



ATLANTIC CITY RESTAURANT WEEK

We request that the entire table participate

\$35.17

CANAPÉ

**Bruschetta de tostón, topped
with black bean hummus**

APERITIVOS

(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

Del Jardín: Grilled artichoke hearts, salt cured tomatoes, feta cheese

JARDÍN SALAD

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions.
Red wine vinaigrette and boniato chips

PLATOS FUERTES

(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

MAHI-MAHI A LA PLANCHA

Cuban enchilada, sweet bell peppers onion and tomato Creole sauce White rice and Cuban black beans

CITRUS-GRILLED BRICK CHICKEN

Pan-roasted marinated semi-boneless double chicken breast. Mango sweet and sour sauce. White rice and Cuban black beans

POSTRES

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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