

Sandwiches

Sandwiches are served pressed or cold upon request. Lettuce and tomato are added upon request to any sandwich.

Any 9" sandwich can be made into a 12" sandwich with double meat for an extra \$5.00.

9" Cuban Sandwich\$10.50
House-made pork, ham, salami, Swiss cheese, sliced dill Pickles, and Moreno mayonnaise.

8" Media Noche\$10.50
Same ingredients as the Cuban Sandwich, but on a sweet egg bread.

9" Pork Sandwich.....\$11.00
House-made pork, Swiss cheese, Moreno mayonnaise and mojo. On authentic Tampa Cuban bread.

9" Steak Sandwich\$12.50
Philly-style sliced steak, mojo, Swiss cheese, and Moreno mayonnaise.

9" Ropa Vieja Sandwich\$12.50
Tender shredded beef smothered in a sauce of tomato, onion, bell pepper, garlic, and cumin on authentic Tampa Cuban bread with your choice of cheese. Also available in a bowl with bread on the side.

9" Chicken Salad Sandwich\$11.00
House-made chicken salad on your choice of bread with cheese, lettuce and tomato.

9" Italian BLT\$9.50
Applewood Smoked Bacon, Pesto mayonnaise, Provolone Cheese, Romaine lettuce and Sliced Tomatoes on authentic Tampa Cuban Bread. Hold the Bacon if you want a veggie sandwich!



Sandwiches (Continued)

Meatball Sandwich\$11.00
House-made meatballs with provolone and marinara sauce.

Pastrami Sandwich\$11.00
Pastrami with spicy mustard sauce, Swiss cheese.

Chicken Parmesan Sandwich.....\$11.00
Breaded chicken filet with provolone and marinara sauce on authentic Tampa Cuban bread.

Fish Po'boy Sandwich.....\$12.50
Fried fish with tartar sauce, lettuce, tomato and your choice of cheese.

Shrimp Po'boy Sandwich.....\$15.00
Fried shrimp with remoulade, lettuce and tomato.



Create Your Own

Choose from turkey, ham or both.....\$10.50

- 1. Choose a bread:** Cuban bread or media noche bread.
- 2. Choose a cheese:** American, cheddar, provolone or Swiss.
- 3. Choose your condiments:** Moreno mayonnaise, pesto mayonnaise, plain mayonnaise, spicy mustard sauce, classic yellow mustard, honey mustard or spicy mustard.
- 4. Other toppings available:** lettuce, tomato, sliced dill pickles, onions, or jalapeños.

Breakfast Sandwiches

Breakfast Egg Sandwich\$10.50
9" Cuban bread with scrambled eggs and your choice of bacon, ham or sausage and your choice of American, cheddar, provolone or Swiss cheese.

Butter Tostada\$2.25
9" Cuban bread with butter, pressed.

Cheese Tostada.....\$3.50
9" Cuban bread with butter and your choice of cheese, pressed.



Unique - Handmade - Perfect

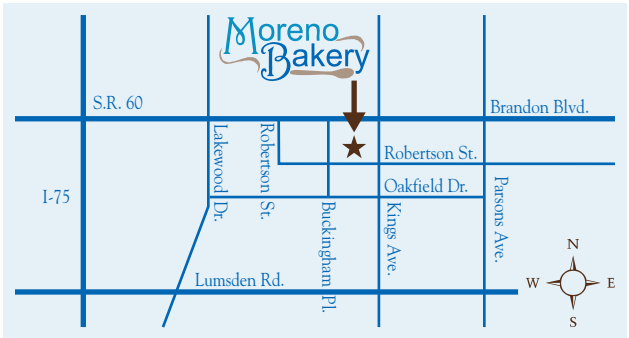
737 W. Brandon Blvd.
Brandon, FL 33511
813.689.0320
Fax 813.689.0374

www.morenobakery.com

Over 40 years baking experience

Hours:

Monday - Saturday 7am to 7pm
Sunday 9am to 4pm



prices are subject to change

Food Menu

Effective 2/26/2025



Unique - Handmade - Perfect

737 W. Brandon Blvd.
Brandon, FL 33511

813.689.0320
Fax 813.689.0374

www.morenobakery.com



Over 40 years baking experience

Hot Food Lunch/Dinner Combos

With Choice of Two Sides

\$14.00 Combo

Arroz con Pollo: A traditional Tampa favorite.
Arroz con Gandules: Gandules (pigeons peas) cooked with yellow rice, ham and pork.
Fried Rice: Jasmine rice with pork, ham, chicken, eggs, bean sprouts, soy sauce and spices.

\$15.00 Combo

Chicken Marsala: Chicken breast tenders in a marsala wine sauce with mushrooms, onions, garlic, and a splash of cream.
Roast Pork: Smothered in mojo then cooked with onions, garlic, and cumin.
Chicken Tenders: Tender white meat, breaded and fried.
Mojo Chicken: Boneless, skinless, chicken thighs smothered in mojo and then cooked with onions, garlic, and cumin.
Fricase de Pollo: Boneless, skinless chicken thighs in a rich tomato wine sauce with onions, peppers, and garlic.
Fried Fish: Swai fish fried in a mixture of corn meal, flour and Louisiana seasoning with salt and pepper to taste.

\$16.00 Combo

Ropa Vieja: A traditional tampa dish, of shredded beef in a sauce of tomato, onion, bell pepper, garlic, and cumin.
Beef Stew: Beef cooked in sauce of tomato paste, wine and beef stock with onions, garlic, green peppers, potatoes, cumin.
Picadillo: Ground beef cooked in a tomato sauce with onions, garlic, red pepper, green pepper, cumin, olives, raisins and capers.

\$18.00 Combo

Lamb Shank: Cooked in marsala wine with rosemary, olives, onion, green peppers, red peppers, garlic, cumin.
Shrimp Enchilado: Shrimp in a tomato wine sauce with onions, garlic and smoked paprika.
Fried Shrimp: Shrimp fried in a mixture of corn meal, flour and Louisiana seasoning with salt and pepper to taste.

\$22.00 Combo

Oxtail: Oxtail cooked with tomato paste, wine, olives, onion, green peppers, red peppers, garlic, cumin.

Sides

Mashed Potatoes: Potatoes mashed then mixed with butter, cream and salt and pepper.
French Fries: Potatoes fried and made to order.
Collard Greens: Collards greens cooked in a chicken stock with onions, garlic and ham hocks.
Vegetable of the Day: Sautéed with onion, garlic, salt and pepper and oil.
Yuca: A root vegetable that is served with mojo on top.
Spinach Gratin (Vegetarian): Spinach mixed together with ricotta, mozzarella and parmesan cheeses and then mixed with cream and garlic sautéed in butter.
Smoked Gouda Mac ’n Cheese (Vegetarian): Elbow pasta in a creamy blend of smoked gouda, regular gouda, cream and Italian seasoning.
Plantains Maduros: Sweet, ripe plantains fried.
Tostones: Mashed green plantains that are fried.
Sweet Potatoes: Sweet potatoes cooked with brown sugar, cinnamon and honey to perfection.
White Rice: Jasmine rice is used for all of our rice dishes.
Morro Rice / Congris: A traditional Cuban rice. Jasmine rice with black beans, onions, garlic, laurel leaves, oregano, cumin.
Yellow Rice: Yellow rice mixed with saffron, peas, carrots, red peppers and onion and garlic.

Sides available a la carte for \$4.00 and up.



Soups

Soups change daily so feel free to call and ask what the soup of the day is.
Seafood Chowder: Shrimp, crab, scallops and fish in a light creamy broth with carrots and potatoes.
Cuban Stew “Ajiaco”: Root vegetables with calabaza, corn, plantations, onions, garlic, red pepper, beef and chicken.
Garbanzo Bean Soup: Garbanzo beans cooked with potatoes, onion, garlic, red peppers, saffron, laurel leaves and chorizo sausage and ham.
Seafood Gumbo: Okra, crab meat, shrimp and sausage with the usual roux and trinity.
Black Beans: Blacks beans with onion, garlic, cumin, and green pepper.
Caldo Gallego: Turnip greens, ham, potatoes, chorizo sausage, white beans and garlic and onions.
Loaded Potato Soup: Diced potatoes cooked with bacon, onions, sage, sharp cheddar, spicy brown mustard and cream.
Broccoli Cheese Soup: A traditional creamy broccoli soup with cheddar cheese.
Split Pea Soup (Chicharo): Green peas and ham mixed together with onions, celery, carrots, garlic and thyme.
New Orleans Style Red Beans and Rice: Red beans and sausages combined with bay leaves, onions, green and red peppers, and garlic, poured over white rice.

Soups available a la carte for \$5.00 and up.

Hot Foods

Lasagna with Meat Sauce\$10.00
Chicken Spinach Lasagna\$10.00
Chicken Empanadas\$3.50
Spinach Empanadas (Vegetarian).....\$3.50
Meat Pies\$3.50
Deviled Crabs.....\$4.00
Ham Croquetas.....\$1.25
Stuffed Potatoes\$4.00

Salads

Moreno 2008 Salad.....\$10.00
Ham, Swiss cheese, celery, green olives, tomatoes, and Parmesan cheese on romaine lettuce with our house-made garlic vinaigrette.
Greek Salad (Vegetarian)\$10.00
Our house-made potato salad on a bed of romaine lettuce with feta cheese, black olives, tomatoes and bell peppers with our house-made garlic vinaigrette.
Rachel’s Chopped Salad.....\$10.00
Applewood smoked bacon, tomatoes and blue cheese crumbles on romaine lettuce with our house-made Parmesan vinaigrette.
Turkey Caesar Salad.....\$10.00
Seared turkey breast and Cuban bread croutons on a bed of romaine lettuce with Parmesan cheese and a classic caesar dressing.
Chicken Salad.....\$6.00
Chicken breast mixed with tarragon, celery, a little onion and Moreno mayonnaise.
Potato Salad\$6.00
Fresh diced potatoes with mayonnaise, onion, celery, creole mustard & dill.

