



## Summer Restaurant Week Lunch

\$22

### ★ APERITIVOS ★

*(Choose one)*

#### Mamá Amelia's Empanadas

Del Campo: Pulled pork, roasted poblano, charred tomatoes  
Del Jardín: Grilled artichoke hearts, salt cured tomatoes and feta cheese  
Aji-sour cream dipping sauce

#### Bay Scallop Ceviche

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

#### Spinach and Manchego Buñuelos

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

#### Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

### ★ FAVORITOS ★

*(Choose one)*

*(Simultaneous with dessert)*

#### Cubanito

Half of our classic pressed Cuban sandwich, house salad, tropical chips. Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish

#### Dorado a la Plancha

Citrus marinated fillet of Mahi-Mahi seared on the griddle with olive oil, "forbidden" black rice and squid-lobster flavored asopado.  
"Mojito" salsa verde and chipotle allioli

#### Gazpacho Chicken Salad

Citrus marinated pulled roasted chicken, romaine, grape tomatoes, red onion, seedless cucumber, piquillo peppers and Cuban bread croutons.  
Gazpacho vinaigrette

#### Ropa Vieja

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

### ★ DESSERT ★

*A sampler of our Pastry Chef's favorite desserts*

#### Tres Leches

Vanilla sponge cake soaked in three milks. Mocha mousse

#### Cuban Flan

A traditional Cuban dessert of vanilla custard. Candied mango and papaya salad. Vanilla cookie



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