

**FOR CARRYOUT
PLEASE CALL
813-685-0502**



TAPAS

Pulled Pork, Chicken or Ropa Quesadillas

Made with pulled pork, chicken or ropa, onions, peppers, mixed cheeses and grilled on two flour tortillas. Guava sour cream... 7.95

Yuca Fries

Golden fried yuca tossed with our garlic and Parmesan cheese sauce...5.95

Basket of Homemade Spanish Chips...3.95

Croqueta De Jaiba (Devil Crab)

Made fresh daily in our kitchen 100% Blue Crab claw meat (may contain shell)...6.95

Papa Rellena (Mini Stuffed Potato) (7)...5.75

POTAJES Y ENSALADAS

Soups

Black Bean, Spanish Bean, Caldo Gallego, or Chicken Noodle
Cup...3.95 Bowl...4.95

House Salad

Mixed greens, tomatoes, purple onions ...4.95

Seventh Avenue Salad

Crisp lettuce topped with a mixture of ham, Genoa salami, and Swiss cheese. Garnished with tomatoes, pepperoncini peppers, olives, purple onions, green pepper, and parmesan cheese.
Small...6.95 Large...9.95

*Choice of house made dressings:

Vinaigrette, Creamy Herb, Blue Cheese, or Ranch

BEBIDAS

American – Regular and Decaf...\$1.95

Café con Leche

(half Cuban coffee/half boiled milk)...\$2.25

Buchito (demitasse)...\$1.25

Refrescos

Coke, Diet Coke, Sprite, Coke Zero, Ginger Ale,

Sweet and Unsweet Tea...\$2.50

Draft & Bottle Beers, Wine & Cocktails ~

Ask Your Server

SANDWICHES

“THE” Cuban

This “sandwich mixto” was originally created to provide cigar workers with a quick easy to eat lunch. Smoked ham, mojo roasted pork, Genoa salami, Swiss cheese, pickle, mustard and mayonnaise. Served on fresh Cuban bread. Try it “a la plancha” (hot pressed)...7.45

Media Noche

Egg bread, roast pork, ham, Swiss, dill pickle chips, mustard. Served pressed with Spanish chips...6.25

Palomilla Steak

Your choice of breaded or unbreaded palomilla steak topped with grilled onions, mustard or mayonnaise on Cuban bread garnished with Spanish chips...9.95

Ropa Vieja

Our delicious Ropa Vieja on Cuban bread. Served with Spanish chips...9.75

The Casino

Our slow roasted pork topped with thinly sliced onions marinated in our sour orange and garlic mojo on Cuban bread then hot pressed. Mojo for dipping and garnished with Spanish chips...9.75

The Agliano

Named after Agliano Seafood in Ybor City, established in 1915, and our beloved friend Buster Agliano.

Spanish-style whitefish filet dusted with seasoned bread crumbs then fried. Served on Cuban bread with lettuce, tomato, pickle & our house tartar sauce. Garnished with Spanish chips...9.75

COMBOS

Choose half of one of our Cuban, Pork or Ropa Vieja sandwiches. Served with a cup of soup.

For just 1.00 more upgrade to a bowl of soup or a tossed salad.

Cuban Sandwich Combo.....7.50
Pork or Ropa Vieja Sandwich Combo.....8.25

Share Charge add...3.00

***Lettuce & Tomato add...0.60**

***Extra Dressing add...0.50**

AUTHENTIC YBOR DISHES

Ropa Vieja

“Old Clothes” – Shredded tender flank steak slow simmered in a burgundy wine sauce. Served with rice and two side items... 14.95

Picadillo Con Papas Frita

Ground beef, olives and capers in a seasoned tomato sauce and topped with shoestring potatoes. Served with rice and two side items... 13.75

Walk Around La Septima

A sampling of house favorites. Ropa Vieja, Picadillo and Lechon Asado served with black beans and yellow rice. No substitutions, please... 14.95

Palomilla Parmesan

Breaded palomilla steak topped with house made marinara sauce, mozzarella and parmesan cheese. Served with angel hair pasta, a cup of soup or tossed salad and Hot Garlic Bread ... 15.95

Breaded Palomilla Steak

Breaded palomilla steak topped with grilled onions. Served with rice and two side items... 14.25
*Unbreaded upon request

Palomilla Milanesa

Breaded palomilla steak topped with a rich tomato sauce and garnished with chopped boiled eggs, peas, pimientos and grated Parmesan cheese. Served with rice and two side items... 14.75

Steak Pepe

This wonderful dish is named after Dahlia's father, who came in every morning to help out since we opened in 1995. He will always be an inspiration to our staff and our family.

Breaded and fried palomilla steak topped with peas, parsley, pimientos, red onions, and a burgundy wine sauce. Served with rice and two side items... 14.50

Arroz Con Pollo

Yellow rice and chicken just like our mothers and grandmothers, seasoned with real saffron and lots of love!

Served with rice and two side items... 11.95

Add 0.50 for white meat

Pollo Marsala

Tender boneless chicken breast grilled and topped with our house made mushroom Marsala sauce.

Served with angel hair pasta, a cup of soup or tossed salad and Hot Garlic Bread 13.95

Lechon Asado

Fresh pork marinated in our own sour orange mojo until it has soaked up the delicious blend of seasonings and then slow-roasted to perfect tenderness.

Served with rice and two side items... 14.95

Pescado a la Rusa

Spanish-style whitefish filet dusted in seasoned bread crumbs and fried. Topped with our Russian-style sauce. Served with rice and two side items... 13.95

Jaiba Enchilada

An Old Tampa Tradition without all the mess and work. The idea was messy from start to finish, but yet so many people enjoyed it. We use only Blue Crab Meat right out of the shell blended with angel hair pasta, a cup of soup or tossed salad and Hot Garlic Bread ... 15.95

Black Beans and Rice

Your choice of yellow or white rice topped with our delicious black beans... 5.95

SIDE ITEMS

Chef Choice, Peas, Yellow Rice, White Rice,
Yuca, Platanos Maduros
A La Carte per serving... 3.95

Tossed salad- substitute for side item with entrée
Add 1.00
Small 7th Avenue-
substitute for side item with entrée... Add 3.00

Basket of Bread (six pieces)... 2.50

POSTRES (Desserts)
**Ask your server about today's
dessert selections**

***CRAB ITEMS MAY CONTAIN SHELLS.**

***OUR CUBAN BREAD MAY HAVE A STRAND OF THE PALMETTO LEAF USED TO MAKE AUTHENTIC CUBAN BREAD.**

*** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

***PARTIES OF 8 OR MORE ARE SUBJECT TO AN 18% GRATUITY**