



Restaurant Week Dinner \$35

★ CANAPÉ ★

**Cauliflower hummus,
curried onions, malanga chips**

★ APERITIVOS ★

(Choose one)

Sopa de Calabaza

Calabaza squash soup, chilled crab salad

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

Malanga Fritters

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

Chicken Croquetas

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

Mamá Amelia's Empanadas

- ★ Del Campo: Pulled pork,
roasted poblano, charred tomatoes
- ★ Picadillo: Cienfuegos style ground beef, potatoes,
Manzanilla olives and raisins
Aji-sour cream dipping sauce.

Cuban Tamal

Fresh corn masa filled with chicken, bell peppers and
cachucha chiles. Roasted corn sauce

★ PLATOS FUERTES ★

(Choose one)

Pargo a La Plancha

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

Ropa Vieja

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

Citrus Chicken

Marinated semi-boneless chicken breast.
Yuca mash, grilled broccolini.
Mango sweet and sour sauce.

Vegetable Paella

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

★ POSTRE ★

Key Lime Tart

Key lime tart with buttery vanilla crust. Burnt meringue



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