



**Restaurant Week Dinner
Winter 2020
\$35**

★ APERITIVOS ★

Please choose one

CREAMY CORN SOUP

Yellow Florida corn, vegetable broth soup.
Maryland blue crab claw meat enchilado garnish

CUBAN “COCTEL”

Fresh shucked oysters, poached shrimp and baby octopus cocktail.
Tomato juice, Bermuda onions, cilantro, Habanero peppers, soy
sauce and fresh lime juice

ABUELA’S CHICKEN CROQUETAS

Cream of roasted chicken filled croquettes. Blistered cachucha
pepper allioli

JARDÍN SALAD (V)

Watercress, baby spinach, romaine, grape tomato, Kalamata olives,
red onions and marinated queso blanco. Red wine vinaigrette and
boniato chips

GRILLED BABY OCTOPUS

Truffle and citrus marinated baby octopus. Smoked potato crema,
crispy garbanzo bean, Spanish paprika

★ PLATOS FUERTES ★

Please choose one

ENCHILADO DE CAMARONES

Sautéed Shrimp in a garlic, onions, cachucha and bell peppers,
wine and tomatoes sauce. Steamed white rice. Maduros

RANCHO LUNA CHICKEN

All-natural, free-range sour orange-garlic slow roasted half chicken.
Steamed white rice and black beans

RABO ENCENDIDO

Oxtail braised in red wine, Cuban spices and Habaneros peppers.
Steamed white rice and Maduros

PAELLA VEGETARIANA (V)

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

LECHÓN ASADO

Slow roasted, marinated Cheshire pulled pork, classic sour orange
mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw

★ POSTRES ★

FLAN DE QUESO (V)

Chesse Flan, Candied Guava

(V) VEGETARIAN