



Winter Restaurant Week Dinner \$35

★ CANAPÉ ★

Bruschetta de Tostón
Black bean hummus

★ APERITIVOS ★

(Choose one)

Sopa de Calabaza

Curried calabaza squash soup, shrimp dumplings and crisped red amaranth

Black Bean Soup

Traditional Cuban black bean soup with rich, authentic flavors

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

Spinach and Manchego Buñuelos

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

Croquetas de Pollo

Abuela's creamy roasted chicken croquettes.
Roasted Cachucha pepper allioli

Mamá Amelia's Empanadas

Del Campo: Pulled pork, roasted poblano, charred tomatoes
Del Jardín: Grilled artichoke hearts, salt cured tomatoes and feta cheese
Aji-sour cream dipping sauce.

¡Ceviche!

Diced yellowfin tuna and jalapeño-coconut-ginger sauce.
Red onion escabéche

★ PLATOS FUERTES ★

(Choose one)

Pargo a La Plancha

Olive oil griddle Florida red snapper fillet. Coconut-basmati rice and candied cashews.
Tamarind-lemongrass sauce

Ropa Vieja

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

Citrus-Grilled Brick Chicken

Marinated semi-boneless chicken breast. Caramelized shallots and steamed kale.
Mango sweet and sour sauce.

Vegetable Paella

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, and saffron long grain rice. Asparagus and roasted Piquillo pepper salad.

★ POSTRE ★

Pudín de Pan

Warm Cuban bread pudding, roasted apple and pear compote. Whipped cream



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