

TUESDAY SPECIALS

(Served From 10:30 AM – 5 PM)

All Main Entrees Come with Two Side Orders

All Main Entrees Come with Two Side Orders

PEPPER STEAK — \$17.50

Pepper steak or “bistec salteado”.

~1,150 kcal

BREAST OF LAMB — \$17.50

Margon’s breast of lamb is cooked in tomato sauce, white wine, onions and garlic.

~1,350 kcal

~1,100 kcal

PORK RIBS — \$17.50

Cuban style prime pork ribs or “carne molida” cooked with Spanish olives, onion garlic and potatoes.

~1,550 kcal

FRIED CHICKEN CHUNKS — \$16.75

Fried chicken chunks or “chicharron de pollo”.

~1,400 kcal

WEDNESDAY SPECIALS

(Served From 10:30 AM – 5 PM)

All Main Entrees Come with Two Side Orders

COD FISH — \$17.50

Margon’s codfish or “bacalao” is prepared and cooked into tomato sauce with garlic, green & red peppers.

~1,200 kcal

ROAST PORK — \$17.50

The pork loin roast or “pernil” is seasoned with garlic and salt then slow roasted in the oven for the ultimate Latin style taste.

~1,450 kcal

GRILLED SALMON — \$19.00

Margon’s grilled salmon or “salmon a la parrilla” is marinated overnight in white wine and garlic.

~1,050 kcal

FRIED CHICKEN CHUNKS — \$16.75

Fried chicken chunks or “chicharron de pollo”.

~1,400 kcal

MARGON’S SHRIMP CEVICHE — \$19.00

A savory dish that is prepared with chopped cilantro, onions, tomato, lemon juice and Margon’s special dressing.

~750 kcal

THURSDAY SPECIALS

(Served From 10:30 AM – 5 PM)

All Main Entrees Come with Two Side Orders **TRIPE**

SOUP & PIG FEET — \$17.50

~1,250 kcal

OXTAIL (“RABO”) — \$17.50

~1,600 kcal

GRILLED SALMON — \$19.00

~1,050 kcal

POT ROAST — \$17.00

Pot roast or “bistec en salsa” is made with palomilla steak which we slowly cook in tomato sauce with potatoes until tender.

~1,300 kcal

FRIED CHICKEN CHUNKS — \$16.75

~1,400 kcal

MARGON’S SHRIMP CEVICHE — \$19.00

~750 kcal

FRIDAY SPECIALS

(Served From 10:30 AM – 5 PM)

All Main Entrees Come with Two Side Orders

COD FISH — \$17.50

~1,200 kcal

MARGON’S SHRIMP CEVICHE — \$19.00

~750 kcal

MARGON’S OCTOPUS SALAD — \$19.00

~680 kcal

OXTAIL — \$17.00

~1,600 kcal

GRILLED SALMON — \$19.00

~1,050 kcal

FRIED CHICKEN CHUNKS — \$16.75

~1,400 kcal

SOUPS

(Served From 10:30 AM – 5 PM)

Available on Monday, Tuesday & Thursday

HOME STYLE CHICKEN SOUP

Our homemade style chicken soup is prepared with fresh ingredients. It includes our signature sauteed chicken with potatoes.

(SMALL) \$6.00 (LARGE) \$11.00 ~420 / 780 kcal

HOME STYLE FISH SOUP

Our homemade hearty king fish soup is prepared fresh with potato and yuca.

(SMALL) \$6.50 (LARGE) \$12.00 ~390 / 720 kcal

SALADS

(Served From 10:30 AM – 5 PM)

GARDEN SALAD

Our garden salad includes lettuce and tomato with avocado and your choice of dressing.

(MEDIUM) \$7.00 (LARGE PLATTER) \$14.00 ~280 / 520 kcal

MARGON’S OCTOPUS SALAD

(SMALL 8OZ) \$14.00 (MEDIUM 16OZ) \$29.00 (LARGE 32OZ) \$50.00 ~450 / 720 / 1150 kcal

SHRIMP CEVICHE

(SMALL) \$14.00 (MEDIUM) \$29.00 (LARGE) \$50.00 ~420 / 700 / 1100 kcal

POTATO SALAD

(SMALL) \$6.00 (MEDIUM) \$12.00 (LARGE) \$19.00 ~350 / 620 / 980 kcal

SPECIALTY SANDWICHES

#1 MEDIA NOCHE SANDWICH

Midnight sandwich is the cuban potato bread. \$14.00 ~820kcal

#2 STEAK SANDWICH

Palomilla thin sliced steak with Margon’s special mojito dressing on Cuban bread.

\$15.00 ~980 kcal

#3 ROAST PORK SANDWICH

\$15.00 ~1,020 kcal

#4 CHICKEN SANDWICH

\$14.00 ~900 kcal

#5 HAM & CHEESE SANDWICH

\$11.00 ~880 kcal

#6 TUNAFISH SANDWICH

\$15.00 ~760 kcal

#7 CUBAN SANDWICH COMBO

\$17.50 ~1,350 kcal

#8 GRILL CHEESE

\$7.50 ~650 kcal

#9 BEERS

\$7.00 ~240 – 300 kcal

TROPICAL SHAKES \$8.00

FLAVORS INCLUDE:

Mamey • Passion Fruit • Wheat • Mango • Banana • Guanabana • Morir Soñando • Papaya & Tamarind

Beer \$7.00