



## Five-course celebration menu

\$119++

~ Includes Party Hats, Noise Makers, Midnight Champagne Toast and Non Alcoholic Beverages ~

### CANAPÉ

TARTICA DE QUESO AHUMADO

### APERITIVOS

*Appetizers  
(Choose one)*

#### CUBAN AJIACO

Roasted vegetables broth, Cuban sofrito. Roasted pork belly, tostón con tasajo, malanga and corn fritters

#### LAMB ROPA VIEJA "EMPANADA GALLEGA"

Classic Cuban empanada dough filled with shredded lamb. Crispy rice fritters and spicy peppers sauce

#### ESCABECHE DE "BONITO"

Cured mackerel filet, trio of peppers, capers and black olives "escabeche" sauce. Red onion salad

### ENSALADA

*Salad*

#### PLATO DEL HUERTO

Iceberg lettuce and heirloom tomato wedges, avocado, crispy "mariquitas". Mango-coconut dressing

### PLATOS FUERTES

*Entrees  
(choose one)*

#### PORK SHANK

48-hour slow-cooked Berkshire pork shank, pan-juice reduction. Yuca mofongo

#### POLLO MAYOMBE

An old traditional Cuban recipe of organic semi-boneless roasted chicken with French, African and Spanish influences. White rice and Grilled Broccolini

#### BIFE ANCHO

Rosemary and olive oil marinated bone-in rib-eye steak, roasted cauliflower mash. Charred herb sauce

#### MARISCADA

Grilled lobster tail, pan seared red snapper and jumbo shrimp tempura. Ruby red sauce and arroz con Mango

### POSTRE

*Dessert*

#### Chocolate Tres Leches Cake

Chocolate genoise, Tres Leches milk, coconut whipped cream and chocolate shavings



## Vegetarian Menu

\$ 119 ++

~ Includes Party Hats, Noise Makers, Midnight Champagne Toast and Non Alcoholic Beverages ~

### CANAPÉ

TARTICA DE QUESO AHUMADO

### APERITIVOS

*Appetizer*

#### CUBAN AJIACO

Roasted vegetables broth, Cuban sofrito.  
Tostón, malanga and corn fritters

### ENSALADA

*Salad*

#### Plato del Huerto

Iceberg lettuce and heirloom tomato wedges, avocado, crispy "mariquitas".  
Mango-coconut dressing

### PLATOS FUERTES

*Entree*

#### PAELLA VEGETARIANA

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, saffron long grain  
rice, asparagus and grilled artichoke hearts salad

### POSTRE

*Dessert*

#### Chocolate Tres Leches Cake

Chocolate genoise, Tres Leches milk, coconut  
whipped cream and chocolate shavings