

DC 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

SOPA DE CALABAZA

West Indian squash soup, pumpkin seed oil, toasted pepitas

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

Served simultaneously 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

PARGO A LA PLANCHA

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

POLLO FRITO CHICHARRONES SALAD

Crisp, fried boneless chicken, Napa cabbage, romaine lettuce, organic grape tomatoes, red onion and homemade Persian pickles. Goat cheese ranch dressing

ROPA VIEJA

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

★ DESSERT ★

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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