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Crave Cantina Restaurant Menu

2097 Front street, CUYAHOGA FALLS, OH 44221

Description: GLOBAL TACOS. LATIN FARE. CRAFT COCKTAILS.

Phone: (330) 940-2000

Hours: M-F 3pm-10pm | Sa & Su 12pm-10pm

****Legend****

**** Guacamole ****

Small or large, served with corn chips

**** Salads ****

Add chili chicken, churasco flank steak, adobo salmon for additional charge.

**** Salsa ****

Small or large, served with corn chips

**** Tacos ****

All tacos available in corn or flour shells

****Sandwiches****

All sandwiches available on gluten free bread



Appetizers

Calamari Jaleo, \$13.00

Fried yucca, peppers and onions, ahi amarillo, salsa rosada dressing

Ceviche of Scallops, \$13.00

Calamari, shrimp, green curry coconut milk, red onion, plantains, cilantro, pepitas

Chilaquiles, \$9.00

Tortilla chips, agave chicken, refried red beans, red tomatillo salsa, avocado, radish, fried egg

Chorizo Arepa, \$8.00

Queso fresco, avocado, aji verde sauce

Duck Fat Fried Wings, \$10.00

With whipped blue goat cheese, cucumber Jamaican jerk, adobo agave barbacoa, trinidad curried habanero mango, ahi verde, house hot

Jamaican Curried Chicken Empanadas, \$8.00

Chihuahua cheese, peas, charred papaya salsa, hatch chile coulis

Latin Poutine, \$9.00

Yucca fries, chorizo, queso fresco, pickled fresno chilies, scallion, cumin veal gravy

Papa Relleno, \$9.00

Ground beef, potato cake, cream de roccoto

Tres Queso, \$9.00

with chorizo



Desserts

Budin, \$6.00

Puerto rican bread pudding, caramel rum bananas, shaved chocolate, chantilly cream

Cuban French Toast, \$7.00

Guava whipped cream cheese, vanilla infused maple syrup, banana charred fruit salsa

Waffle Cone Choco Taco, \$6.00

Vanilla bean ice cream, Mexican chocolate, salted caramel, coconut, peanuts



Entrees

Adobe Glazed Salmon, \$22.00

Pico quinoa, salsa verde green beans, mango sofrito

Caribbean BBQ Chicken Skewers, \$13.00

Onions, peppers, zucchini, yucca fries, aji and trini sauces

Columbian Bandeja Paisa, \$15.00

Pork belly, chorizo, flank steak, red beans, rice, avocado, plantains, fried egg

Paella Cubano, \$19.00

Scallops, mussels, shrimp, chorizo, saffron cumin tomato broth, peas, bell peppers, achiote rice



Guacamole

Bacon, \$6.50

Blue cheese, pickled jalapeno, onions. \$10.50 for large

Charred Corn, \$6.50

Cotija, cherry tomato, kale, habanero. \$10.50 for large

Chili Roasted Sweet Potato, \$6.50

Salsa verde, poblano, radish. \$10.50 for large

Crab, \$7.00

Fresno chili, orange, shallot. \$11.50 for large

Mango, \$6.50

Goat cheese, almonds, calabrese peppers. \$11 for large.

Shrimp, \$7.00

Miso, pickled ginger, scallion, cucumber. \$11.50 for large

Traditional, \$5.50

tomato, onion, garlic, lime. \$10 for large.

Trio of any Three, \$16.00

Traditional, mango, bacon, crab, charred corn, chili roasted sweet potato, shrimp



Salads

CZR, \$8.00

Romaine, guajillo parmesan dressing, shaved manchego, fried anchovies, adobo polenta croutons.

Half Avocado, \$12.00

Stuffed shrimp salad, cucumber, tomato, onion, jalapeno, shredded lettuce, tortillas, salsa rosada dressing.

Latin Cobb, \$10.00

Spinach, cotija, egg, bacon, serrano ham, toasted pumpkin seeds, chimichurri, chicken, avocado dressing



Salsa

Columbiana, \$3.00

\$6 for large

Cuban Black Bean, \$4.00

with corn, chipotle. \$7 for large

Roja, \$3.00

\$6 for large

Tomatillo, \$4.00

\$7 for large

Trio of any Three, \$11.00

Roja, tomatillo, Cuban black bean corn chipotle, watermelon mango habanero basil mint, columbiana

Watermelon, \$4.00

with mango, habanero, basil, mint. \$7 for large



Sandwiches

Chivito, \$10.00

Brisket, ham, bacon, smoked mozzarella, hard cooked egg, pickled peppers, aji amarillo aioli

Cubano, \$10.00

Roasted pork, black forest ham, house made pickles, red onion, pickled jalapeños, Swiss cheese, whole grain mustard aioli, cuban bread

Great Lakes Beer Battered Walleye, \$12.00

Jerk aioli, Bahamian coleslaw, mango pico de gallo, arepa

Steak Milanese, \$10.00

Chimichurri, mozzarella, lettuce, tomato, aioli, cuban bread



Sides

Achiote Rice, \$3.00

Bahamian Citrus Mango Slaw, \$3.00

Columbian Baked Mac-n-Cheese, \$4.00

Mexi Corn, \$3.00

Mayo, cobija, chili salt, butter, lime

Pico de Gallo Quinoa, \$4.00



Tacos

Buttermilk Fried Chicken, \$3.00

Korean BBQ, kimchi, Japanese mayo, quick-pickles

Chorizo, \$3.00

Fried potato, goat cheese, roasted poblano, agave sour cream

Coffee Barbacoa Duck Confit, \$4.00

Goat cheese, roasted red peppers, kale, balsamic drizzle

Criollo Marinated Chicken, \$3.00

Red onion, cilantro, lime, chihuahua cheese, crema

Flank Steak Banh Mi, \$4.00

Truffled togarashi aioli, pickled vegetables, fried egg, cilantro

Great Lakes Beer Battered Walleye, \$4.00

Lime tarter sauce, American cheese, pickled cabbage, sweetie drop peppers

Green Curry Shrimp, \$4.00

Sweet Thai chili glaze, jicama, shrimp chips, cilantro

Gringo Ground Beef, \$3.00

Pico de gallo, cheddar, sour cream, romaine

Smoked Brisket, \$3.00

Fried potatoes, pickled red onion, white cheddar, horseradish pasilla pesto

Smoked Leg of Lamb, \$4.00

Tomato jam, creamy feta tzatziki, pickled onion, spinach

Tuna Tartare, \$4.00

Kimchi, mango, avocado, Sriracha cucumbers, soy cilantro crema, crispy wonton shell



Tacos

Vegan Chinese BBQ Jack Fruit, \$3.00

Beijing slaw, scallion, fried wonton

Vegan Nashville Hot Tofu, \$3.00

Bahamian coleslaw, house pickles, shaved radish