



**Restaurant Week Lunch
Winter 2020
\$22**

★ APERITIVOS ★

Please choose one

CREAMY CORN SOUP

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

ABUELA'S CHICKEN CROQUETAS

Cream of roasted chicken filled croquettes. Blistered
cachucha pepper allioli

CUBAN "COCTEL"

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

JARDÍN SALAD (V)

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

★ PLATOS FUERTES ★

Please choose one

MINUTA DE PESCADO

Paprika-garlic marinated crispy filet of grouper sandwich.
Lemon mayonnaise, Boston lettuces, tomatoes and king
Hawaiian bun. Boniato Chips

PASTEL DE LA HUERTA (V)

Empanada pie of roasted West Indies calabaza squash, wild
mushrooms, tender spinach, roasted onion and Taleggio
cheese. Mixed herbs and red onion salad, aji-sour cream
sauce and parsley oil

LEVANTA MUERTO SEAFOOD SOUP

Seafood soup to "raise the dead," with shrimp, bay scallops,
crabmeat and mussels. Coconut milk fortified "Chino-
Cubano" broth. Truffle oil

ROPA VIEJA

Classic Cuban shredded beef brisket, stewed with tomatoes,
bell peppers, onions and red wine.
Maduros and steamed white rice

★ POSTRES ★

FLAN DE QUESO (V)

Cheese Flan, Candied Guava

(V) VEGETARIAN