

RESTAURANT WEEK

35 PER PERSON

APERITIVOS

Please choose one

BLACK BEAN SOUP (V)

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

SHRIMP CÓCTEL

Cuban style shrimp cocktail.
Latino cóctel and avocado salsa

PINEAPPLE GUACAMOLE CUBANO (V)

Avocado, grilled golden pineapple,
roasted jalapeños, fresh lime juice,
extra virgin olive oil, plantain chips

JARDÍN SALAD (V)

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

PLATOS FUERTES

Please choose one

PICADILLO A LA CUBANO

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

POLLO ASADO

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

CAMARONES ENCHILADOS

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

PAELLA VEGETARIANA (V)

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

POSTRES

TRES LECHE (V)

Vanilla sponge cake soaked in three milks.
Mocha mousse