

# DINE OUT MENU 35 PER PERSON

PLEASE CHOOSE ONE FROM EACH COURSE

## APERITIVOS (STARTER)

### Black Bean Soup (v)

Traditional Cuban black bean soup with rich authentic flavor, sour cream and onions

### Jardín Salad (v)

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions and marinated queso blanco. Red wine vinaigrette and boniato chips

### Bolitas de Yuca

Mozzarella and queso fresco stuffed yuca fritters, lemon mayonnaise sauce

### Shrimp Cóctel

Cuban style shrimp cocktail, latino cóctel and avocado salsa

### Aguachile de Pulpo

Grilled sliced Spanish octopus leg, Persian cucumbers, red onions, mango-ají amarillo citrus sauce

## PLATOS FUERTES (MAIN)

### Picadillo a la Cubana

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, tomatoes, onions, bell peppers, white rice, maduros

### Ropa Vieja

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

### Arroz con Pollo

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, Palacios chorizo, roasted piquillo pepper salad

### Camarones Enchilados

Jumbo shrimp in Cuba Libre enchilado and culantro sauce. White rice and maduros

### Paella Vegetariana (v)

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans and saffron long grain rice. Asparagus and artichoke hearts salad

## POSTRES (DESSERT)

### Cuban Flan (v)

A traditional dessert of vanilla custard, dulce de leche, whipped cream and vanilla cookie

### Churros Con Chocolate (v)

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce