

CLASSIC • TRADICIONAL

BISTEC DE PALOMILLA 15.95
GF • Grilled marinated flap steak, smothered with sautéed onions, white rice, black beans and maduros

CARIBBEAN CURRY STEW 15.25
Braised slow cooked lamb, with coconut cream, lime juice, hot peppers, served over white rice with succotash & maduros

VACA FRITA 13.25
GF • Crispy Ropa Vieja, sautéed onions, arroz congri, lime wedges and maduros

SWEETS

CARRIBEAN-STYLE BREAD PUDDING 3.95
Rum Soaked Cranberries, Crème Anglaise with Rum

CHOCOLATE RUM CAKE 4.50
Rum soaked cake with dark chocolate icing, drizzled with Raspberry Purée

KEY LIME TARTLET 3.25
Graham Cracker Crust, with Whipped Cream and Lime Zest

MADUROS FOSTER 4.75
GF • Caramelized over ripe Plantains, served with Vanilla Ice Cream, Rum Foster Sauce with toasted Coconut

GLOSSARY

Ajilimójili – Cilantro, garlic, green bell & hot peppers, lime juice sauce

Berenjena – Spanish for eggplant

Canasta - Basket

Camarón – Shrimp

Cassava Root – See Yuca. Fried Cassava is a typical substitute for French Fries in Brazil, Venezuela, Colombia, and several Central American Countries

Chicharrónes – Pork rinds and fat fried

Chimichurri – A pesto-like sauce made from cilantro, garlic, red pepper flakes, vinegar, and olive oil-traditionally served with Churrasco

Chorizo – Highly seasoned Spanish sausage

Churrasco – Marinated grilled steak, thinly cut, Argentinean style

Créole Sauce – Spicy tomato sauce with okra, sautéed onions, green peppers, garlic, and seasoned with cayenne pepper

Criollo – Spanish American of European descent

Croquetas – Panko crusted mashed potatoes fried into small balls

Demerara Sugar – Raw brown sugar

Dorado - Mahi Mahi

DOS CAYS 12.75
GF • Ropa vieja beef & lechon pork, with yellow rice and pink beans, tostones, ajilimójili sauce side

JAMAICAN JERK CHICKEN 13.25
Boneless chicken thigh served with white rice & pink beans, chilled cucumber salad and tostones

TULUM 16.25
GF • Mahi Mahi, tomatoes, white wine, onion and garlic, with white rice and succotash

COFFEE

CAFÉ CON LECHE 3.25
Espresso and Steamed Milk in coffee cup traditionally served with a pinch of salt and dab of butter

CORTADITO 2.75
Espresso and Splash of Hot Milk

CAFÉ CUBANO 2.75
Espresso and Demerara Sugar

CAYCAFÉ 3.25 Espresso (one part) and Steamed Milk (3 parts) Dark Chocolate and Cinnamon in Coffee Cup

Frijoles Negros – Black beans, ours are vegan

Frita – Fried

Jamaican Jerk Sauce – Fiery blend of herbs mainly allspice and hot chillies

Lechon – Slow roasted pulled pork

Maduros – Fried sweet over ripe black plantains

Mofongo – Mashed green plantains, chicharrónes, garlic and olive oil

Mojo – Creole origin referring to charm & sex appeal, sauce made with garlic

Picadillo – Seasoned ground beef with potatoes, olives, bell peppers, onions & garlic

Ropa Vieja – Translates to “Old Clothes” Slow cooked beef with peppers, onions, garlic and tomatoes

Vaca Frita – Slow cooked beef, quickly fried, crispy, with onions

Yuca – Aka cassava - A root vegetable third-largest source of food carbohydrates in the tropics, a major staple food in the developing world, extremely drought tolerant

Tajadas – Honduran word for double cooked green plantains

LITTLE CAY

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