A SPECIAL 3-COURSE MENU TO

Twenty percent (20%) from each 3-course menu sold will be donated to United for Puerto Rico following the devastation from Hurricane Maria.

\$29.95



MALANGA FRITTERS

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

SHRIMP CÓCTEL

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

BLACK BEAN SOUP

Traditional Cuban black bean soup with rich authentic flavors

COCONUT CRAB FRITTERS

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

MAMÁ AMELIA'S EMPANADAS

Choose two

Served with aji-sour cream dipping sauce

- ★ Del Campo: Pulled pork, roasted poblano, charred tomatoes ★
 - ★ Picadillo: Cienfuegos-style ground beef, ★ potatoes, Manzanilla olives and raisins
 - ★ De la Casa: Hand-chopped chicken, corn, Jack cheese ★



GRILLED VEGETABLE PAELLA

Broccolini, zucchini, cauliflower, leeks, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad

VACIO STEAK ARGENTINO

All-natural Black Angus Argentine-cut grilled bavette steak, Moros y Cristianos and tostones. Argentinean chimichurri

PARGO A LA PLANCHA

Olive oil griddled Florida red snapper. Coconut basmati rice and candied cashews. Mango salsa and red curry sauce

ARROZ CON POLLO

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

ROPA VIEJA

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



Served in smaller portions so you can try both!

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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