

# RESTAURANT WEEK

**\$35.21 PER PERSON**



OCTOBER 3 - 8

## APERITIVOS (STARTER)

Please choose one

### PINEAPPLE GUACAMOLE CUBANO (v)

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

### BLACK BEAN SOUP (v)

Rich and slow-simmered flavors, red onions, sour cream

### JARDÍN SALAD (v)

Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, marinated queso blanco, boniato chips, red wine vinaigrette

### TUNA CEVICHE NIKKIE

Marinated yellowfin tuna, house pickled cucumbers, seaweed, avocado, toasted Macadamia nuts, pumpkin seed oil vinaigrette

### SPINACH AND MANCHEGO BUÑUELOS (v)

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

### MAMÁ AMELIA'S EMPANADAS (2)

Served with aji-sour cream sauce  
Beef Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins  
Chicken De la Casa: Hand chopped chicken, corn, Jack cheese

## POSTRES (DESSERT)

Please choose one

### CUBAN FLAN (v)

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

### TRES LECHEs CAKE (v)

Vanilla sponge cake soaked in three milks. Mocha mousse

## PLATOS FUERTES (MAIN)

Please choose one

### ARROZ CON POLLO

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, Palacios chorizo, roasted piquillo pepper salad

### POLLO ASADO

Roasted half chicken, all-natural, free range, sour orange sauce "Rancho Y Luna" style, black beans, white rice

### ROPA VIEJA

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

### PICADILLO A LA CUBANA

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, plum tomatoes, onion, bell peppers, white rice, maduros

### PAELLA VEGETARIANA (v)

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

### CAMARONES ENCHILADOS

Jumbo shrimp sauteed in Cuba Libre enchilado tomato, culantro sauce, white rice, maduros

### PEZ COBIA

Pan roasted Black Kingfish, sweet shrimp, Baja bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green mango escabeche, white rice

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

(v) vegetarian