

ENTREES

PORK

Pork Chunks / \$11.55
Masas de puerco

Pork with Guava BBQ Sauce / Chuletas de Puerco con BBQ y Guayaba / \$13.95
Grilled pork chops cooked in a guava BBQ sauce
Chuletas a la parrilla en salsa de guayaba BBQ

Lime Pork Chops / Chuletas de Puerco al Limón / \$13.95
Pork chops marinated with garlic and lime juice covered with grilled onions
Chuletas a la parrilla con cebollas asadas y cubiertas de ajo y limón

CHICKEN

Grilled Chicken Breast / \$10.95
Pechuga de pollo a la parrilla

Grilled Chicken Breast with Mushroom Sauce and Cheese
Pechuga de Pollo con Salsa de Champiñones y Queso / \$12.50
Grilled chicken breast covered with a mushroom and wine sauce with melted mozzarella cheese
Pechuga de pollo a la parrilla en salsa de champiñon y vino con queso mozzarella derretido

Guava and BBQ Chicken / Pollo Guava BBQ / \$11.55
Grilled chicken breast with a Guava BBQ Sauce
Pechuga de pollo a la parrilla con salsa de guayaba y BBQ

FROM THE SEA....

Grilled Salmon / \$14.95
Salmon a la Parrilla

Avocado Salmon / \$16.95
Salmon cubierto con Aguacate

Passion Fruit Salmon / \$16.95
Salmon maracuyá

Seared Tuna / \$16.95
Atun sellado

Your Choice of Grilled, Blackened or Breaded Fish Fillet: / \$14.95
Mahi Mahi, Corvina or Grouper
Pescado a la Parrilla, a la Pimienta o empanizado.
A escoger: Dorado, Corvina o Cherna

Caribbean Mahi Mahi / Filete de Dorado Caribeño / \$15.95
Grilled and covered with a mango and wine sauce
A la parrilla, cubierto por una salsa de mango y vino

Seafood Corvina / Corvina con mariscos / \$17.95
Grilled fillet covered with shrimp and creamy seafood sauce
Filete a la parrilla cubierto con camarones una salsa cremosa de mariscos

Creole Style Dishes: your Choice of Shrimp, Corvina Filet or 6 oz Lobster
Platillos creole: escoge a tu gusto Camarones, Corvina o Langosta de 6 oz
Shrimp/Corvina Camaron/Corvina / \$15.95
Lobster / Langosta / \$29.95

Corvina La Isla / \$16.95
Delicious breaded corvina covered with a creamy lemon sauce and crab
Filete de corvina empanizado con una salsa de limón cremosa y cangrejo

Grilled or Breaded Tilapia / \$11.95
Tilapia a la Parrilla o Empanizada

Garlic Shrimp / \$15.95
Camarones al Ajillo

Acapulco Shrimp / \$15.95
Camarones Acapulco



LUNCH SPECIALS

With any lunch special entree, you can add a small soup (any soup of the day, malanga cream, caldo gallego, special chicken soup or tortilla soup) + your choice of entree of the day or grilled chicken breast or breaded steak or chicken + white rice with sweet plantains and black beans + a small dessert (flan, 3 leches or arroz con leche).

From Monday to Friday (until 4 pm). FOR \$10.55
Except Rabo encendido

Or Any half sandwich for \$6.50. It includes. Any small soup or salad.
With french fries or mariquitas

MONDAY

Ajiaco:
Cuban beef soup with vegetables
Sopa Cubana de carne con vegetales

Beef Stew: beef with potatoes
Carne con papas

Mojito chicken: half roasted chicken in a lime, garlic and herbs sauce.
Pollo en salsa mojito

TUESDAY

Garlic Chicken, Split Pea Soup
Pollo al ajillo, Sopa de Chicharo

Country Chicken
Pollo Campero

WEDNESDAY

Tamal en cazuela
Corn soup with chunks of pork

Ropa vieja Shredded beef with onion and peppers in a tomato and wine sauce

Country Chicken
Pollo campero

THURSDAY

Caldo Gallego
Spanish white bean soup with pork

Special Chicken / Pollo especial arroz amarillo
with yellow rice covered with guacamole, sour cream and cheddar
cubierto con guacamole, crema agria y queso cheddar

Country chicken
Pollocampero

FRIDAY

Malanga Cream
Sopa de Malanga

Spicy Oxtail / \$15.95
Rabo encendido

Mojito Chicken
Pollo mojito

DESSERTS

Try our delicious homemade desserts

Flan / \$5.95
Try our traditional creamy and delicious version of this popular dessert
Prueba nuestra cremosa y deliciosa version de este popular postre

Coconut Flan / Flan de coco / \$6.50
Our traditional flan with coconut added
Nuestro tradicional flan con coco

Dulce de Leche Flan / \$6.50
Our traditional and creamy flan with dulce de leche
Nuestro tradicional y cremoso flan con dulce de leche

Flan Tres Leches / \$6.95
Our two favorites desserts combined: flan and tres leches cake
Nuestros dos postres favoritos combinados: flan y pastel tres leches

Crema Catalana / \$6.25
Our adaptation of this creamy custard that reminiscent us to Catalonia region
Nuestra adaptación de esta cremosa natilla que nos transporta hacia tierras Catalanas

Tres Leches / \$5.95
Our version of this traditional latinamerican cake, soaked in condensed milk and covered with meringue
Nuestra version de este tradicional pastel latinoamericano, remojado en leche condensada y cubierto con merengue

Cuatro Leches / \$6.50
Tres leches covered with dulce de leche
Tres leches cubierto con dulce de leche

Cinco Leches / \$7.25
Tres leches with dulce de leche and blaze meringue
Tres leches con dulce de leche y merengue flameado

Coco Pudding / \$6.50
Served warm and covered with a coconut rum sauce
Servido caliente y cubierto con una salsa de coco y ron
With coconut ice-cream / \$7.50

Lava Cake / \$7.95
Pastel de Lava
Baked and delicious flourless chocolate cake served with vanilla ice cream
Horneado al momento. Delicioso pastel de chocolate sin harina servido con helado de vainilla

Key Lime Pie / \$5.95
Traditional floridian lemon pie covered with meringue
El tradicional pay de limón de Florida cubierto con merengue

Chocolate Brownie with vanilla or chocolate ice cream / \$7.95
Brownie de chocolate con helado de vainilla o chocolate

Guava, Mango or Dulce de Leche Cheesecake / \$6.95

Nutella Cheesecake / \$7.95

Arroz con leche cup / \$5.95

Cup of Assorted IceCream / \$5.95
Copa de Helado, sabores a escoger
Flavors: vanilla, coconut, chocolate, mango, mamey
Sabores: vainilla, coco, chocolate, mango y mamey



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ORDER ONLINE



LUNCH

PrivatesParties, Catering, Happy Hour, Delivery Available

305 - 595 - 1116

9525 NORTH KENDALL DRIVE
MIAMI, FLORIDA 33176



APPETIZERS

Nachos / \$7.95

Fried tortilla with black beans, picadillo, sour cream and pico de gallo with gratineed cheddar cheese, with guacamole on the side
Totopos con frijoles negros, picadillo, crema agria y pico de gallo gratinados con queso cheddar y acompañados de guacamole

Croquetas / \$1.25

Cuban Platter / Plato cubano / \$8.95

Combination of cuban tamales mixed with avocado and mariquitas
Combinacion de tamales cubanos con aguacate y mariquitas

Mariquitas / \$5.25

Kendall Mariquitas / \$6.85

Special mix of delicious mariquitas served with traditional picadillo and melted cheese
Deliciosa mezcla de mariquitas servidas con nuestra receta tradicional de picadillo y queso derretido

Special Mariquitas / \$6.85

Combined with spanish chorizo sauce and melted cheese
Combinadas con chorizo y queso derretido

Fried Yuca / Yuca Frita / \$5.95

Yuca and Chicharrones Mix / Mix de Yuca y Chicharrones / \$6.25

Pork Chunks / Masas de puerco / \$8.95

Fried Calamari / Calamares fritos / \$8.95

Shrimp and Fish Tijuana Style / Camarones y pescado estilo Tijuana / \$13.95

Mixed Tostones /Tostones Combinados / \$8.95

4 pieces of tostones mixed of: picadillo, creole shrimp or both
4 piezas de tostones combinados con: picadillo, camarones creole o ambos

Choice of Tostones: beef or chicken / Selecciona tus tostones: carne o pollo / \$8.95/\$7.95

3 tostones with beef or chicken and melted cheese
3 tostones con carne o pollo con queso derretido

Tostones with Guava Sauce / Tostones con salsa de guayaba / \$8.95

Three tostones with lechoncita and guava sauce
Tres tostones con lechoncita y salsa de guayaba



SOUPS

Cream of Malanga / Crema de Malanga / Cup \$3.95 Bowl \$4.95

Caldo Gallego / Cup \$3.95 Bowl \$4.95

Special Chicken Soup / Sopa de pollo especial / Cup \$3.95 Bowl \$4.95

Tortilla Soup / Sopa de tortilla / Cup \$4.15 Bowl \$5.15

From our southern neighbors, come this delicious tomato broth mixed with tortilla julienne and topped with avocado, cheese and sour cream
De nuestros vecinos mexicanos, viene esta deliciosa aportación, hecha con un caldo de tomato, mezclada con juliana de tortilla y cubierta con crema agria, aguacate y queso

SALAD

*With your choice of home-made dressing: italian vinaigrette, honey balsamic, thousand islands and blue cheese

House salad / Ensalada de la casa / \$4.95

With an entree / \$4.25

Avocado Salad / Ensalada de Aguacate / \$5.95

Grilled Chicken Salad / Ensalada de Pollo a la Parrilla / \$10.55

Lettuce, avocado, tomatoes, cucumbers and carrots, accompanied with a grilled chicken and covered with cheddar cheese
Pechuga de pollo a la parrilla cubierta con queso cheddar, y acompañada de lechuga, tomates, aguacate, zanahoria y pepino

Special Kendall Salad / Ensalada Especial Kendall / \$10.95

Our mexican style salad: grilled chicken breast covered in guacamole with sour cream, black beans and cheddar cheese
Ensalada estilo mexicano: pechuga de pollo cubierta con guacamole, crema acida, frijoles negros y cheddar

Caribbean Salad / Ensalada Caribe / \$10.95

Chicken breast with fresh mango chunks, raisins, lettuce, avocado, tomatoes, cucumbers and carrots
Pechuga de pollo a la parrilla con trozos de mango, pasas, lechuga, tomates, aguacate, zanahoria y pepino

Churrasco Salad / Ensalada Churrasco / \$15.95

Grilled Certified Angus Beef churrasco steak covered with crumbled blue cheese, lettuce, avocado, tomatoes, cucumbers and carrots
Churrasco Angus Certificado asado a la parrilla cubierto con trozos de queso azul, lechuga, tomate, aguacate, zanahoria y pepino

Salmon Salad / \$14.95

Grilled salmon with strawberries, mango chunks, lettuce, avocado, tomatoes, cucumbers and carrots
Salmon a la parrilla con trozos de mango, fresa, lechuga, tomate, aguacate, zanahoria y pepino

Mediterranean Salad / Ensalada Mediterranea / \$6.95

Chopped lettuce, avocado, tomatoes, cucumbers, carrots and goat cheese in a honey, balsamic dressing.
Lechuga, tomates, aguacate, zanahoria, pepino y queso de cabra, mezclados con un aderezo balsámico con miel.

Traditional Caesar Salad / Ensalada Cesar Tradicional / \$5.95

Chopped lettuce, croutons, parmesan cheese with homemade creamy caesar dressing
Lechuga acompañada con crotones y queso parmesano con un aderezo cesar casero

*With any salad you can add: chicken vaca frita \$9.95, grilled chicken \$10.55, with shrimp \$14.95, with grilled salmon \$14.95

*A cualquier ensalada le puedes agregar: Vaca frita de pollo \$9.95, pollo a la parrilla \$10.55, camarones \$14.95 o salmón a la parrilla \$14.95



SANDWICHES

Our sandwiches are served with your choice of

one side dish of mariquitas, french fries, salad or a small soup

Nuestros sándwiches se sirven con una guarnición de: mariquitas papas fritas, ensalada o una sopa pequeña

Cuban Sandwich / Sandwich Tradicional Cubano / \$7.95

Ham, sliced pork, mozzarella cheese, swiss cheese, mustard and pickles in a Cuban bread
Jamon, pierna asada, queso mozzarella y Suizo con pepinillos y mostaza en Pan Cubano

Midnight Sandwich / Sandwich Medianoche / \$7.25

Ham, sliced pork, mozzarella cheese, swiss cheese, mustard and pickles in a sweet bread
Jamon, pierna asada, queso mozzarella y suizo con pepinillos y mostaza en pan dulce

Croquette Sandwich / Sandwich de Croqueta / \$8.25

Ham, mozzarella, cheese, swiss cheese, mustard and pickles in a Cuban Bread
Jamon, queso mozzarella y Suizo, con pepinillos y mostaza en Pan Cubano

Mojito Pork or Chicken Vaca Sandwich / Sandwich de Puerco o Pollo Vaca Frita / \$7.95

Shredded pork or chicken with onions and mojo sauce in a Cuban Bread
Lechon asado o pollo con cebollas y salsa de mojo en Pan Cubano

Steak Sandwich / Pan con Bistec / \$7.95

Juicy steak with chopped onions, melted mozzarella, lettuce and tomatoes
Jugosa carne con cebolla, queso mozzarella, lechuga y tomate

Club Sandwich / \$7.95 / with chicken, or steak with avocado \$8.55

Turkey or ham (or both) with mozzarella cheese, swiss cheese, bacon, lettuce and tomatoes with mayonnaise
Pavo o jamon (o ambos) tocino, queso suizo, mozzarella, lechuga y tomate con mayonesa

Grilled Chicken Breast / Sandwich de Pollo a la Parrilla / \$7.95

Covered with melted mozzarella, lettuce, tomatoes and mayonnaise
Cubierto con queso derretido, lechuga, tomate y mayonesa en Pan Cubano

Turkey Avocado Melt / Sandwich de Pavo con Queso / \$7.95

Home made turkey breast, avocado, melted cheese, lettuce and tomatoes and mayonnaise in a whole wheat bread
Pavo hecho en casa con aguacate, mozzarella, lechuga, tomate y mayonesa en pan integral

Turkey and Swiss Cheese / \$7.95

Home made turkey breast with swiss cheese and guava mayonnaise
Pavo horneado de casa con queso suizo y mayonesa con guayaba



ENTREES

All our entrees can be served with your choice of two sides: White rice and black beans, moro rice, brown rice, sweet plantains, mashed potatoes, fufu, steam vegetables, mariquitas, french fries, sweet potato fries, yuca, salad or tostones (0.75 extra for tostones or sweet potato fries)

Todos nuestros platos fuerte pueden ser servidos con 2 acompañantes de tu elección: arroz blanco y frijoles, arroz moro, arroz integral, maduros, pure de papas, fufu, vegetales al vapor, mariquitas, papas fritas, boniatos frito, yuca, ensalada o tostones (\$0.75 extra con tostones o boniato frito)

Vaca Frita

Our most popular dish: shredded beef, chicken or pork and mixed with onions covered with mojo sauce
Nuestro platillo mas popular: carne, pollo o lechon asado deshebrada cocinada con cebolla y cubierta con salsa de mojo

Beef / \$11.95

Chicken / \$10.25

Lechoncita / \$11.55

Delicious Mexican Style Fajitas / Deliciosas Fajitas Estilo Mexicano:

With your choice of shrimp, beef, chicken, vegetarian or mixed
Con tu elección de camarones, carne, pollo, vegetarianas o combinadas
Shrimp / \$15.95

Beef / \$13.95

Chicken / \$12.95

Vegetarian / \$11.95

Mixed / \$13.95

Surf and Turf fajitas (for two) / \$29.95

Breaded Steak/Chicken / Carne Empanizada

Beef / \$11.95

Chicken / \$10.95

Milanese Steak/Chicken / Bistec de Carne o Pollo a la Parmesana \$13.55 (Beef) / \$12.55 (Chicken)

Breaded steak or chicken breast covered with cheese, ham and a delicious tomato sauce
Bistec empanizado de carne o pollo cubierto con queso, jamón y salsa de tomate

Parrillada Andina / \$17.95

Argentinian cut Certified Angus Beef® with chicken breast and two argentinian sausages
Corte Argentino Angus con pechuga de pollo y dos chorizos argentinos

Parrillada Mar y Tierra / \$36.95

10 oz Certified Angus Beef® churrasco, 6 oz Certified Angus Beef® Tenderloin, 6 oz lobster tail and Jumbo shrimps accompanied with Acapulco sauce, orange and wine
10 oz churrasco Angus, Filete Angus de 6 oz, Cola de langosta de 6 oz y camarones Jumbo acompañados con salsa Acapulco, naranja y al vino.

Add 2 argentinian sausages agrega 2 chorizos argentinos / \$5.00

BEEF

*Any beef cut entree could be accompanied with your choice of any of the following sauces: wine, blue cheese, pepper and mushroom (Add \$1.00) or choose baked potato as accompaniment

*Cualquier corte de carne puede ir acompañado por su elección de cualquiera de nuestras salsas: vino, queso azul, pimienta y champiñón (\$1.00 extra) o escoger papa al horno como acompañante

Churrasco Tacos / \$12.45

3 Certified Angus Beef® churrasco tacos with guacamole
3 tacos con churrasco Angus Certificado con guacamole

Cuban Picadillo / \$9.25

Grilled Palomilla Steak / Bistec de Palomilla / \$11.25

Palomilla Kendall / \$11.95

Accompanied with guacamole and cheddar cheese
Acompañado con guacamole y queso cheddar

Churrasco Certified Angus Beef®: with chimichurri and criolla sauce 10 oz / \$15.95

Churrasco con Carne Angus Certificada: con salsa chimichurri y criolla

Argentinian Certified Angus Beef® / Corte Estilo Argentino Angus Certificado / \$13.95

8 oz Certified Angus flap steak served with chimichurri and criollo sauce
8 oz de Vacio Angus Certificado acompañado de salsa chimichurri y criollo

Shrimp with 14 oz Certified Angus Beef® Rib eye* / \$20.95

14 oz Rib eye Angus Certificado con camarones

Cut NY Certified Angus Beef** / \$20.95

Corte Estilo NY Angus Certificado