

# MAGICAL DINING MONTH

## \$33

### FOUR-COURSE DINNER MENU

#### ★ TAPAS ★

*Choose one*

##### **BLACK BEAN SOUP**

Traditional Cuban black bean soup with rich authentic flavors

##### **BRUSCHETTAS DE TOSTONES**

*Trio of tostones:*

- ★ Pineapple guacamole Cubano
- ★ Black bean hummus
- ★ Beef picadillo Cubano  
Dijon mojo

##### **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*

##### **JARDÍN SALAD**

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

#### ★ PLATOS ★

*Choose one*

##### **CITRUS-GRILLED BRICK CHICKEN**

Marinated semi-boneless double chicken breast.  
Mango sweet and sour sauce.  
Steamed white rice

##### **ROPA VIEJA**

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

##### **LECHÓN ASADO**

Slow roasted, marinated Southeast Family Farms' Berkshire pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, 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

#### ★ POSTRES ★

*Desserts*

**Choose one from our rotating selection of desserts**