

Sergio's Deck

WOMAN MINORITY OWNED

MIAMI'S BEST EATS

OVER 50 YEARS OF TRADITION







Sergio's Airport Concepts

Sergio's operates across Full Service, Fast Casual, and Grab & Go models, giving partners the flexibility to adapt to any environment—while always delivering the same signature experience.

At the heart of every concept is our unified brand promise: Cuban Comfort Food with a modern twist, handcrafted cocktails, and warm hospitality. Proudly carrying the legacy of three generations of culinary success, Sergio's is built on the foundation of Cuban Roots, American Made.

Supporting this promise is our USDA-certified facility of chefs and butchers, ensuring consistent quality, authenticity, and scalability. In addition, our innovative coffee program—home to Miami's most viral iced coffee — extends the brand's reach and resonates with today's culture-driven traveler.

With Sergio's, guests experience more than a meal—they experience a story of heritage, flavor, and hospitality that translates seamlessly across every dining format.



KEY AWARDS AND ACCOLADES

50TH ANNIVERSARY (2025): SERGIOS IS HONORED IN CONGRESSIONAL US LIBRARY OF CONGRESS PROCLAMATION

MIAMI MOST VIRAL ICED COFFEE (2025): MIAMI NEW TIMES & ONLY IN DADE

BEST CUBAN RESTAURANT (2024): AWARDED BY THE MIAMI NEW TIMES.

WORLDS LONGEST CROQUETA (2023): OFFICIAL HOLDER

CROQUETA NATION (2022)- THE FILM OF SERGIO'S CROQUETAS PREMIERED AT THE 39TH MIAMI FILM FESTIVAL

BEST CROQUETAS (2022): THE MIAMI NEW TIMES.

SMALL BUSINESS OWNER OF THE YEAR (2021): JOB CREATORS NETWORK AWARD

BEST CHEAP EATS (2020): TRAVEL + LEISURE MAGAZINE NAMED SERGIO'S EMPANADAS AS THE "BEST CHEAP EATS" FOR FLORIDA

SERGIO'S CROQUETA DAY (2018): DADE AND BROWARD CELEBRATE OFFICIAL DAY AS SERGIOS REACHES 20M CROQUETAS SOLD

RESTAURANT OF THE YEAR (2017): THIS AWARD WAS GIVEN BY FLORIDA'S PROFESSIONAL TOURISM

EMERIL'S FLORIDA (2017): SERGIO'S WAS FEATURED ON EMERIL LAGASSE'S SHOW ON THE COOKING CHANNEL







CUBAN SOUL, ESPÍRITU MIAMI























SPECIALTY COFFEES



Maria Cookie Cold Foam \$4.99



Honey or Iced Brown Sugar Shaken Cortadito \$4.99



Vanilla Latte \$4.99



Cinnamon Coconut Cold Foam \$4.99



Lavender Matcha \$5.99



Coconut Matcha \$5.99



Guava Cold Foam \$4.99



Hot or Iced Pistachio Latte \$4.99



BAR CONCEPT (FULL SERVICE)



FAST CASUAL / COFFEE BAR



KIOSKS CART



GRAB & GO



Sergios Go offers a vibrant fusion of Cuban flavors for those on the move. With a unique queue line guests can order their own Latin-inspired empanadas, pastries, sandwiches and even bowls,

Additionally, indulge in their iconic Cuban Coffee and hand crafted specialty coffees that include Latin flavor cold foams, shaken espressos, and more.





Sergio's Full Service + Bar brings Cuban Comfort Food and handcrafted cocktails into the airport, delivering a welcoming destination for travelers. With a menu rooted in Cuban Roots, American Made, and complemented by a premium bar program, guests can relax and enjoy an authentic experience before their flight. Backed by three generations of culinary success, Sergio's transforms airport dining into a memorable cultural touchpoint.





SERGIO'S GO

E-Tuk

Sergios Go (E-Tuk) specializes in baked Cuban and Latin goods such as pastries and empanadas, handcrafted by our skilled chefs for the perfect on-the-go snack.

Sergio's Etuk is the perfect solution for airports undergoing construction or with limited space for permanent concepts.

Fully self-contained and requiring only a standard electrical outlet, the Etuk brings our Cuban Roots, American Made experience directly to travelers. Guests can still enjoy authentic Cuban comfort food, handcrafted coffee, and warm hospitality—all in a compact, mobile format designed for maximum flexibility.

PROUDLY SERVING



Proudly Serving Sergio's brings the bold taste of Cuban coffee, refreshing iced drinks, and a variety of pastries and small bites. It's a quick and flavorful escape guests can enjoy on the go.



SERGIOS'S THRIVES IN AIRPORTS OF ALL SIZES

Sergios adapts seamlessly to any terminal with a flexible footprint ranging from compact kiosks to full-service formats. Our menu mix and concept design scale to meet space and traffic demands—without ever compromising on bold flavor or high-quality ingredients. Built for taste and tailored for traffic, we deliver a consistent, high-impact experience travelers remember.

LARGE HUB

MEDIUM HUB RALEIGH-DURHAM











SERGIO'S USDA FACILITY

Sergio's Restaurants takes immense pride in being a USDA facility, ensuring the highest standards of food safety, quality, and sustainability.

As a USDA-certified establishment, we are committed to serving our valued customers with delicious meals sourced from locally produced, ethically responsible ingredients.

Trust in our authenticity and enjoy a delightful dining experience, knowing that every dish is crafted with the utmost care and meets the stringent standards set by the USDA.

We distribute nationwide through Performance Food Group (PFG).



HOSPITALITY PARTNERS

Luxury Hotels



BAKER'S CAY RESORT



Airports



Terminal 1













Universities + Arenas





Hospitals





Gaming

