

RESTAURANT WEEK

**45 PER
PERSON**

APERITIVOS (STARTER)

Please choose one

BLACK BEAN SOUP (V)

Traditional Cuban black bean soup with rich authentic flavors, cachucha relish

SHRIMP COCTEL

Cuban style shrimp cocktail, Latino cóctel and avocado salsa

MAMÁ AMELIA'S EMPANADAS

(2 per order) Served with aji-sour cream

Beef Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

Chicken De la Casa: Chopped chicken, corn, Jack cheese

Queso (V): Gruyere, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano

PINEAPPLE GUACAMOLE CUBANO (V)

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips (add crabmeat +4)

JARDÍN SALAD (V)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

SPINACH AND MANCHEGO BUÑUELOS (V)

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

DRINK SPECIALS

MAKER'S CAIPIRINHA 13

Maker's Mark 46 whisky, cranberry-raspberry simple syrup, lime juice

ROSEMARY MARGARITA 14

Tres Generaciones Plata tequila, rosemary simple syrup, citronge, agave, lime juice

PLATOS FUERTES (MAIN)

Please choose one

MASITAS DE PUERCO FRITAS

Tender pieces of pork, slowly roasted in Spanish style sauce, sautéed onion mojo, white rice, black beans, tostones

ROPA VIEJA

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

POLLO ASADO

Citrus marinated grilled double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

PAELLA VEGETARIANA (V)

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

DORADO FRITO

Spice rubbed, crispy fried mahi mahi fillet over coconut-sesame sticky rice, candied macadamia nuts, mango-jalapeño salsa, pickled onions, grilled broccolini

POSTRES (DESSERT)

Please choose one

CUBAN FLAN (V)

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

MAMI TOTTY'S ARROZ CON LECHE (V)

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law, fresh whipped cream, candied macadamia nuts, vanilla cookie

(V) vegetarian