

Cuisines du Monde



LA PERLA DE LA HABANA - FAMILY OWNED SINCE 2001

MALLORCA

La Perla de La Habana, *The true Caribbean flavour in Palma*

Delicious flavours come out of a carefully elaborated homemade food



The Essence...

Cuban food is a combination of different world cuisines. Our recipes are a fusion of Spanish, African, Chinese and French techniques and traditions, with a Caribbean touch in what concerns the use of spices.

Cuban cuisine is unique and different to the rest of Caribbean dishes, specially Mexican food. Our typical dishes are not spicy hot.

The flavour of freshly cooked black beans, the aroma of roasted beef in sour orange juice, or the sensuality of tropical fruits turned into exquisite desserts are a good example of it.

What is left to say? just to invite you to come and taste these and other flavours with all the traditional ingredients.

www.laperladelahabana.com



D I S H E S



Authentic

LET'S START...

CUBAN S

Chicharritas: Salted plantain chips 4,50

Fried Yuca 4,95

Texture and flavour similar to potato, fried with salt and a hint of garlic

Frituritas de Malanga (8u) 4,90

Tubercle Which is crushed and mixed with garlic, parsley, salt, egg and fried in small fritters

Tostones Rellenos (2u) Stuffed Plantains

Habaneros: with ground beef 4,20

Varadero: with prawns 4,60

Pío Pío: with chicken 4,20

Papas rellenas (2u): Stuffed potatoes with ground beef 4,00

Tambor 7,90

Layers of mashed potatoes, ground beef and melted cheese

Tamal en Hoja 6,90

Corn dough seasoned with spices and pieces of pork meat wrapped in it's own leaf

Tamal en cazuela 6,50 With pork 7,90

Creamy Puree made of ground corn seasoned with onion, garlic, red peppers

Cuban Salad Tomato and advocado 5,20

Pío Pío Salad 8,90

Chicken, lettuce, nuts, Menorcan Cheese and "Salsa Rosa"

Varadero Salad 8,90

Prawns, lettuce, avocado and "Salsa Rosa"

Croquettes (2u) 2,90

Pumpkin and Parmesan
suckling pig and apple

Serrano ham

Chicken

CUBAN SANDWICH

MIAMI STYLE 8,00

Crunchy toasted bread, ham, cheese, pickles, mustard and roast suckling pig

DISHES



Authentic

MAIN COURSES

CUBANS

Ropa Vieja. 13,20

Shredded beef braised with onions, peppers, garlic, white wine served with Congrí or rice and beans

Arroz a la Habanera 10,60 + Black Beans 2,00 or Congrí +0,60

Combination plate of rice, ground beef, fried egg and fried banana

Arroz Frito 11,50

Wok rice with prawns, spanish sausage, bacon, bean sprouts, ham. egg and soy sauce

Enchilado de rape y camarones 15,70

Prawns and anglerfish cut and braised in a sauce made with red pepper, onions, garlic, tomatoes with or without spicy served with white rice + **Black Beans 2,00 or Congrí +0,60**

Criollo 13,70

Pork sirloin grilled and seasoned with onion, lemon and garlic with a side of Congrí or rice and beand

Pollo a la Cubana 9,60 + Black Beans 2,00 or Congrí +0,60

Baked chicken, onions and baked potatoes with soy sauce and a side of rice

Guajiro 12,95

Combination plate of baked pork leg without bonerice seasoned with garlic and lemon juice with rice and black beans or Congrí

THE PERFECT MATCH TO OUR DISHES

Tostones (4u) 2,70

Caribbean fried banana,, salty and crispy

Yuca con Mojo 4,95

Tubercle with texture and taste like potato, with fried garlic in olive oil and a lemon juice touch

Fried sweet plantains (4u) 2,70

EXTRA PORTIONS...

Frijoles Negros / Stew of black beans 4,00

Black beans seasoned with onion, green pepper, garlic and white wine

Arroz Congrí 3,70

Combined rice and black beans

White Rice 2,80



WHILE YOU WAIT

Guarapo 4,50

Fresh Sugarcane juice

Fresh fruits juices 4,50 or Milkshake 4,80

Choose between our exotic and tropical fruits

Mojito

Lemon juice, Peppermint, Sugar, Rum 40%, Soda water **6,50**

Frozen Daiquiri 7,90

Lemon juice, Sugar, Rum 40%, Soda water. You can add your favorite fruit **8,90**

Vacilón Fresh sugarcane juice, Lime y Rum 40% **8,70**

MORE OPTIONS IN OUR COCKTAIL MENU

A Treat

FOR THE BEST FINALE

Dulce de Frutabomba 6,10

Slices of green papaya,
in extra heavy syrup. with
Cream Cheese

Casquitos de Guayaba con Queso 6,50

Guava shells in Syrup with
cream Cheese

Banana Split 6,50

Banana fruit with Vanilla, Chocolate
and Strawberry Ice Cream

**Guava Marmalade with cream cheese
6,10**

TENTACIÓN DE COCO 6,95

Grated Coconut in Syrup
Crunchy Pastry
Mahon Cheese

**Coconut Custard
4,60**

Cake a la Moda 6,95

Chocolate cake
with Vanilla ice cream

HAVANA DREAMS 6,95

Crunchy Filo Pastry
Vanilla Ice Cream
Hot Guava marmalade

Choose Your Ice Cream:

Coconut, Pineapple,
Banana, Vanilla,
strawberry or chocolate

2,20