

NEW YEAR'S EVE 2022

BOTTLES & TAPAS

3 Course Light Tapas Menu: Includes all items in each course below

FIRST COURSE

Tropical Chips and Trio of Dips (v)

Plantain and malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

Frituras de Bacalao

Cod fritters, avocado salsa, shaved red onions and fresh herb salad. Cachucha allioli

Ceviches Mixto

Lobster: Coconut-citrus sauce

Yellowfin Tuna: Fire and ice sauce

Shrimp: Latino coctel sauce

Baja Bay Scallops: Salsa de pico de gallo

SECOND COURSE

Mama Amelia's Empanada

De la Casa: Hand-chopped chicken, corn, Jack cheese.
Aji-sour cream dipping sauce

Chicken Croquetas

Abuela's creamy roasted chicken croquettes.
Roasted cachucha pepper allioli

Pan Con Lechon

Roasted pork "a cuchillo" chunks, King's Hawaiian rolls, vigorón slaw. Boniato chips

THIRD COURSE

Cuban Flan

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

Churros con Chocolate

Crispy cinnamon-sugar dusted dough, dark chocolate-orange dipping sauce

V = Vegetarian