



Restaurant Week ★ January 2018

\$35

★ APERITIVOS ★

Appetizers

(Choose one)

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. Crisp plantain chips

Chicken Croquetas

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

Albóndigas Cubanas

Beef, pork, pine nut and raisin meatballs.
Creole tomato sauce and grilled Cuban bread

Octopus a la Parrilla

Truffle and citrus marinated grilled baby octopus.
Smoked potato crema, crispy garbanzo beans
and Spanish paprika

Padrón Peppers

Spanish-style blistered Padrón peppers,
flaky salt and lemon mahonesa sauce

★ PLATOS FUERTES ★

Entrees

(Choose one)

Costillas Caribeñas

Creole braised boneless short rib steak. Okra, Antilles
squash, sweet plantains and enchilado stew

Crepas de Puerco

Oven roasted crepes stuffed with pulled pork rib eye
and queso añejo. Corn and truffle crema,
Rocotto pepper oil and herb salad

Arroz con Pollo

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

Pargo a La Plancha

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

★ POSTRE ★

Pudín Diplomático

Warm banana and chocolate chip bread pudding
Cuba Libre's spiced rum, roasted pineapple

★ SPECIALTY COCKTAILS ★

Effen Caipiroska 12

Muddled lime and guarapo with Effen Pure vodka

Knob Creek Hot Toddy 13

Specialty blend hot tea with honey, lemon, cinnamon,
star anise, and Knob Creek Rye whiskey