

Five-course celebration menu \$125pp

~ Includes Party Hats, Noise Makers and Non-Alcoholic Beverages ~

NEW YEAR'S EVE 2024



ANTOJITO

TOSTON BRUSCHETTA (V)

Twice fried plantain with grilled pineapple guacamole

APERITIVOS (Choose One)

ATUN "FIRE AND ICE" CEVICHE

Diced yellowfin tuna, jalapeño-coconut-ginger sauce, red onion escabeche

ALBONDIGAS CUBANAS

Beef, pork, pine nut and raisin meatballs braised in Creole tomato sauce, crispy malanga and herb salad

TORTA DE CANGREJO

Plancha seared lump crab cake, grilled corn salsa, charred tomato remoulade

EMPANADAS DE VEGETALES (V)

Eggplant and squash picadillo filled pastry, aji-verde dipping sauce

ENSALADA

ROMAINE WEDGE

Romaine heart, red onions, cherry tomatoes, crumbled Cotija cheese, bacon, creamy avocado dressing

PLATOS FUERTES (Choose One)

LECHÓN ASADO

Citrus marinated, slow roasted pork shoulder, amarillo-chile smashed yuca, vigorón slaw, black bean broth

ZARZULEA DE MARISCOS

Poached lobster tail, shrimp, cod fingers, calamari, mussels, bay scallops and chorizo in saffron-fennel broth with grilled rustic bread

BIFE NUEVA YORKA

Adobo rubbed 12oz New York strip, sweet plantain fufu, Argentinean chimichurri

PAELLA VEGETARIANA (V)

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

POSTRE

CHOCOLATE TRES LECHES

Vanilla sponge cake soaked in cocoa scented three milks, mocha mousse

(V) = VEGETARIAN

A 22% service charge will be automatically added to all checks. A 3% surcharge is added to all checks to help offset fast-rising expenses. This 3% fee is not a service charge or gratuity. THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!