  
 WHOLE TRAY SERVES ~10 PEOPLE.

ARROZ / RICE	HALF TRAY	WHOLE TRAY
<b>Arroz y Pollo</b> Chicken and saffron rice	35	70
<b>Arroz con Pollo a la Chorrera</b> Cuban style saffron rice cooked with chicken	45	90
<b>Arroz con Pollo y Chorizo</b> Saffron rice with chicken and Spanish sausage	55	110
<b>Arroz Imperial</b> A chicken and saffron gratin rice dish layered and infused with aioli and covered with manchego, mozzarella, and provolone cheeses	45	90
<b>Arroz con Camarones</b> Saffron rice with shrimp	75	150
<b>Paella Valenciana</b> Saffron rice dish cooked with clams, mussels, shrimp, chicken, and Spanish chorizo	95	190
<b>Paella Marinera</b> Saffron rice dish cooked with clams, mussels, shrimp, scallops, and lobster	110	220

POLLO / CHICKEN	HALF TRAY	WHOLE TRAY
<b>Pollo al Horno</b> Baked chicken	25	50
<b>Filetillo de Pollo</b> Thinly sliced chicken breast marinated in citrus juices, peppered, and pan-fried	45	90
<b>Pollo a la Plancha Encebollado</b> Grilled chicken breast marinated in Cuban style mojo and served with sautéed onions	45	90
<b>Pollo al Ajillo</b> Chicken breast sautéed in garlic & brandy sauce	45	90
<b>Pollo Frito a la Criolla</b> Deep-fried half chicken marinated in Creole mojo	45	90
<b>Chicharrón de Pollo</b> Deep-fried boneless chicken marinated in mojo	45	90
<b>Filete de Pollo a la Milanese</b> Breaded chicken breast topped with marinara and melted mozzarella cheese	55	110
<b>Fricase de Pollo</b> Chicken fricassee	30	60

CARNES / MEATS	HALF TRAY	WHOLE TRAY
<b>Albóndiguillas en Salsa de Vino</b> Mini meatballs in a wine sauce	25	50
<b>Rabo Encendido</b> Stewed oxtail in a spicy Creole Rioja wine sauce	80	160
<b>Picadillo Habanero</b> Coarsely ground Angus beef in a tomato, onion, and green pepper sauce with green olives, capers, sweet peas, raisins, and garlic	50	100
<b>Vaca Frita</b> Slow cooked flank steak sautéed in a plum tomato escabeche sauce	70	140
<b>Ropa Vieja</b> Shredded flank steak slow cooked in a tomato pepper Sofrito sauce	60	120
<b>Boliche</b> Slow roasted choice eye-round steak marinated in a blend of citrus juices, garlic, and oregano & stuffed with chorizo	60	120
<b>Carne con Papa</b> Beef stewed with potatoes and Cuban spices	30	60
<b>Filetillo de Bistec</b> Thinly sliced and peppered top round steak	60	120
<b>Costilla de Res</b> Broiled beef short ribs	35	70
<b>Carne Asada</b> Cuban pot roast made with choice eye-round steak braised and slow cooked in a flavorful blend of spices	35	70
<b>Chilindron de Chivo</b> Spanish stew of mutton with roasted red peppers, tomatoes, paprika, and onions	40	80
<b>Bistec en Cazuela</b> Steak in wine and tomato sauce	35	70

SANDWICHES	HALF TRAY	WHOLE TRAY
<b>Cubano</b> Roast pork, York ham, Swiss cheese, dill pickles & mustard on pressed Cuban bread	25	50
<b>Media Noche</b> Roast pork, York ham, Swiss cheese, dill pickles & mustard on sweet egg dough bread	25	50

PESCADO / SEAFOOD	HALF TRAY	WHOLE TRAY
<b>Camarones al Ajillo</b> Shrimp in a garlic sauce	80	160
<b>Enchilado de Camaron</b> Shrimp sautéed in garlic, white wine, and olive oil and served in a Creole sauce	80	160
<b>Filete de Pescado Blanco (al Horno, Frito, o al Limon)</b> Filet of white fish (Broiled, pan fried, or in lemon sauce)	75	150
<b>Filete de Pescado Canciller</b> Filet of fried white fish cordon blue	80	160
<b>Bacalao Guisado</b> Stewed cured codfish	40	80

CERDO / PORK	HALF TRAY	WHOLE TRAY
<b>Lechon Asado</b> Signature slow roasted Cuban style pork in mojo	70	140
<b>Masitas de Cerdo Fritas</b> Deep-fried boneless pork chunks	40	80
<b>Lacon con Papa</b> Smoked and slow roasted ham hock served with boiled potatoes with olive oil and garlic	60	120

ACOMPANANTES / SIDES	HALF TRAY	WHOLE TRAY
<b>Arroz — Blanco o Amarillo</b> Rice — White or Yellow	25	50
<b>Frijoles — Negro o Rojo</b> Beans — Black or Red	6 (1 pt)	12 (1 qt)
<b>Moro</b> Mixture of black beans and white rice	35	70
<b>Maduros</b> Fried sweet plantains	30	60
<b>Tostones</b> Pressed and fried green plantains	30	60
<b>Papas Fritas</b> French Fries	25	50