



PAPI'S

CUBAN GRILL



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 **VEGETARIAN**  **SIGNATURE**

*COOKED TO ORDER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PAPI'S ORIGINATED WITH A FAMILY RECIPE,
A DREAM, AND THE WILLINGNESS
TO RISK EVERYTHING.

THIS IS OUR STORY

THE BACKGROUND In 1980's Cuba, most people lived in poverty, and there was a U.S. led embargo against the country. Food rationing was tightened, and many basic goods and services were restricted. People who did not have families sending money suffered, and there was little hope in sight.

THE DREAM In spite of anti-American propaganda, Renaldo "Rey" Regalado and his father, Rey Sr., still saw it as the land of opportunity. Rey Sr. believed his family recipes could make Cuban a big hit in America, and Rey Jr. wanted to open a business. The two envisioned themselves sharing the delectable tastes of east Cuba to the U.S.

THE ESCAPE By 1990, Rey Jr. knew that he had to act quickly. At great risk, he trained every day for the approximately 5-mile swim to the safety of the U.S. Marine base at Guantanamo Bay. A few months later, a fisherman who also wished to leave the country approached Rey with a life-changing proposition: the man has access to a boat. They devised a plan for Rey, his childhood friend, and the fisherman's family to make an escape. On November 18, 1990, under the cover of darkness and without goodbyes, the 13 refugees went to the beach at Santiago de Cuba. They made the harrowing 4-hour journey to freedom, huddled in the belly of a 35-foot fishing boat that had been "borrowed" from the Cuban government. With nothing but the clothes on his back and his family recipes, Rey Jr. was one step closer to the dream.

THE RESULT It took 9 years of struggle and sacrifice before Rey saw his family again, but he persevered. By 2002, Rey was bringing the tastes of Cuba to Americans. He also became a proud U.S. citizen.

Sadly, Rey Sr. died of cancer in December of 2002. Papi's, Spanish for "Daddy's," is named for, and dedicated to Rey Sr.'s memory. It is a place for the celebration of bravery, ambition, and most of all, freedom.

THANK YOU FOR JOINING US AND FOR
HELPING MAKE OUR DREAM A REALITY!



❖ BREAKFAST

BREAKFAST EGG PLATTER

Your choice of regular, scrambled or Papis style eggs. Served with one choice of meat and seasoned home fries 11.99 • extra meat 1.00

CHICKEN 2.50

PORK SAUSAGE 1.38

SHRIMP & GRITS

Five shrimp 9.34

FRIED FISH & GRITS

Served with seasoned home fries 8.99

OMELETTE

Veggie with pico, spinach and mushrooms 13.99 • add meat 1.69

PANCAKES

Two pancakes 8.79

FRENCH TOAST

Six slices 8.79

❖ SIDE ITEMS

bacon, seasoned home fries, southern style grits, pork sausage and chicken sausage



TRY OUR
CUBAN ESPRESSO
OR CAFE CON LECHE

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❖ APPETIZERS



FISH TACOS: 3 delicious white corn tortillas filled with fish, pico de gallo, mozzarella cheese, and homemade dipping sauce 10.99
Shrimp 12.39

TOSTONES ✓ Hand-smashed green plantains, lightly fried, and served with Papi's famous garlic sauce 4.17

TOSTONES SUPREMOS ★ Smashed and fried green plantains are topped with your choice of meat or shrimp, shredded mozzarella cheese, and flavorful pico de gallo
Chicken / Beef / Pork 12.09 • Shrimp 11.98

YUCA CON MOJO ✓ A must-try Cuban classic! Boiled yucca served with garlic oil 3.62



EMPANADA SAMPLER (choose 4) These hearty turnovers have a pastry crust that is folded over a savory meat filling and fried. Choose beef, chicken, or a combination of the two 7.99

CHICKEN WINGS: Jerk or Buffalo with French fries 8 - 12.09 • 16 - 17.39

❖ WRAPS & SANDWICHES

Add fries to any sandwich for \$1.35 or add black beans and rice for \$2.50



REY'S CUBAN SANDWICH ★ A tasty combination of slow-roasted pork (marinated in Papi's secret recipe), ham, Swiss cheese, dill pickles, Papi's Special Sauce, and mustard on Cuban bread 10.29

MEDIANOCHE SANDWICH: For a different twist, try the roast pork, ham, Swiss cheese, dill pickles, mustard, and Papi's Special Sauce on Cuban sweet bread 10.29

POLLO CUBAN SANDWICH: Tender-roasted chicken breast sandwich served with Swiss Cheese, dill pickles, mustard, lettuce, onions, tomatoes and Papi's Special Sauce 10.22



JERK CHICKEN SANDWICH: Classic Caribbean! Spicy jerk chicken breast is topped with Swiss cheese, dill pickles, mustard, Papi's Special Sauce, lettuce, onions and tomatoes on Cuban bread 10.22

VEGETARIAN SANDWICH: Grilled vegetables, topped with Papi's Special Sauce, a citrusy mojo sauce, Swiss cheese, and served with mustard on Cuban bread 10.22

PAN CON BISTEC*: Palomilla Steak (panseared, thinly sliced sirloin marinated in Mojo sauce with grilled onions) served on Cuban bread with potato sticks, Swiss cheese and Papi's Special Sauce 12.09

CUBAN WRAPS: Tortilla flat bread with your choice of meat, fish, or veggies. Include lettuce, onions, tomatoes, Swiss cheese, sour cream, mustard, and Papi's Special Sauce
Pork / Chicken / Jerk Chicken / Ropa Vieja
Fish / Veggie 9.89 • Steak 10.99

PAPI'S SPECIALTIES

All entrées served with yellow or white rice, black beans, salad & plantains



POLLO VACA FRITA ★ Chicken breast is grilled to perfection with Spanish seasoning, then shredded and simmered with onions and colorful peppers 14.58

GRILLED VEGETABLE PLATE: Green beans, broccoli, yellow carrots, and red peppers grilled in mojo and garlic oil 12.09

PALOMILLA STEAK*: Smells and tastes delicious! Top round steak smothered with grilled onions 13.99



VACA FRITA: Shredded beef is slowly simmered with grilled onions, garlic, and a special blend of Cuban spices 14.29



MASITAS DE PUERCO ★ A classic Cuban dish. Tender cubed pork, marinated with Cuban spices and Mojo sauce, lightly pan-fried and topped with sautéed onions. Served with Congris, Tostones and Salad 14.29