



**Restaurant Week  
Winter 2020  
\$35**

**★APERITIVOS★**

Please choose one

**SOPA DE FRIJOLES NEGROS (V)**

Traditional black bean soup. Fried yuca sticks

**MAMÁ AMELIA'S EMPANADAS**

Choose two:

**Picadillo:** Ground beef, olives and raisins

**De la Casa:** Hand chopped chicken, corn, sweet peppers and Jack cheese

**Vegetariana:** Vegetarian chorizo, black beans and ripened plantains (V)

**De Campo:** Pulled pork, roasted poblano and charred tomatoes

**MEJILLONES MAR Y TIERRA**

PEI mussels, poached in rich lobster broth, roasted garlic, Berkshire pork belly, caramelized onions, steamed kale and slow roasted tomatoes

**★PLATOS FUERTES★**

Please choose one

**PESCADO FRITO**

Whole, boneless, crisp-fried Mediterranean bass.  
Green papaya-mint slaw and black bean broth

**EL POLLO DEL SOLAR**

Lime-garlic marinated chicken breast, caramelized shallots and steamed kale, black bean croqueta and mango sweet and sour gravy

**VACIO STEAK ARGENTINO**

Salmuera marinated-grilled all-natural bavette steak, Moros y Cristianos rice pilaf and Hawaiian tostones. Pickled okra and parsley chimichurri

**PAELLA VEGETARIANA (V)**

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

**★POSTRES★**

Please choose one

**PUDÍN DIPLOMATICO (V)**

Warm banana and chocolate chip bread pudding  
Cuba Libre's spiced rum, roasted pineapple

**HELADO DE VAINILLA CON PACANAS (V)**

Salted pecans and "triple cream" vanilla ice cream ice cream

**★SPECIALTY COCKTAILS★**

**GIN BLOSSOM 12**

ROKU Gin, Elderflower liqueur, Lillet Blanc, orange blossom rinse

**(V) VEGETARIAN**