25TH ANNIVERSARY

CHEFS TRETING MENU

49pp | Add Beverage* pairing +20pp
*non-alcoholic: choice of 2 Zero-Proof cocktails
Full table participation required



BREAD AND BUTTER

Pressed Cuban bread with our signature mango butter



CUBANO PORK BELLY

Smoked and glazed grilled pork belly

CREAMY CHICKEN CROQUETAS

Dijon-garlic mojo

SHRIMP COCKTAIL

Cuban style shrimp cocktail. Latino cóctel salsa



Award winning Classic Mojito



ROPA VIEJA

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine

PESCAO' FRITO

Crispy deep-fried red snapper

LECHÓN ASADO

Shredded slow-roasted citrus-marinated pork shoulder, onion-caper mojo

ARROZ CON FRIJOLES

Steamed white rice and black beans

MADUROS

Fried sweet plantains



5oz pour of Sonoma-Cutrer Chardonnay or Dobbes Pinot Noir



Choose one

TRES LECHES CAKE

Vanilla sponge cake soaked in three milks, mocha mousse

CUBAN FLAN

Vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie



RESTAURANT & RUM BAR

COFFEE

CAFÉ AMERICANO 4.25

Fresh brewed micro-sourced coffee (Guatemala) with notes of caramel, pumpkin spice and roasted peanuts

CAFÉ CON LECHE 4.25

Traditional Cuban style coffee with steamed whole milk

ESPRESSO

ESPRESSO 4.25

Direct trade espresso blend (Guatemala, El Salvador, Brazil) with notes of roasted peanuts, golden raisin and bitter chocolate

CAFÉ CUBA LIBRE 5.5

Double shot of traditional Cuban-style espresso, raw sugar, steamed coconut milk and whole milk

Add shot of Puerto Rican white rum +4

CAFÉ CUBANO 4.5

Single espresso shot sweetened with raw sugar

CAPPUCCINO 5.5

Double espresso shot, whole milk foam

CORTADO 4.25

Double espresso shot, steamed whole milk

ESPRESSO RUMTINI 14

Brinley Gold Shipwreck Vanilla rum, espresso, agave nectar

TEA

TROPICAL BLEND HOT TEA 4.25

Black tea from Sri Lanka blended with passion fruit, mango, coconut and chocolate

ASK YOUR SERVER ABOUT OUR MANY AFTER DINNER RUMS AND LIQUEURS

CUBA LIBRE

* RESTAURANT & RUM BAR *