



877-412-0522

<http://www.thedeliverybutlersmenus.com>

# Fernandez the Bull Cuban Cafe

## Appetizers

Cuban Nachos \$11.99

*Thin sliced, fried plantains (tostones) topped with marinated chicken, beef or pork & covered with Fernandez cheese sauce. Make this vegetarian by substituting black beans for meat choice.*

Croquetas de la Casa \$4.99

*Traditional ham croquetas that are breaded and fried until golden brown. Served as an order of four.*

Jalapeno Popper \$7.99

*These little poppers are stuffed with jalapeño and cream cheese. Served with spicy ranch for dipping.*

Tamal en Hojas \$3.99

*Traditional spanish style tamal. Hand rolled & served with our famous Fernandez hot sauce.*

Calamares Frito \$10.99

*Bite size Calamares are breaded then fried crispy. Served with our home-made seafood sauce for dipping. This tasty dish is big enough to share.*

Chicken Wings \$9.98

*Our version of an old favorite. Chicken wings are tossed gently in your choice of sauces. Famous Fernandez hot sauce, garlic hot sauce or BBQ Sauce.*

Mozzarella Cheese Sticks \$5.99

*Beer battered mozzarella cheese, fried golden brown. 5 per order. Served with ranch sauce for dipping.*

Mariquitas Small \$4.95

*Made fresh all day. Thinly sliced plantains are cut long then fried until golden & crunchy. Served with homemade garlic sauce for dipping.*

Mariquitas Large \$6.95

*Made fresh all day. Thinly sliced plantains are cut long then fried until golden & crunchy. Served with homemade garlic sauce for dipping.*

Pork Bruschetta \$9.99

*Toasted house made Cuban bread is topped with our famous slow roasted pork, avocado slices, diced tomato and onion then drizzled with olive oil. Served 3 pieces to order. Make this vegetarian by substituting black beans.*

Yuca Rellena \$7.95

*Three large pieces of stuffed Yuca are filled with delicious seasoned beef and pork served with our famous Fernandez cheese sauce.*

Empanadas \$8.99

*Traditional Latin style empanadas that are served mini sized in your choice of seasoned chicken or beef, fried golden brown. Served with homemade creamy cilantro garlic sauce.*

Yuca Bites \$6.95

*Golden little nuggets of Yuca are crispy and bite sized. Served with our*

homemade creamy cilantro garlic  
sauce

**Mariquita Crusted Shrimp \$13.95**

*Huge shrimp hand tossed in our special Mariquita breading. Served 6 to an order with a side of our homemade Creamy Cilantro Sauce for dipping.*

## **Salads**

**Fernandez Salad \$12.98**

*Fresh greens with a unique combination of sliced chorizo & pork with tomato, cucumber, carrots, onion, peas, capers & topped with our famous Fernandez hot sauce.*

**Marinated Chicken Salad \$12.98**

*Slow marinated chicken breast is sliced over fresh greens, tomato, carrots, cucumber, onion, capers & white American cheese. Served with your choice of dressing.*

**Bife Fernandez Salad \$21.98**

*Sirloin steak is grilled to your taste and served on bed of mixed greens with tomato, cucumber, carrots, onion, capers & white American cheese.*

**Avocado Salad \$4.99**

*Sliced avocado with onions.*

**Chicken Churrasco Salad \$14.98**

*Our delicious Churrasco style chicken is grilled, sliced and served over mixed greens with tomato, cucumber, onion, capers, carrots & white American cheese.*

**Churrasco Steak Salad \$20.98**

*Our mouth watering Churrasco steak is grilled, sliced & served with mixed greens, carrots, tomato, cucumber, onion, capers & white American cheese. Best with house dressing.*

**Chef Salad \$9.98**

*Mixed greens, tomato, cucumber, carrots & onion topped with sliced ham, chorizo and white American cheese.*

**Traditional House Salad \$7.95**

*Fresh mixed greens topped with tomato, cucumber, onion, capers, carrots & white American cheese.*

## **Soups**

**Garbanzos Salteados \$9.95**

*Cuban style garbanzo bean soup. Blended with chorizo & seasoned in Spanish tomato sauce. (Slightly spicy).*

**Black Beans Cup \$2.95**

*We start from a dry bean and give it time to soak up the authentic cuban seasonings. Served with diced, raw onions on top.*

**Black Beans Bowl \$4.50**

*We start from a dry bean and give it time to soak up the authentic cuban seasonings. Served with diced, raw onions on top.*

**Cuban Chili Bowl \$8.95**

*Blending two of our favorite things, homemade Picadillo, black beans and a touch of our famous hot sauce to create a black bean chili. Perfect even in warm weather.*

## **Beef**

**El Torito \$29.98**

*El Torito. AKA The little bull. Filet de Costilla: One of the most flavorful cuts of steak. This 18Oz Latin cut rib eye steak is juicy and tender grilled to perfection. Served with side of Chimichurri.*

- Picadillo a La Criolla** \$11.98  
*Slow cooked, seasoned ground beef blended with Spanish Tomato Sauce, chopped onion & red pepper.*
- Vaca Frita** \$16.95  
*Tender flank steak that has been slow cooked in the flavors of garlic & lemon. Served with grilled onions.*
- Churrasco** \$24.98  
*Perfectly seasoned Churrasco steak is seared to bring out mouth watering flavor then topped with our chef s famous chimichurri sauce.*
- Palomilla Steak** \$14.95  
*Thin steak that is deeply marinated in garlic lemon sauce. Served with grilled onions.*
- Bistec Empanizado** \$17.95  
*An old favorite, this thin cut steak is marinated & breaded then fried to golden brown. Served with diced, raw onions on top.*
- Ropa Vieja** \$14.98  
*Translated as old clothes, this old Cuban favorite is shredded flank steak cooked in light Spanish tomato sauce with onions and red & green peppers.*
- Bife Fernandez** \$26.95  
*A South American style sirloin steak that is perfectly grilled to bring out all the flavors. 12 oz. Angus beef. Topped with our chef s special chimichurri sauce served on the side*
- Filete De Solomillo** \$26.95  
*8oz Filet, Hand trimmed and grilled to perfection., Topped with our Homemade Compound Chimichurri Butter. Served with 2 sides.*
- Bistec De Paleta** \$15.95  
*This flavorful 8oz steak is a mouthwatering favorite. Served grilled to choice with topping of Homemade Compound Chimichurri Butter. Served with 2 sides.*

## **Pork**

- Lechon Asado** \$16.95  
*Slow roasted pork is marinated and cooked until tender. Then grilled and cooked to order & basted in garlic & lemon sauce.*
- Chuletas de Puerco** \$14.95  
*Marinated center cut pork chops pan fried then topped with garlic & lemon sauce.*
- Masitas de Puerco** \$16.95  
*Pork chunks that have been marinated & slow cooked then fried. Topped with our Mojo sauce and sliced onions.*

## **Chicken**

- Bistec de Pollo a la Plancha** \$14.99  
*Boneless chicken breast, butterflied thin & marinated in our mojo sauce. Seared and topped with grilled onions.*
- Pollo a la Cubana** \$15.95  
*Slow marinated half chicken is roasted then flash fried to seal in flavor. Lastly is quickly grilled & basted in Mojo & garlic sauce.*
- Chicken Churrasco** \$16.95  
*Boneless chicken breast cut Churrasco style then grilled. Topped with our chef s special chimichurri sauce.*
- Pollo Fernandez** \$17.95  
*Boneless chicken breast is seasoned in garlic & lemon sauce then hand breaded & fried golden brown. Topped with our famous Fernandez cheese sauce.*

## **Seafood**

- Paella Fernandez** \$34.98  
*One of our most famous dishes created just for you. Blends seasoned yellow rice as a bed for shrimp, scallops, clams, mussels, crawfish, chicken and chorizo. Lightly mixed with red peppers & sweet peas. Served with one side. Please allow additional cooking time for this dish.*
- Flounder Fernandez** \$17.95  
*Filet of flounder is hand breaded to order then pan fried with garlic & lemon to bring out flavor. Topped with our homemade cilantro garlic sauce.*
- Surf & Turf** \$28.95  
*A perfectly seasoned & grilled Churrasco steak is made even more delicious by topping it with garlic sauteed shrimp. Served with side of chimichurri sauce.*
- Surf & Sail** \$22.95  
*Combining delicious flounder Fernandez as a base, we top that with shrimp sauteed in a blend of lemon garlic sauce and a light touch of our Fernandez cheese sauce.*
- Seafood Gazpacho** \$19.95  
*Spanish style creole sauce is blended with Shrimp to create this flavorful dish.*
- Shrimp al Ajilo** \$17.95  
*Plump shrimp sauteed in perfect blend of white wine & garlic sauce then topped with capers. This is a house favorite.*
- Scallops & Shrimp al Ajilo** \$22.98  
*Scallops & shrimp are mixed & sauteed in white wine & garlic sauce then topped with capers.*
- Seafood Varadero** \$22.98  
*Shrimp & Mussels combined with spanish white wine and tomato sauce. Topped with capers.*
- Corvina Filet** \$13.95  
*A tasty, light, white fish that can be grilled or fried. Served with homemade spicy, mango salsa. Served with 2 sides.*

## **Additional Side Orders**

- Sweet Plantains / Platano** \$3.49  
**Maduros**  
*Ripe plantains sliced & fried until dark & tasty. This sweet favorite is a nice addition to any meal*
- Tostones** \$3.75  
*Gold & crunchy plantains that have been sliced, cooked, then smashed & fried until golden brown. Served with lemon garlic sauce.*
- Moros** \$3.50  
*If you like black beans and white rice you will love this flavorful side. We cook our home made black beans with white rice and add additional seasoning as well as fresh chicharrones for extra flavor.*
- Yuca** \$3.25  
*This potato like side is boiled until soft then covered in fresh seared garlic sauce.*
- Fried Yuca** \$3.49  
*Also known as Yuca Frita, this tasty favorite is the crunchy, fried version of boiled yuca and is served with lemon, garlic sauce for dipping.*
- Side Salad** \$3.99  
*Mixed greens, tomato, cucumber, carrots & onion.*
- French Fries** \$2.50

White Rice	\$2.75
Yellow Rice	\$2.95
Beans & Rice	\$5.50

## **Sandwiches**

### **Fernandez Cuban Sandwich \$11.95**

*The original our very own Cuban sandwich served only here since 1985. Our famous slow roasted, shredded pork is served with sliced ham, white American cheese, pickle & mustard. Pressed until gold & crispy.*

### **Traditional Cuban Sandwich \$10.95**

*The "traditional" style Cuban sandwich with stacked ham & thin layer of roasted pork, swiss cheese, mustard, mayo & pickles. Served with mariquitas.*

### **Naples Cuban Sandwich \$12.95**

*This new sandwich was created in honor of our long history in Naples. If you thought a Cuban Sandwich couldn't get any better, try this one out with 4 delicious strips of smoky bacon. Served with side of fries.*

### **Midnight Sandwich Aka \$11.95**

*Media noche. Same as Fernandez Cuban sandwich but with sweet bread. Pressed until gold & crispy.*

### **Pork Sandwich \$9.95**

*Full slow-roasted pork sandwich with grilled onions & potato sticks. Pressed until gold & crispy.*

### **Grilled Slider Burgers \$8.95**

*3-Mini burgers served with lettuce, tomato, onion and mayo. Served with fries.*

### **Roger Sandwich \$10.95**

*Created for Roger, Luis Best friend, who asked for something different. Adding chorizo to cuban bread with grilled onions and white American cheese. Topped with Fernandez hot sauce, potato sticks. Served on pressed Cuban bread.*

### **Latin Flatbread Taco \$12.95**

*3 Flat bread pitas with your choice of chicken, picadillo or roasted pork. Topped with fresh pico de gallo, drizzled with our chef's homemade chimichurri sauce. Served with rice and beans. Make this vegetarian by substituting black beans for meat choice.*

### **Pork Philly \$11.95**

*Our version of a Philly with shredded pork, grilled onions and melted cheese served on toasted cuban bread. Your choice of white American, swiss cheese or Fernandez cheese sauce. Served with Fries.*

### **Croqueta Sandwich \$5.99**

*Ham croquetas and white American cheese served on pressed Cuban bread.*

### **Chimi Chicken Sandwich \$9.98**

*Grilled chicken breast on pressed cuban bread. Topped with potato sticks & homemade chimichurri sauce.*

### **Steak Sandwich Aka \$9.95**

*Pan con Bistec. Full sandwich with palomilla steak topped with grilled onions, tomato & potato sticks.*

### **Chicken Sandwich \$8.95**

*Marinated chicken breast topped with tomato, onions & potato sticks. Pressed until gold & crispy.*

### **Sloppy Jose Sandwich \$9.95**

*Our version of a Sloppy Joe served Cuban style on toasted cuban bread with white American cheese.*

- BBQ Pork Sliders** \$9.95  
*Slow roasted pork tossed in BBQ sauce served on slider buns. Served with fries.*
- Grilled Ham & Cheese** \$5.99  
*Sliced ham & white american cheese on cuban bread, pressed golden brown.*
- Flat Bread Fish Tacos** \$13.99  
*Delicious Corvina Fish is grilled or fried and served in a flat bread taco with fresh pico de gallo and creamy cilantro sauce. Served with 2 sides.*
- Cuban Frita Sliders** \$9.95  
*A latin twist on the burger. This delicious blend of beef, chorizo & pork make a flavorful combination. Topped with white american cheese, potato sticks, onions & homemade frita sauce. Served with fries.*

## **Lunch Specials**

- Fernandez Cuban Sandwich Special** \$8.95  
*Half of the Original Cuban sandwich with black beans.*
- Pork Sandwich Special** \$8.95  
*Half pork sandwich with black beans*
- Flounder Special** \$14.98  
*Filet of flounder pan fried and topped with garlic cilantro sauce. Served with black beans & rice.*
- Palomilla Special** \$11.95  
*Lunch portion Palomilla Steak served with black beans and rice.*
- Pollo a la Cubana Special** \$9.95  
*Roasted quarter chicken served with black beans & rice.*
- Chimi Chicken Sandwich** \$6.95  
*Half grilled chicken breast on pressed cuban bread. Topped with potato sticks & homemade chimichurri sauce. Served with black beans.*

## **Latin Flat Bread Tacos**

- Beef Tacos (2)** \$8.99  
*Cuban version of a tasty favorite. Slow cooked seasoned ground beef (picadillo), topped with homemade pico de gallo & our homemade chimichurri sauce.*
- Beef Tacos (3)** \$12.99  
*Cuban version of a tasty favorite. Slow cooked seasoned ground beef (picadillo), topped with homemade pico de gallo & our homemade chimichurri sauce.*
- Corvina Fish Taco (2)** \$10.99  
*Light, white fish grilled or fried, with homemade pico de gallo & topped with our creamy cilantro sauce.*
- Corvina Fish Taco (3)** \$14.99  
*Light, white fish grilled or fried, with homemade pico de gallo & topped with our creamy cilantro sauce.*
- Steak Chimichurri Taco (2)** \$10.99  
*Chargrilled steak topped with pico de gallo & homemade chimichurri sauce.*
- Steak Chimichurri Taco (3)** \$14.99  
*Chargrilled steak topped with pico de gallo & homemade chimichurri sauce.*
- Pork Taco (2)** \$8.99  
*Marinated roasted pork topped with homemade pico de gallo & our fresh chimichurri sauce.*
- Pork Taco (3)** \$12.99  
*Marinated roasted pork topped with homemade pico de gallo & our fresh chimichurri sauce.*

Chicken Chimichurri Taco (2) \$8.99

*Grilled chicken breast topped with homemade pico de gallo & fresh chimichurri sauce.*

Chicken Chimichurri Taco (3) \$12.99

*Grilled chicken breast topped with homemade pico de gallo & fresh chimichurri sauce.*

## **New Sandwich Creations**

Cuban Cheese Steak \$10.95

*Sliced Palomilla steak is sliced and served with grilled onions, topped with Fernandez Cheese Sauce on Cuban Bread. Served with fries.*

El Abogado - Pork Chunk \$11.95

Sandwich

*Created by our close friend, Todd. Garlic marinated pork chunks, topped with grilled onions and potato sticks on toasted Cuban bread. Served with Fries.*

## **Lunch Salads**

Fernandez Salad Small \$8.98

*Marinated pork and sliced chorizo are served atop fresh greens, tomato, cucumber, carrots, onions, capers & peas. Topped with Fernandez Hot Sauce.*

Fernandez Salad Large \$12.98

*Marinated pork and sliced chorizo are served atop fresh greens, tomato, cucumber, carrots, onions, capers & peas. Topped with Fernandez Hot Sauce.*

Chimichurri Chicken Salad \$7.98

Small

*Grilled, marinated chicken breast topped with homemade chimichurri sauce. Served with lettuce, tomato, cucumber, carrots, onions & cheese.*

Chimichurri Chicken Salad \$12.98

Large

*Grilled, marinated chicken breast topped with homemade chimichurri sauce. Served with lettuce, tomato, cucumber, carrots, onions & cheese.*

Chimichurri Steak Salad Small \$9.98

*Chargrilled steak cooked to order, topped with homemade chimichurri sauce. Served with lettuce, tomato, cucumber, carrots, onions & cheese.*

Chimichurri Steak Salad Large \$14.98

*Chargrilled steak cooked to order, topped with homemade chimichurri sauce. Served with lettuce, tomato, cucumber, carrots, onions & cheese.*

Shrimp Salad Small \$9.98

*Large shrimp, lightly battered & cooked to order served with lettuce, tomato, cucumber, carrots, onions & cheese. Topped with drizzle of homemade creamy cilantro sauce.*

Shrimp Salad Large \$12.98

*Large shrimp, lightly battered & cooked to order served with lettuce, tomato, cucumber, carrots, onions & cheese. Topped with drizzle of homemade creamy cilantro sauce.*

Corvina Fish Salad Small \$9.98

*Light, white fish grilled or fried served with lettuce, tomato, cucumber, carrots, onions & cheese. Topped with homemade creamy cilantro sauce.*

Corvina Fish Salad Large \$14.98

*Light, white fish grilled or fried served with lettuce, tomato, cucumber, carrots, onions & cheese. Topped with homemade creamy cilantro sauce.*

## **House Plate Specials**

Lunch Roast Pork Special Small	\$8.95
<i>Our most popular item. Slow roasted, marinated pork.</i>	
Lunch Roast Pork Special Large	\$11.95
<i>Our most popular item. Slow roasted, marinated pork.</i>	
Picadillo Plate Small	\$7.95
<i>Slow cooked, seasoned ground beef blended with spanish tomato sauce, chopped onions &amp; red peppers.</i>	
Picadillo Plate Large	\$9.95
<i>Slow cooked, seasoned ground beef blended with spanish tomato sauce, chopped onions &amp; red peppers.</i>	
Chimichurri Steak Small	\$9.95
<i>Cooked to order steak topped with our homemade chimichurri sauce.</i>	
Chimichurri Steak Large	\$14.95
<i>Cooked to order steak topped with our homemade chimichurri sauce.</i>	
Masitas de Puerco Small	\$9.95
<i>Pork chunks that have been marinated &amp; slow cooked then fried. Topped with our mojo sauce &amp; sliced raw onions.</i>	
Masitas de Puerco Large	\$13.95
<i>Pork chunks that have been marinated &amp; slow cooked then fried. Topped with our mojo sauce &amp; sliced raw onions.</i>	
Shrimp Plate Small	\$9.95
<i>Large shrimo, lightly battered &amp; cooked to order. Topped with homemade creamy cilantro sauce.</i>	
Shrimp Plate Large	\$13.95
<i>Large shrimo, lightly battered &amp; cooked to order. Topped with homemade creamy cilantro sauce.</i>	
Chimichurri Chicken Small	\$8.95
<i>Marinated chicken breast topped with our homemade chimichurri sauce.</i>	
Chimichurri Chicken Large	\$12.95
<i>Marinated chicken breast topped with our homemade chimichurri sauce.</i>	
Corvina Fish Plate Small	\$9.95
<i>Light, white fish, grilled or fried &amp; topped with homemade creamy cilantro sauce.</i>	
Corvina Fish Plate Large	\$13.95
<i>Light, white fish, grilled or fried &amp; topped with homemade creamy cilantro sauce.</i>	
Arroz con Pollo Small	\$7.95
<i>A Cuban classic blends chicken with seasoned yellow rice. **Served with a side of black beans.</i>	
Arroz con Pollo Large	\$10.95
<i>A Cuban classic blends chicken with seasoned yellow rice. **Served with a side of black beans.</i>	
Vegetarian Plate Small	\$7.95
<i>White rice &amp; black beans topped with homemade pico de gallo and fresh, sliced avocado.</i>	
Vegetarian Plate Large	\$9.95
<i>White rice &amp; black beans topped with homemade pico de gallo and fresh, sliced avocado.</i>	

## **Desserts**

Flan de la Casa	\$6.99
<i>Nothing is more homemade than this. Still made using Senora Fernandez' original recipe, unchanged for over 30 years. This classic ensures that this will be the best Flan you have ever had. Served with grated coconut.</i>	

**Tres Leches** \$6.99

*Translated as "Three Milks", this unique cake is smothered in sweet creams and topped with icing.*

**Mangos & Cream** \$6.99

*Decadent mangos are sliced and served atop scoops of vanilla ice cream and drizzled with mango sauce.*

**Chocolate Tres Leches** \$6.99

*As if Tres Leches couldn't get any better, try it with a layer of chocolate. This delicious blend of cakes is something you must save room for.*

**Guava Cheesecake** \$6.99

*A blend of Guava with traditional style cheesecake, topped with a thin layer of pureed Guava.*

**Vanilla Ice Cream** \$4.99

*Two scoops of vanilla ice cream topped with chocolate sauce whipped cream*