

LITTLE CAY

APPETIZERS • TAPAS

EMPANADAS • 3 Beef – seasoned picadillo Veggie – bell peppers & cream cheese Single Empanada \$2 served with Cay BBQ sauce side	5.50	PASTELES DE PESCADO Ajilimójili & ketchup mayo	7.25
CAMARONES BRAZILIAN GF • Sautéed shrimp, lime juice, garlic, white wine, cilantro & butter, served in tostones cups - Single Camarones Brazilian \$3.5	9.50	CROQUETAS DE JAMON Ham & swiss cheese, créole	5.50
YUCAFRITA V • Crispy Cassava root served with garlic mojo criollo sauce	4.95	CHICKEN WINGS Covered with Cay BBQ & Jamaican jerk sauce side Substitute Any Sauce tossed and or side	7.95
		CALAMARI Flour dusted and crispy tossed in pique with Thai chili sauce (not spicy)	7.95

SANDWICHES • PLANCHA

Pressed with our panini grill – Cuban style

CUBANO The Original Cuban Sandwich – roasted pulled pork, ham, Swiss cheese and pickles, on toasted Cuban bread with mayo mustard spread	9.25	*CAY BURGER House Ground and Caribbean Seasoned 1/3lb Patty. Served on Tostones with Swiss Cheese, Mustard Mayo, Garlic Mayo, Pickles, and Spicy Slaw	9.25
SLOPPY JOSE Cuban Picadillo smothered in Creole Sauce with Swiss Cheese	9.95	ROPA VIEJA DIP Our slow roasted beef, Swiss cheese, beef chorizo, red bell peppers and Cay jerk au jus sauce for dipping	9.95
STEAK SANDWICH Grilled marinated churrasco steak, lettuce, tomatoes, grilled onions with garlic mayo and red chimichurri sauce <i>Substitute chicken for 9.95</i>	12.95	JERK CHICKEN SANDWICH Grilled marinated chicken, Swiss cheese, grilled onions, red bell peppers, spinach greens, with garlic mayo and Jamaican jerk sauce	9.95

JIBARITO • PATAcón • BERENADAS

Breadless house made tostones sandwich with avocado, onion, lettuce & tomatoes

Jibarito – GF • churrasco & red chimichurri 12.95 • **Patacón** – GF • grilled chicken & curry mayo 9.95
Berenadas – V, GF • grilled eggplant & sweet citrus chili 9.95

SALADS • ENSALADAS

CAY SALAD Chopped leaf greens, cilantro, green onions, pineapple, toasted coconut, Caribbean dressing V, GF • <i>Add Churrasco Steak + 6.75</i>	5.95
PLAYA SALAD V, GF • Romaine, baby spinach, cabbage mix, red onions, red bell peppers, cucumbers, tomatoes & rum soaked cranberries with house vinaigrette dressing	6.95
CAESAR SALAD Romaine lettuce, Caesar dressing, parmesan cheese & croutons <i>Add Grilled Chicken + 4.75</i>	6.25

ADD ON EXTRAS

*Serving added on your favorite, salad,
sandwich, or dish*

PORTABELLA MUSHROOM	4.95
AVOCADO	3.25
EGGPLANT	4.25
SAUTÉED RED ONIONS	1.50
SAUTÉED SHRIMP (4)	9.00




GF – Gluten Free V – Vegan

All take out orders will be subject to a 5% packaging fee

* Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
food borne illness

CLASSIC • TRADICIONAL

BISTEC DE PALOMILLA 16.75
GF • Grilled marinated skirt steak, smothered with sautéed onions, white rice, black beans and maduros

CAY CURRY STEW    16.25
GF • Braised curry lamb, with coconut cream, lime juice, hot peppers, served over white rice with succotash and maduros

VACA FRITA 13.95
GF • Crispy Ropa Vieja, sautéed onions, arroz congri, lime wedges and maduros

DOS CAYS 13.25
GF • Ropa vieja beef & lechon pork, with yellow rice and pink beans, tostones, ajilimójili sauce side



JAMAICAN JERK CHICKEN  13.75
Boneless chicken thigh served with white rice & pink beans, spicy slaw and tostones



DORADO 16.75
GF • Mahi Mahi, tomatoes, white wine, onion and garlic, with white rice and succotash


CHOP CHOP

*Uniquely layered with rice & beans chopped leaf greens & diced tomatoes
Each named after our favorite Caribbean Beaches*

KOKOMO 11.25
GF • Grilled marinated chicken, yellow rice, black beans, curry mayo sauce, topped with rum soaked cranberries

TULUM   13.25
V,GF • Portobello mushrooms, eggplant, succotash, white rice, red bell pepper, and red chimichurri sauce


BAVARO   15.95
GF • Thinly sliced Churrasco steak, yellow rice, black beans, and red chimichurri sauce

7 MILE  12.75
GF • Ropa Vieja slow cooked beef with mofongo, pink beans, and Jamaican jerk sauce

FLAMENCO 16.75
GF • Sautéed shrimp, citrus chili sauce, white rice, and black beans









CONDADO 11.75
Slow roasted pulled pork, Cay BBQ sauce, Puerto Rican style pink beans, yellow rice, and cilantro

VARADERO 11.25
GF • Picadillo Beef with potatoes, cumin & oregano, with arroz congri & créole sauce

PINK SANDS  16.75
GF • Grilled Mahi Mahi with white rice and succotash and ajilimójili sauce

ADDITIONAL SAUCES

.65 each

  Red Chimichurri • V, GF
  Jamaican Jerk • V
  Spicy Jamaican Jerk • V
  Ajilimójili • V, GF-

Mojo Criollo • V, GF
Sweet Citrus Chili • V, GF
Cay BBQ • V
Garlic Mayo • GF
Créole • V, GF

Ketchup Mayo • GF
Curry Mayo • GF
Teriyaki • V
Thai Chili • V, GF
Boss Sauce • V, GF

SIDE DISHES

TOSTONES 3.95
V, GF • Double cooked green plantains with ketchup mayo

MARIQUITAS 3.25
V, GF • Seasoned fried plantain chips

MADUROS 4.25
V, GF • Caramelized sweet overripe black plantains

CAY-FUN-GO 4.25
GF • Green plantains, chicharrón, garlic, and olive oil, blended together, with mojo criollo
A Little Cay twist on Mofongo

SOPA DE FRIJOL NEGRO 3.25
V, GF • Bowl of black bean soup

SPICY SLAW 3.25
V, GF • Slaw mix with Spinach tossed in the Boss Sauce

CUCUMBER SALAD 3.25
V, GF • Chilled with red onions and apple cider vinaigrette

CANASTA DE FRITAS 4.75
V,GF • Combo of russet fries and sweet potato fries served with our garlic mayo and curry mayo dipping sauce

RICE & BEANS 3.50
GF • White (V) or yellow rice & pink or black beans (V)

ARROZ CONGRI • MOROS 3.50
V, GF • White rice cooked with black beans

CARIBBEAN SUCCOTASH 3.50
V,GF • Yellow corn and black beans with red bell peppers, grilled onions, cilantro