



Summer Restaurant Week Dinner \$35

★ APERITIVOS ★

Choose one

Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

Grilled Baby Octopus

Truffle and citrus marinated baby octopus.
Haitian eggplant salad. Crispy corn chips

Coconut Crab Fritters

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

Bay Scallop Ceviche

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

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

Mamá Amelia's Empanadas

Picadillo: Ground beef, Manzanilla olives, raisins
De la Casa: Hand-chopped chicken, corn, Jack cheese
Aji-sour cream dipping sauce

Jardín Salad

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

★ PLATOS ★

Choose one

Citrus-Grilled Brick Chicken

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

Lechón Asado

Slow roasted, marinated Southeast Family Farms' Berkshire pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw. Maduros

Mahi-Mahi

Fish seared in olive oil on a flat iron grill. Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce. White rice and Cuban black beans

Arroz con Pollo

A home-style favorite of saffron long grain rice, boneless chicken, green peas, Manzanilla olives and hardboiled egg. Asparagus, Palacio chorizo and roasted Piquillo pepper salad. Cuban black beans

Grilled Vegetable Paella

Grilled vegetables; broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichokes, roasted peppers and Saffron-long grain rice paella. Asparagus and roasted Piquillo pepper salad.

★ DESSERT ★

Tres Leches

Vanilla sponge cake soaked in three milks. Mocha mousse



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