



## Winter 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

#### **Croquetas de Pollo**

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper allioli.

#### **Scallop Ceviche**

Sea 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.

#### **Pargo a La Plancha**

Olive oil griddle Florida red snapper fillet.  
Coconut-basmati rice and candied cashews.  
Tamarind-lemongrass sauce

#### **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.

#### **Vegetable Paella**

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

### ★ DESSERT ★

#### **Tres Leches**

Vanilla sponge cake soaked in three milks. Mocha mousse



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