

DC RESTAURANT WEEK

★ Dinner ★

\$35

★ APERITIVOS★

Choose one

SPINACH AND MANCHEGO BUÑUELOS

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

OCTOPUS A LA PARRILLA

Truffle and citrus marinated grilled baby octopus.
Smoked potato crema, crispy garbanzo beans
and Spanish paprika

COCONUT CRAB FRITTERS

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

CHICKEN CROQUETAS

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

SOPA DE CALABAZA

West Indian squash soup, pumpkin seed oil,
toasted pepitas

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 FUERTES ★

Choose one

PEKING CHICKEN

Peking-style half chicken. Black beans and white rice.
Grilled broccolini, lemongrass mojo.
Chino Cubano BBQ sauce

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 griddled Florida red snapper fillet.
Coconut-basmati rice and candied cashews.
Tamarind-lemongrass sauce

ROPA VIEJA

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

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.

GRILLED VEGETABLE PAELLA

Broccolini, zucchini, cauliflower, leeks, wild mushrooms,
artichoke hearts, 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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