Authentic Ybor Dishes

ARROZ CON POLLO

Yellow rice and chicken just like our mothers' and grandmothers', seasoned with real saffron and lots of love! Served with one side item. 12.95

ROPA VIEJA

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

PICADILLO CON PAPAS FRITAS

Ground beef, olives and capers in a seasoned tomato sauce and topped with shoestring potatoes.

Served with two side items. 11.95

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. 15.95

BREADED PALOMILLA STEAK

Breaded palomilla steak topped with grilled onions. Served with two side items. 12.95

PALOMILLA MILANESA

Breaded palomilla steak topped with a rich tomato sauce and garnished with chopped boiled eggs, peas, pimientos, and grated Romano cheese. Served with two side items. 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 two side items. 13.95

PESCADO A LA RUSA

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

BLACK BEANS AND RICE

Your choice of yellow or white rice topped with our delicious black beans. 6.95

Especiales de la Casa (House Specialties)

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, pimentos, red onions, and a burgundy wine sauce. Served with yellow rice and one side item. 13.95

FILETE LA SEPTIMA

Seasoned, Spanish cut 9 oz. Tenderloin filet, topped with a red pepper garlic butter. Served with yellow rice and one side items. 17.95

Side Item Choices

Chef's Choice	Yellow Rice	Yuca
White Rice	Peas	Platanos Maduros
Cup of Soup	Tossed Salad	

*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.

Potajes Y Ensaladas (Souvs A. Salads)

● BLACK BEAN ● SPANISH BEAN ● CALDO GALLEGO ● CHICKEN CUP 3.95 BOWL 4.95

TOSSED SALAD 4.25 SEVENTH AVENUE SALAD

Crisp lettuce and tomato topped with a mixture of olives, ham, Genoa salami, Swiss cheese, onions, green pepper and parmesan cheese. 10.50 WHOLE 6.50 HALF

*Choice of homemade dressings: Vinaigrette, Creamy Herb, Bleu Cheese or Ranch

Favoritos (Favorites)

CROQUETA DE JAIBA (Devil Crab)

Granny Jennie, my dear mother-in-law, shared this recipe with us. It is reminiscent of the devil crabs sold on the streets of Old Ybor City.

Made fresh daily in our kitchen with Blue Crab Claw Meat. 4.25

SPANISH POTATOES SMALL BASKET 2.00 LARGE BASKET 3.00

Fresh potatoes, thinly sliced into potato chips, then deep fried and seasoned.

Sandwiches

"THE" CUBAN

This "sandwich mixto" was originally created to provide the cigar workers with a quick, easy to eat lunch, but please take your time and savor this award-winning masterpiece!

Smoked ham, roasted pork, Genoa salami, Swiss cheese, pickle, mustard and mayonnaise on Cuban bread. Try it "a la plancha" (hot pressed) 5.99

1/2 SANDWICH WITH A CUP OF SOUP 6.99

PALOMILLA STEAK

Your choice of breaded or unbreaded palomilla steak topped with grilled onions, mustard or mayonnaise. Garnished with Spanish potatoes on the side. 8.50

THE CASINO

Named for the Casino Bakery who has been making our authentic Cuban bread since 1912.

Our slow roasted pork topped with thinly sliced onions marinated in sour oranges and garlic mojo, on Cuban bread, then hot pressed. Served with mojo on the side for dipping. Garnished with Spanish potatoes on the side. 8.95

1/2 SANDWICH WITH A CUP OF SOUP 9.95

THE AGLIANO

This sandwich is 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 and deep fried, on Cuban bread. Topped with lettuce, tomato, pickle and our house tartar sauce. Garnished with Spanish potatoes on the side. 8.75

A La Carte

CHEF'S CHOICE, PEAS, YELLOW RICE, WHITE RICE, YUCA, PLATANOS MADUROS, TOSSED SALAD, CUP OF SOUP (Per Serving) 3.95

BASKET OF BREAD (SIX PIECES) 1.75

Shared Entrees additional \$2.00 ● Lettuce & Tomato....add 40¢ ● Extra Dressing...add 35¢

A 15% gratuity will be added to parties of 6 or more.

Postres Ask your server about today's dessert selections.

Café Free refills on American and Decaf with food order.

AMERICAN – REGULAR OR DECAF 1.95 CAFÉ CON LECHE (half Cuban coffee/half boiled milk) 2.25 BUCHITO (demitasse) 1.25

Refrescos
COKE, DIET COKE, SPRITE,
SWEETENED AND UNSWEETENED ICED TEA 2.25

LA CANTINA de LA SEPTIMA CAFE

The following family meals are served with rice, your choice of tossed salad or black beans, Cuban bread and olive butter and a two liter bottle of Coke, Diet Coke, or Sprite.

PICADILLO-FOR-FOUR 39.95 ROPA VIEJA-FOR-FOUR 49.95

LECHON ASADO-FOR-FOUR 49.95

PESCADO A LA RUSA-FOR-FOUR 47.50

BREADED PALOMILLA STEAK-FOR-FOUR 47.50

BISTEC MILANESA-FOR-FOUR 49.95

Other Family Meals

ARROZ CON POLLO-FOR-FOUR 42.95

Whole chicken cut in quarters, served with yellow rice, your choice of tossed salad or black beans, Cuban bread with olive butter and a two liter bottle of Coke, Diet Coke or Sprite.

All White Meat 46.00

THIS MENU IS FOR CARRY-OUT ORDERS ONLY. NO SUBSTITUTIONS, PLEASE.

Para Los Ninos (Children's Menu) \$3.95

(under 10 years of age, please)

CHICKEN NUGGETS

Served with choice of rice or Spanish potatoes

CORN DOGS

Served with Spanish potatoes

MACARONI & CHEESE

PASTA WITH TOMATO SAUCE OR BUTTER

~Catering Available • Dine-in or Carry-out~

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702 W. Lumsden Road Brandon, Florida 33511 Ph. (813) 685-0502

Hours: Monday – Saturday 11am to 9pm

CLOSED SUNDAY

Brandon's first authentic Spanish Restaurant



SINCF 1995

La Septima Café is reminiscent of the old days in Ybor City – the history, the food, the family feeling. "Septima" is the Spanish word for "seventh" – as in Seventh Avenue, the street that has for years been the heart of Ybor City. Treasured family antiques are displayed to share our love of old Ybor, the one we so fondly remember.

Our food is prepared in the Spanish tradition with family recipes passed down from our mothers and grandmothers. Our walls are filled with photographs and memorabilia of old Ybor at work and at play, some from our families, some from yours.

We hope you enjoy your entire experience at La Septima. Our goal is to give you a good meal, good service, and good memories.

Bienvenidos!
The Fernandez Family,
Ron, Dahlia, Jennifer, and R.J.