

# 25TH ANNIVERSARY CHEF'S TASTING MENU

49pp | Add *Beverage\* pairing +20pp*

\*non-alcoholic: choice of 2 Zero-Proof cocktails

Full table participation required

## FIRST

### BREAD AND BUTTER

Pressed Cuban bread with our signature  
mango butter

## SECOND

### 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*

## THIRD

### 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 FRIJOLE

Steamed white rice and black beans

### MADUROS

Fried sweet plantains



*5oz pour of Sonoma-Cutrer Chardonnay or  
Dobbles Pinot Noir*

## FOURTH

*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

**CUBA LIBRE.**  
★ RESTAURANT & RUM BAR ★

SPRING 4.7.25

## 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

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**ASK YOUR SERVER ABOUT OUR MANY  
AFTER DINNER RUMS AND LIQUEURS**

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