

VISIT TO HAVANA

CHEF'S TASTING MENU

A five course culinary exploration of Cuba
49 per person | Full table participation required

FIRST

BREAD AND BUTTER

Pressed Cuban bread with our signature
mango butter

SECOND

TROPICAL CHIPS AND TRIO OF DIPS

Black bean hummus, guacamole Cubano,
Cuba Libre salsa, plantain and malanga chips

THIRD

Includes all items below

MAMA AMELIA'S EMPANADA

Beef Picadillo: Cienfuegos-style ground beef,
potatoes, Manzanilla olives, raisins.
Served with aji sour cream

HAM & CHEESE CROQUETA

Mustard BBQ sauce

CREAMY CHICKEN CROQUETA

Dijon-garlic mojo

FOURTH

Includes all items below

ROPA VIEJA

Braised, shredded and stewed beef brisket,
tomatoes, bell peppers, onions, red wine

PINCHOS DE CAMARONES

Rum-pineapple glazed shrimp skewer

LECHÓN ASADO

Shredded slow-roasted citrus-marinated
pork shoulder, onion-caper mojo

ARROZ CON FRIJOLE

Steamed white rice and black beans

MADUROS

Fried sweet plantains

FIFTH

Choose one

TRES LECHES CAKE

Vanilla sponge cake soaked in three milks,
mocha mousse

CUBAN FLAN

Vanilla custard, dulce de leche,
fresh whipped cream, vanilla cookie

CUBA LIBRE

★ RESTAURANT & RUM BAR ★

FALL.11.6.24