

# ★ HAPPY HOUR TAPAS BITES ★

☞ \$6 ☞

## SHRIMP CÓCTEL

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

## CEVICHE DE PESCADO

Hamachi-Yellowtail, organic-grape tomato salad, Leche de tigre and Thai basil vinaigrette

☞ \$5 ☞

## CHURRASCO SLIDER

Hand-chopped all natural Black Angus skirt steak burger, pickle frita sauce, chipotle-onion marmalade, cheddar cheese, lettuce, tomato.  
Toasted brioche roll. Boniato chips

## PADRÓN PEPPERS

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

## CUBAN TAMAL

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

## ALBÓNDIGAS CUBANAS

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

☞ \$4 ☞

## CHICHARRONES

Crispy kettle-sugar spiced fried pork skins

## PINEAPPLE

## GUACAMOLE CUBANO

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

## YUCA FRIES

Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioi

## MALANGA FRITTERS

a traditional Cuban street food of crispy taro, garlic and West Indies culantro. tamarindo ketchup

## TOSTONES

Twice-fried crisp green plantains.  
Dijon-mojo dipping sauce

## CHICKEN CROQUETAS

Abuela's creamy roasted chicken croquettes. Roasted Cachucha peppers allioi

## MAMÁ AMELIA'S EMPANADAS

*Choose one*

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

☞ **SAMPLER** ☞

**CHOOSE SEVEN TAPAS BITES**

35

# ★ HAPPY HOUR TAPAS BITES ★

☞ \$6 ☞

## SHRIMP CÓCTEL

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

## CEVICHE DE PESCADO

Hamachi-Yellowtail, organic-grape tomato salad, Leche de tigre and Thai basil vinaigrette

☞ \$5 ☞

## CHURRASCO SLIDER

Hand-chopped all natural Black Angus skirt steak burger, pickle frita sauce, chipotle-onion marmalade, cheddar cheese, lettuce, tomato.  
Toasted brioche roll. Boniato chips

## PADRÓN PEPPERS

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

## CUBAN TAMAL

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

## ALBÓNDIGAS CUBANAS

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

☞ \$4 ☞

## CHICHARRONES

Crispy kettle-sugar spiced fried pork skins

## PINEAPPLE

## GUACAMOLE CUBANO

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

## YUCA FRIES

Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioi

## MALANGA FRITTERS

a traditional Cuban street food of crispy taro, garlic and West Indies culantro. tamarindo ketchup

## TOSTONES

Twice-fried crisp green plantains.  
Dijon-mojo dipping sauce

## CHICKEN CROQUETAS

Abuela's creamy roasted chicken croquettes. Roasted Cachucha peppers allioi

## MAMÁ AMELIA'S EMPANADAS

*Choose one*

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

☞ **SAMPLER** ☞

**CHOOSE SEVEN TAPAS BITES**

35

## ★ HAPPY HOUR ★

### 🌀 \$5 COCKTAILS 🌀

#### CLASSIC MOJITO

White rum, guarapo, lime, hierba buena

#### CLASSIC CAIPIRINHA

Velho Barreiro Cachaça, guarapo, fresh lime juice, muddled limes

#### ENERGY CAIPIRINHA

Velho Barreiro Cachaça, Red Bull, guarapo, lime juice, muddled oranges and limes

#### GUAVA CAIPIRINHA

Licor Beirao, guava puree, guarapo, fresh lime juice

#### HOUSE CUBA LIBRE

Don Q Añejo Rum, Coca-Cola, lime

### 🌀 BEER & WINE 🌀

#### HOUSE WINE 4

Red or White

#### RED SANGRIA 4

Macchu Pisco, Licor 43, blood orange

#### WHITE SANGRIA 4

Macchu Pisco, Licor 43, Chardonnay, white peach

#### BEER 4

Rotating selection

★ ASK ABOUT OUR NEW SEASONAL COCKTAILS ★

## ★ HAPPY HOUR ★

### 🌀 \$5 COCKTAILS 🌀

#### CLASSIC MOJITO

White rum, guarapo, lime, hierba buena

#### CLASSIC CAIPIRINHA

Velho Barreiro Cachaça, guarapo, fresh lime juice, muddled limes

#### ENERGY CAIPIRINHA

Velho Barreiro Cachaça, Red Bull, guarapo, lime juice, muddled oranges and limes

#### GUAVA CAIPIRINHA

Licor Beirao, guava puree, guarapo, fresh lime juice

#### HOUSE CUBA LIBRE

Don Q Añejo Rum, Coca-Cola, lime

### 🌀 BEER & WINE 🌀

#### HOUSE WINE 4

Red or White

#### RED SANGRIA 4

Macchu Pisco, Licor 43, blood orange

#### WHITE SANGRIA 4

Macchu Pisco, Licor 43, Chardonnay, white peach

#### BEER 4

Rotating selection

★ ASK ABOUT OUR NEW SEASONAL COCKTAILS ★