

NEW YEAR'S EVE

CANAPÉ

Frituritas de Malanga (V)

Crispy taro root fritters. Tamarindo ketchup

APERITIVO

Please choose one

Chupe de Calabaza con Langosta

Creamy West Indies squash and lobster bisque, lobster meat and toasted pumpkin seed salpicón

Arepa Rellena

Grilled white corn cake filled with short rib "ropa vieja" and mozzarella cheese. Smoked corn crema and romesco drizzle

Hamachi Crudo

Sliced fresh Japanese Hamachi, mango and aji amarillo aguachile sauce, pickled Persian cucumbers and fresh herb salad

ENSALADA

De La Granja (V)

Maple syrup-roasted carrots, baby arugula, goat cheese and salted Marcona almonds. Citrus-soaked cranberries and Spanish olive oil

PLATOS FUERTES

Please choose one

Pescado de Oriente

Citrus-marinated whole boneless striped bass fillet on the griddle, "Chino-Cubano" vegetable fried rice and baby sprout salad. Sweet chile-citrus and sesame sauce

Bife de Lomo

Pan roasted filet mignon, truffled malanga mash, crispy shallot rings.
Port wine-mushroom sauce

Pechuga de Pollo

Pan roasted citrus marinated chicken breast, salsa escalivada Catalana, mache lettuce

Paella Vegetariana (V)

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, and saffron long grain rice. Asparagus and grilled artichoke hearts salad

POSTRE

Flan de Cafe

A traditional Cuban dessert of coffee-vanilla custard. Mocha mousse and chocolate-covered coffee beans

V = Vegetarian