

How many sidewalk cafés are within 1 block? 5 (approx) Please use the schematic below to indicate the location and total number of sidewalk cafés within this one block area.

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|--|-------------|----------------|---------------------------|--|--|
| | A V E | | | | |
| | | STREET * | | | |
| | | EAST 3RD ST. * | * X (Applicant) * * | | |
| | | | AVENUE B | | |
| | | | | | |

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

PLEASE NOTE:

Community Board 3 requests that Sidewalk Cafés cease operation no later than midnight on weekends and 11 p.m. on weekdays. We urge you to consider closing at 11 p.m. and 10 p.m. respectively. Unenclosed sidewalks cafés (railings, chairs, and tables) must be removable and put away at the end of each night. Until you receive your license from the city, you are not licensed to operate your sidewalk café and may be fined for doing so.

For full regulations governing sidewalk cafés, please consult the City Code, Article 1, Chapter 4, Sections 14-11 through 14-43. (Available from the Department of Consumer Affairs.)



80

Café Cortadito

210 E. 3rd St

Café Cortadito

A

CC

CC

CC

La Cocina de Cuba

La Cocina de Cuba

La Cocina de Cuba

Café Cortadito











Menu



Dinner

Brunch

Dessert

Wines

Appetizers

Mazorca de Maiz Dulce Estilo Cortadito | 8.95

Sweet corn on the cob, Cortadito style

Yuca Frita con Cortadito Salsa | 8.95

Fried Cassava fingers with Cortadito salsa

Croquetas de Pollo o Jamon | 8.95

Smoked chicken or ham croquettes with salsa Camaguey

Chicharrones de Pollo | 8.95

Marinated morsels of chicken

Chorizo Salteado | 10.95

Sautéed Spanish chorizo with peppers and onions

Empanaditas de Carne | 9.95

Mini beef turnovers with a chimichurri salsa

Mini Cuban Bocaditos | 9.95

Roasted pork, smoked ham, swiss cheese, mustard, sliced pickles, pressed

Piquillo | 10.95

Spanish piquillo peppers stuffed with picadillo (ground beef)

Camarones al Ajillo | 12.95

Sauteed Shrimp in a garlic sauce

Calamares Ricardo | 13.95

Crispy calamari, smoked paprika, honey, chipotle and adobo

Ensaladas (Salads)

Avocado Salad | 10.95

Watercress, tomatoes and red onions

Ensalada Tropical | 10.95

Mixed greens, hart of palm, fava beans, roasted peppers and fresh pears

Guaguanco | 10.95

Avocado, pineapple, red onions, fresh tropical cheese with mango vinaigrette

Add shrimp, steak, chicken or salmon | 6.00

Platos Caseros - (Entrées)

Bistec de Palomilla | 18.95

Grilled thin sliced sirloin steak

Ropa Vieja | 17.95

Shredded beef in a creole sauce

Churrasco | 20.95

Grilled skirt steak flavored with chimichurri salsa

Vaca Frita | 18.95

Pan-fried skirt steak flavored with mojo criollo sauce

Pollo a la Plancha | 16.95

Grilled seasoned chicken breast

Arroz con Pollo | 17.95

Classic Cuban chicken and yellow rice

Filetillo Salteado | 18.95

Slices of prime beef sautéed with garlic, onion and green peppers, with yellow rice

Arroz Amarillo con Camarones | 20.95

Saffron yellow rice with shrimp

Camarones Enchilados | 21.95

Shrimp in a creole sauce

Chuleta de Puerco Estilo Bayamo | 20.95

Marinated sautéed pork chops, Bayamo style

Rabo Encendido | 21.95

Oxtail braised in a savory stew of tomatoes, garlic, peppers and red wine

Pargo Varadero | 22.95

Red snapper fillet breaded in a green plantain crust

Camarones Havana Vieja | 23.95

Sautéed shrimp in a creole sauce over plantain topped with Caribbean cheese

Plato Vegetariano Cortadito Style | 17.95

Guaguanco salad, sweet plantains, black beans, white rice

Picadillo Cua Cua | 17.95

Ground prime sirloin sautéed with onions, peppers, tomatoes, raisins and olives, topped with a fried egg

Paella de Mariscos | 25.95

Classic rice dish with saffron, shrimp, mussels, calamari, scallops

Salmon a la Cubana | 19.95

Pan-seared salmon with a sugar cane juice

Acompañantes - (Side Dishes)

Maduros | 4.00
Sweet fried plantains

Arroz Blanco | 4.00
White rice

Frijoles Negros | 4.00
Grilled skirt steak flavored with chimichurri salsa

Julianas Fritas | 5.95
Julian's potatoes fries

Sautéed Green Beans with Garlic | 6.95
Green beans sautéed in Garlic

210 E. 3rd St (btw B & C) New York, NY 10009

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Menu



Dinner

Brunch

Dessert

Wines

Brunch

Entree + 1.5 hour table time with your choice of tropical mimosa, red or white sangria, champagne mojitos, champagne margaritas, bloody mary and house beer - \$29.95

Brunch menu served with mixed greens and black beans

Entree with one drink - **\$16.95**

Cortadito Lobster Benedict * (+2)

Lobster Benedict

Torreas

French toast on brioche bread with seasonal fruit

Huevos Rancheros

Two eggs over a corn tortilla with black beans and salsa

Calentado

Steak with a fried egg over white rice

Holgin

Poached eggs over seared ham on a croissant garnished with creole sauce

Amanecer Corralito

Sweet plantain omelette with Spanish chorizo and ham

Pinar del Río

Two eggs, ham or chicken croquettes and sweet plantains

Huevos a la Cubana

Two eggs over white rice and topped with creole sauce with black beans

Tortilla de Platano con Ropa Vieja

Shredded beef over a sweet plantain omelette

Pollo a Caballo

Grilled Chicken topped with a fried egg over rice

Cortadito Ropa Vieja Sliders

Mini Cuban Ropa Vieja fritas

Picadillo Cua Cua

Ground prime sirloin sauteed with onions, peppers, tomatoes, raisins and olives, topped with a fried egg

Cubanito

Roasted pork, smoked ham, swiss cheese, mustard, sliced pickles, with plantain chips

Pan con Bistec

Marinated steak, onions, lettuces, tomatoes with Julian's fries

Vegetariano

Black bean pure, avocado, roasted peppers, swiss cheese with plantain chips

Pollo a la Plancha

Chicken breast with lettuce, tomatoes, mayonnaise pressed

Guanabacoa

Baby greens, onions, tomatoes, tropical cheese, grilled shrimp with house vinaigrette

Avocado Salad

Watercress, tomatoes and red onions

Ensalada Tropical

Mixed greens, hart of palm, fava beans, roasted peppers and fresh pears

Guaguanco

Avocado, pineapple, red onions, fresh tropical cheese with mango vinaigrette

Las Tunas

Pan-seared salmon served on mixed greens mango salad

Platos Caseros - Entrees

Brunch menu served with mixed greens and black beans

Bistec de Palomilla | 13.95

Grilled thin sliced sirloin steak

Ropa Vieja | 13.95

Shredded beef in a creole sauce

Churrasco | 17.95

Grilled skirt steak flavored with chimichurri salsa

Vaca Frita | 13.95

Pan-fried skirt steak flavored with mojo criollo sauce

Pollo a la Plancha | 12.95

Grilled seasoned chicken breast

Camarones Enchilados | 14.95

Shrimp in a creole sauce

Chuleta de Puerco Estilo Bayamo | 17.95

Marinated sautéed pork chops, Bayamo style

Pescado del Dia | m/p

Fish of the day

Camarones Havana Vieja | 19.95

Sautéed shrimp in a creole sauce over plantain topped with Caribbean cheese

Plato Vegetariano Cortadito Style | 13.95

Guaguanco salad, sweet plantains, black beans, white rice

Arroz con Pollo | 12.95

Classic Cuban chicken and yellow rice

Rabo Encendido | 16.95

Oxtail braised in a savory stew of tomatoes, garlic, peppers and red wine

Filetillo Salteado | 15.95

Slices of prime beef sautéed with garlic, onion and green peppers, with yellow rice

Mejillones

Sauteed mussels with spicy tomato sauce

*Appetizers***Yuca Frita con Cortadito Salsa | 6.95**

Fried Cassava fingers with Cortadito salsa

Croquetas de Pollo o Jamon | 6.95

Smoked chicken or ham croquettes with salsa Camaguey

Chorizo Salteado | 7.95

Sautéed Spanish chorizo with peppers and onions

Empanaditas de Carne | 7.95

Mini beef turnovers with a chimichurri salsa

Mazorca de Maiz Estilo Cortadito | 5.95

Sweet corn on the cob, Cortadito style

Chicharrones de Pollo | 6.95

Marinated morsels of chicken

Taste of Cuba | 11.95

Empanaditas, Croquetas y Mariquitas

Mariguitas | 5.95

Plantain chips with salsa

*Acompañantes - Side Dishes***Maduros | 4.00**

Sweet fried plantains

Arroz Blanco | 4.00

White rice

Frijoles Negros | 4.00

Grilled skirt steak flavored with chimichurri salsa

Sautéed Green Beans with Garlic | 4.95

Green beans sautéed in Garlic