

8455 Fenton St, Suite #1
Silver Spring, MD 20910
(Corner of Wayne & Fenton)



ElSapoRestaurant.com
@ElSapoSocial
301-326-1063

COCTELES

MOJITO

Carta Blanca, Lime & Yerba Buena • 10 (6)
Pitcher • 40 (25)

HOT PASIÓN

Carta Blanca, Passion Fruit, Ginger,
Hot Chillies & Yerba Buena • 12

CUBA LIBRE

Bacardí Black & Real Coca-Cola • 10

HIBISCUS SANGRÍA

Carta Blanca, Hibiscus & Ginger • 10

MANGO ON A ROCK

Carta Blanca, Mango, Lime & Yerba Buena • 12

MANHATTAN DE MIAMI

Aged one year in toasted American oak.
Rón Zaya, house vermouth blend, angostura
and lots of patience • 8 (1 Oz) / 14 (2 Oz)

BEER & VINOS

HOUSE BEER • 7 (5)

Plus a Rotating Selection of Island Drafts

CAVA • 10 (8)

BLANCO / ROSÉ / TINTO • 8 (5)

MOSCATO DE VALENCIA • 10 (8)

SAOCO!!!

GET YOUR OWN COCO

Fresh Young Coconut & Bacardí Coco • 12

FRESCOS

YOUR OWN COCONUT • 6

GINGER-CILANTRO CITRONADE • 6

CEVICHEs

Exclusively sushi grade seafood

CLÁSICO DE PESCADO

Lime juice, hot chillies, red onion and cilantro • 14

BAY SCALLOPS & FIERY COCONUT

Mango and mixed baby peppers • 16

SWEET SHRIMP & PLANTAIN PASIÓN

Jalapeños, red onion and cilantro • 16

CONCH & GRILLED AVOCADO FUFÚ

Orange, tomato and habanero peppers • 14

TUNA & JÍCAMA PONZU-TAMARINDO

Ginger and green onions • 18

SALMON & PIÑA AHUMADITO

Pineapple and smoked cachucha • 14

LA CALLE

*Street
Food*

EMPANADAS

Picadillo: Beef ragu with capers,
raisins and sofrito. Served with
green mojo • 8

CROQUETAS DE BACALAO

Salted cod croquettes • 8

PÁN CON LECHÓN

Roasted pork and bitter orange mojo
on garlic toast • 8

FRITA

Fiery Cuban beef burger
with tomato and pickles • 6

TOSTONES | FRIED SMACKED GREEN PLANTAINS

Pickled pepper mojo • 6

YUCA FRITA

Green mojo • 6

CHÚPATE LOS DEDOS

Street Food Sampler
with Cuban Sandwiches
Serves Four • 78 (68)

- \$6 STREET FOOD DURING HAPPY HOUR -

UN POQUITO FANCY

Appetizers / Light Supper

CUCUMBER Y PAPAYA WITH TAMARIND

Touch of ginger, onions, chillies.
Goat cheese • 12

MANCHEGO CHEESE & CHARRED RED PEPPERS

Albahaca oil, aged balsamic vinegar
& pán quemao • 12

CANGREJO CAKE

Cuban crab cake
Piña picante mojo • 24

GRILLED SARDINES

Cilantro & olive oil • 12

COSTILLITAS BORRACHAS

Pork baby back ribs barbecued with rum
and guava paste. Pickled pepper mojo • 16

CHARCUTERÍA ESPAÑOLA BY URBAN BUTCHER

URBAN BUTCHER 3 years aged ham
Chorizo, lomo, manchego, piquillos, aceitunas,
marconas & pan quemao • 24

VINO *Bottle*

CAVAS

MARIA CASANOVAS, BRUT DE BRUT Lively, yellow citrus with elegant mousse. • 48

1+1=3 Raspberry, strawberry and rose • 48

2009 MARIA CASANOVAS, BRUT NATURE-GRAN RESERVA Round, yellow apple and light brioche. • 62

BLANCOS

DRY MUSCAT, LEGADO DEL MONCAYO.

CAMPO DE BORJA Light, white flowers and orange peel. • 32

GODELLO, ADRÁS. RIBEIRA SACRA Melon, pear and mineral tones. • 32

ALBARIÑO, MAR DE VIÑAS. RIAS BAIXAS Zingy and salty with hints of grapefruit and peach. • 38

SAUVIGNON BLANC, PAGO DE LA JARABE.

LA MANCHA Fresh cut grass, gooseberry, passion fruit and a hint of ginger. • 42

VERDEJO, EGEO. RUEDA Guava, lemon and mineral notes. • 32

VIURA & WHITE TEMPRANILLO. VIÑA OTANO BARREL FERMENTED. RIOJA Pear, white flowers and almond notes. • 42

CHARDONNAY BLEND, SOLARCE. RIOJA Round, ripe apple with hints of oak and vanilla. • 42

TINTOS

MENCIA, ADRÁS. RIBEIRA SACRA For Pinot lovers, casual and breezy with intense raspberry. • 32

BOBBLE, BOVALE. UTIEL - REQUEÑA Floral, spicy mocha with licorice and blackberry. • 32

GARNACHA, TEMPRANILLO AND CAB SAUVIGNON, ROQUE COLÁS. CALATAYUD Dark fruit, full bodied, sexy and silky. • 62

SYRAH, PAAL 01. NAVARRA Dark fruit with bacon, peppery spice and violets. • 48

TEMPRANILLO, APTUS. RIBERA DEL DUERO Black cherries, dark chocolate and spicy oak. • 42

TEMPRANILLO, VIÑA OTANO. RIOJA RESERVA Dark cherry with toasty, spicy oak and light earthy tannins. • 52

CABERNET SAUVIGNON BLEND, CASA L'ANGEL - OLD VINES. VALENCIA Smoky, dark cherry, chocolate and espresso. • 42

GARNACHA, CARIÑERA, MERLOT & SYRAH, GENIUM CELLER. PRIORAT Complex, red fruit with an abundance of clay and minerals. • 72

CHEF'S RARE FINDS

2015 TEMPRANILLO, GRACIANO & MATURANA, CASA LA RAD. RIOJA Earthy garrigue and licorice. • 72

2014 TEMPRANILLO, ARROCAL - SELECCIÓN. RIBERA DEL DUERO RESERVA As beautiful and seductive as Ribera can be. • 72

2006 CAB SAUVIGNON, TEMPRANILLO, SYRAH & MERLOT, DON PELA. JUMILLA Mature, hip and silky with intense dark fruit and cocoa. • 62

2008 PRIETO PICUDO, PRICUM VALDEMUZ. TIERRA DE LEÓN Sexy wine from a strange grape. Huge and round with impeccable balance. • 72

LA CASA

*Home
Cooking*

Entrées served with steamed rice

PUERCO ASADO

Our national dish

Roasted pork with bitter orange mojo • 22

CAMARONES ENCHILADOS

Wild tiger prawns in olive oil and sofrito • 28

TASAJO DE CHIVO – TAMAL EN CAZUELA

Goat "Jerky" braised with honey and sofrito. Creamy yellow corn casserole • 26

ROPA VIEJA

Beefy and saucy...

Cuba's most popular dish • 24

BACALAO CON PÁN

Fresh cod and tomato stewed with capers and sofrito • 26

SALMON A LA PLANCHA

Charred with adobo rub, pineapple and smoked cachucha mojo • 24

EXTRAS Rice • 3 | Black Beans • 5

GRINGO POBRE

VEGETARIAN CUBAN RICE BOWL

Cumin jasmine rice, quimbombo, avocado, maduros & fired egg.

18

FOR TWO

RABO ENCENDÍO | FIERY OXTAILS

Chef's childhood favorite

Braised with habaneros, orange and orégano • 56

VACA FRITA

We won't translate this, but we will pan-roast it with tons of garlic, lemon, cumin, hot chilies and cebollitas • 56

LUBINA A LA PARRILLA

Grilled whole branzino • 52

SIDES & SALADS

QUIMBOMBÓ

Blistered okra with garlic, hot chilies and lemon • 8

BONIATO FRIES

smoked chili mayonnaise • 8

MIXED GREENS

Mojito dressing • 8

TOMATO & AVOCADO

Lime, cilantro & cebollitas • 8

MADUROS • 6

PÁN QUEMAO

Lime butter • 4

EL CUBANO *Sandwich*

The classic favorite served with boniato fries and smoked chili mayonnaise

16 (12)

ALL YOU COOL CARNIVORES, PLEASE VISIT OUR OTHER HALF

**URBAN
BUTCHER**

8226 Georgia Avenue, Silver Spring, MD 20910

UrbanButcher.com    @UrbanButcher

20% gratuity will be added to parties of six or more.

Green prices during Happy Hour.

POSTRES

PASTELITOS DE GUAYABA

Guava & cream cheese pastry puffs
with vanilla crème dip • 3 ea.

FLAN CUBANO • 9

CHURROS

Lemon whipped cream • 8

SPANISH CHEESES

Served with guava preserve, fried marcona almonds
& pan quemão • 18

ISLAND ICE CREAMS & SORBETS

Choice of three • 7

LIQUID DESSERTS

MANHATTAN DE MIAMI

Aged in house for one year in toasted American oak.
Rón Zaya, house vermouth blend, angostura
and lots of patience *Table Service*

• one oz. 8 | two oz. 14

SPARKLING MOSCATO DE VALENCIA – FLARE

Effervescent aromas of ripe stone fruits.
Floral notes of Orange blossoms. • 10

RÓN-AÑEJOS

Aged premium rums for appreciation

BARBANCOURT RESERVE 15 YEARS RHUM AGRICOLE

Smooth & crisp. Nose of candied citrus.
Mouth of baked pears, toffee & lime zest.

• one oz. 8 | two oz. 14

SANTA TERESA 1796 – SINGLE ESTATE

Medium body with hints of bitter chocolate,
Nuts & buttery biscuit. • one oz. 8 | two oz. 14

ZACAPA – SOLERA 23 YEARS

Rich body. Taste of honeyed butterscotch, spiced oak
& raisined fruits • one oz. 8 | two oz. 14

ZACAPA CENTENARIO – XO, SOLERA GRAN RESERVA SPECIAL

Mature spicy Toffee & sweet Cedar. Lasting finish
of coffee, vanilla & Marzipan • one oz. 14 | two oz. 24

CAFÉ

*Dark roast with prominent bittersweet flavors
and intense aromas. A Cuban staple.*

CUBANO • 3

Espresso with whipped “Azuquita”

CORTADITO • 3.50

It's a Cuban Thing...

CAFÉ TRES LECHES • 5

Latte the Cuban way