

# RESTAURANT WEEK FALL 2016

\$35

## ★ APERITIVOS ★

*Choose one*

### Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs.  
Goat cheese-ranch sauce and organic olive oil

### Grilled Baby Octopus

Truffle and citrus marinated baby octopus.  
Haitian eggplant salad Crispy corn chips

### Coconut Crab Fritters

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

### Scallop Ceviche

Bay scallops, tomato, Bermuda onions, cilantro, jalapeño salsa. Fresh lime juice and extra virgin olive oil. Saltines

### Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

### Mamá Amelia's Empanadas

Picadillo: Ground beef, Manzanilla olives, raisins  
Del Jardín: Grilled artichoke hearts, salt cured tomatoes and feta cheese  
Aji-sour cream dipping sauce

### Jardín Salad

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

## ★ ENTREMEDIO★

### Gazpacho

A taste of an Andalusian style tomato soup.  
Cuban bread croutons

## ★ PLATOS ★

*Choose one*

### Citrus-Grilled Brick Chicken

Marinated semi-boneless double chicken breast. Mango sweet and sour sauce. White rice and Cuban black beans

### Lechón Asado

Slow roasted, marinated Southeast Family Farms' Berkshire pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw. Maduros

### 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 and Cuban black beans

### Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. White rice, Cuban black beans and maduros

### 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. Maduros

### 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.

## ★ DESSERT ★

### Tres Leches

Vanilla sponge cake soaked in three milks.  
Mocha mousse

## ★ DRINK SPECIAL \$10 ★

### Blood Orange Mojito

Effen Blood Orange vodka, fresh pressed sugar cane, lime juice, hierba buena mint



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