

## 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 +5)

### BLACK BEAN SOUP (V)

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

### SHRIMP COCTEL

Cuban style shrimp cocktail. Latino avocado salsa

### 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

## DRINK SPECIAL

### ESPERANZA SPARKLING MOJITO 12\*

Havana Club Anejo, Clasico Rum, sparkling wine, guarapo, hierba buena mint, lime, Angostura bitters

\* A DONATION of \$1 for every Esperanza Sparkling Mojito sold will be made to Cuba Decide.



(V) vegetarian

## PLATOS FUERTES (MAIN)

Please choose one

### ROPA VIEJA

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

### POLLO ASADO

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

### PAELLA VEGETARIANA (V)

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

### VACA FRITA

Tender braised and crisped-shredded brisket, roasted onions, citrus-garlic sauce. White rice and Cuban black beans

### PAELLA MIXTA

A traditional combination of shrimp, chicken, Cortez chorizo, smoked ham, green peas, saffron rice. Asparagus and watercress salad

### PEZ COBIA

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

### CUBAN ROAST PORK (for two)\*\*

Slow roasted Sakura pork shank, crispy skin, sour orange, onion and caper mojo. Choose two sides

Add to any entree:  
Lobster tail +12 / Shrimp +8

## 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

### CHURROS CON CHOCOLATE (V)

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

\*\* Cost is \$74. Meal is designed for 2 guests. No substitutions or modifications please.