



## ATLANTIC CITY RESTAURANT WEEK

**\$33.16**

*We request that the entire table participate*

### CANAPÉ

Bruschetta de tostón, topped with black bean hummus

### APERITIVOS

APPETIZERS

*(Choose one)*

#### BAY SCALLOP CEVICHE

Bay scallops, tomato, Bermuda onions, cilantro, jalapeño salsa. Fresh lime juice and extra virgin olive oil. Saltines

#### TUNA CEVICHE

Yellowfin tuna, jalapeño-coconut-ginger sauce.  
Red onion escabéche

#### COCONUT CRAB FRITTERS

Jumbo lump crabmeat, fresh grated coconut, peppers and fresh herbs. Sweet chili dipping sauce

#### BLACK BEAN SOUP

Traditional Cuban black bean soup with rich authentic flavors

#### MAMÁ AMELIA'S EMPANADAS

*Choose two*

Served with aji-sour cream dipping sauce

**Picadillo:** Ground beef, Manzanilla olives, raisins

**De la Casa:** Hand-chopped chicken, corn, Jack cheese

**Queso:** Mozzarella, Tetilla and Jack cheeses, sweet roasted onions

#### CHINITA CHOP-CHOP SALAD

Romaine hearts, avocado, shaved breakfast radishes, carrots. Mustard sesame vinaigrette and rice tuile

### PLATOS FUERTES

ENTREES

*(Choose one)*

#### ROPA VIEJA

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. Maduros and steamed white rice

#### VEGETABLE PAELLA

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts and saffron-long grain rice. Asparagus and roasted Piquillo pepper salad

#### TUNA A LA PLANCHA

Yellowfin tuna seared in olive oil on a flat iron grill, red curry-mango sauce White rice and Cuban black beans

#### CITRUS CHICKEN

Pan-roasted marinated semi-boneless double chicken breast. Plantain fufu, black bean sauce and chipotle allioli

### POSTRES

DESSERTS

Pastry Chef's Favorites, a sampler of both desserts

#### MAMI TOTTY'S ARROZ CON LECHE

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Coconut macaroon

#### CUBAN FLAN

A traditional Cuban dessert of vanilla custard Whipped cream



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