



Winter 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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