



SCAN TO VIEW MENUS

Beverages

JARRITOS MEXICAN SODAS

LIME, PINEAPPLE, ORANGE 4.00

MEXICAN COKE 5.00

COKE, DIET COKE 3.95

ICED TEA 3.95

WATER

SPARKLING 5.00

Aguas Frescas

Homemade refreshing
non-alcoholic drinks

JAMAICA

Hibiscus flower refreshing homemade drink

REGULAR (16 oz) 7.00 / LARGE (24 oz) 8.00

HORCHATA

Traditional mexican refreshing homemade rice drink

REGULAR (16 oz) 7.00 / LARGE (24 oz) 8.00

MEXICAN LEMONADE

MADE TO ORDER

REGULAR (16 oz) 7.00 / LARGE (24 oz) 8.00

Try Our Delicious

NON-ALCOHOLIC

VIRGIN

PINA COLADA

(24 oz) 8.00



JAMAICA

HIBISCUS FLOWER DRINK

HORCHATA

RICE DRINK

HOMEMADE

Guacamole & Chips

REGULAR OR SPICY

SMALL 10.00...REGULAR 15.00...LARGE 20.00





Appetizers



TRIO EMPANADAS

GLUTEN FREE

Yellow corn meal empanadas filled with shredded chicken, seasoned ground beef & sautéed spinach 20.00

SINGLE EMPANADA 7.00 each

GREAT TO SHARE!

COCO LOCO

Gulf shrimp wrapped in coconut with mango horseradish sauce 14.95

GREAT TO SHARE!

ELOTE

CORN ON THE COB

REGULAR 7.00 / CHEETOS 8.00



TOSTONES

Hand made fried green plantains served with green chimichurri

SMALL 9.00 (5pc) LARGE 12.00 (8pc)

GREAT TO SHARE!

PLATANOS MADUROS 8.00

AREPA VIUDA SINGLE AREPA

YELLOW OR WHITE 7.00 ADD EXTRA CHEESE 2.00

COCO LOCO



TRIO EMPANADAS

GLUTEN FREE

Salad

MEXICAN SALAD

Mesclun greens, lettuce, black beans, sliced tomato, fresh avocado, hot sauce, mexican crema 14.00

ADD CHICKEN 5 ADD STEAK, TILAPIA OR SHRIMP 7

CHEF RECOMMENDATION SHRIMP OR FISH



MEXICAN SALAD

Tacos

Two tacos served with soft corn tortillas, onions, cilantro & red radish and house salsa verde.

BIRRIA TACOS

WITH YOUR CHOICE OF:

POLLO 13.00

BEEF 14.00

PORK 14.00

SHRIMP 16.00

FISH TILAPIA 15.00



TACOS GRINGOS

18.00 SINGLE 7.00 each

3 Crunchy tacos, seasoned ground beef, lettuce, Monterey cheese, pico de gallo + sour cream



BIRRIA

22.00 SINGLE 8.00 each

3 Brisket Birria Tacos with cheese + consomé on the side

ADD FRESH AVOCADO, GUACAMOLE OR CHEESE 3.00



Salsas to Go (8 OZ)

PEBRE

Cilantro and scallions chimichurri 8.00

RUBAMBA SAUCE

Chipotle aioli 8.00

CHIPOTLE SAUCE

(HOT) 8.00

SALSA VERDE

Jalapeño, tomatillo sauce (medium) 8.00

SALSA & CHIPS (12 OZ) TO GO...8.00



Burritos

GREEN OR RED SAUCE

All burritos come in a flour tortilla with rice, black beans, mozzarella cheese, lettuce, chipotle sauce & sour cream.

ADD GUACAMOLE (2 OZ) 3.00

POLLO LOCO

CHILE ANCHO MARINATED CHICKEN BREAST 19.95

CHANCHO

PULLED PORK 21.95



TINGA

SHREDDED CHICKEN BREAST 21.95



BIRRIA

SHREDDED BRISKET STEAK 24.95

VEGAN

DAIRY FREE 18.95

CARNE

CHIMICHURRY MARINATED BEEF 22.95

FISH

CITRUS AND CHILE RUBBED TILAPIA FISH 22.95

PORTABELLO

ROASTED PORTABELLO MUSHROOMS 19.95



POLLO BURRITO



QUESABIRRIA

Quesadillas

Pick your Cheese

MOZZARELLA
Melted mozzarella cheese

MONTEREY
Melted monterey jack and cheddar cheese

All quesadillas come in a crisp flour tortilla, side of rice and beans, topped with hot sauce and sour cream.

ADD **GUACAMOLE** (2 OZ) 3.00

HUITLACOCHÉ
CORN MUSHROOMS + EPAZOTE LEAVES 22.95

CUBAN STYLE PULLED PORK 23.95

FISH
SEARED FISH TILAPIA 23.95

COCKTAIL SHRIMP 25.95

ROASTED PORTABELLO MUSHROOMS 22.95

CHEESE QUESADILLA 16.95

ADOBO MARINATED GRILLED CHICKEN BREAST 21.95

TINGA
SHREDDED CHICKEN BREAST 23.95

CHIMICHURRY MARINATED BEEF 24.95

NEW QUESABIRRIA
SHREDDED BRISKET STEAK 26.95

Kids Menu

CHEESE BURRITO
Rice, beans and cheese 11.95

KID'S QUESADILLA
Mozzarella cheese, rice and sour cream 11.95

A 20% gratuity is added for parties of 5 or more.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs will reduce the risk of food borne illness.

COLOMBIAN STYLE Arepas

GRILLED SWEET CORN CAKE, MADE WITH FRESH CORN AND MOZZARELLA CHEESE.

All arepas come with rice, sweet plantains, ragout of vegetables, guacamole and sour cream.

POLLO

Adobo marinated grilled chicken breast 21.95

TINGA

Shredded hand made chicken breast, caramelized onions, light tomato sauce, finished with fresh avocado 22.95



PESCADO AREPA

SALAD
OR RICE

NEW

BIRRIA

Shredded brisket steak + fresh avocado with consomé on the side 26.95

CARNE

Chimichurri marinated grilled flat meat of beef 23.95

CHANCHO

Orange cuban style pulled pork 23.95

CAMARÓN

Lemon, cilantro, tomato shrimp 25.95

PESCADO

Chile ancho rub pan seared TILAPIA FISH 24.95

PORTABELLO

Crushed pepper and balsamic vinegar, roasted portabello mushrooms 22.95

BEANS

Black bean, corn, pico de gallo, lettuce 18.95



REINA PEPIADA

VENEZUELA STYLE

Arepas

MADE WITH 100% WHITE CORN MEAL AND STUFFED WITH A VARIETY OF INGREDIENTS.

BIRRIA AREPA

AREPA CON PERICO

Scrambled eggs with onions, tomatoes, cilantro 14.95

ADD CHEESE 2.00

REINA PEPIADA

Shredded chicken breast with avocado 16.95

LA DE PERNIL

Roasted pork shoulder, black beans, sweet plantains, avocado, tomato slice 15.95

BIRRIA AREPA

Shredded brisket steak 17.95

ADD CHEESE 2.00

LA VEGETARIANA

Sweet plantains, black beans, avocado, tomato, cheese 14.95

NEW

AREPA ESTRELLADA

One fried egg + cheese 10.00

ADD 1 EXTRA FRIED EGG 2.00

ADD FRESH AVOCADO 3.00



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Side Orders



CHICKEN 12.00

SHREDDED CHICKEN
WITH AVOCADO 14.00

TINGA 13.00

BEEF 14.00

PULLED PORK 13.00

SHRIMP (8pcs) 15.00

PORTABELLO 12.00

FISH
TILAPIA FILET 9.00

SWEET PLANTAINS 8.00

YELLOW RICE 7.00

BLACK BEANS 7.00

RICE & BEANS 8.00

PICO DE GALLO 8.00

AREPA VIUDA

PLAIN YELLOW OR WHITE AREPA 7.00

ADD CHEESE 2.00

PAPAS FRITAS

FRENCH FRIES 9.00



Postres

TRES LECHES

Venezuela style sponge cake soaked in three different kinds of milk, strawberry sauce and whipped cream 8.95

CHURROS

Spanish fried Dough stick & finish with dulce de leche 8.95



TRES LECHES



CHURROS



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