

MAGICAL DINING ★ \$33

APERITIVOS

★ TAPAS ★

(Tasting plates)

Choose one

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

Bruschettas de Tostones

Trio of tostones, served with Dijon-mojo:

★ Grilled Pineapple Guacamole Cubano

★ Baja Bay Scallop Ceviche

★ Beef Picadillo Cubano

Malanga Fritters

A traditional Cuban street food of crispy taro, garlic and West Indian culantro. Tamarindo ketchup

Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs.

Goat cheese-ranch sauce and organic olive oil

Maduros con Queso

Fried ripened sweet plantains and Manchego cheese crema

Grilled Baby Octopus

Truffle and citrus marinated baby octopus. Haitian eggplant salad

Coconut Crab Fritters

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

Papas Rellenas

Cuban potato croquettes filled with beef picadillo.

Sweet and spicy guajillo pepper sauce.

Crispy onions and Manchego crema

★ ENSALADA ★

Salad

Chinita Chop-Chop Salad

Romaine hearts, avocado, shaved breakfast radishes, carrots. Mustard sesame vinaigrette and rice tuile

★ PLATOS ★

Choose one

Citrus Grilled-Brick Chicken

Marinated semi-boneless double breast, caramelized shallots and steamed kale. Black bean croquette and mango sweet and sour gravy

Ropa Vieja

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

Maduros and steamed white rice

Lechón Asado

Leidy Farm's slow roasted marinated pulled pork, classic sour orange mojo. Amarillo chile smashed yuca and black bean broth. Vigorón slaw

Mahi-Mahi

Fish seared in olive oil on a flat iron grill. Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce. 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.

Vegetable Paella

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

★ POSTRES ★

Desserts

Choose one from our rotating selection of desserts