

\$50PP TASTING MENU

Prix Fixe with choice of beverage

1ST COURSE

Cubano Pork Belly

Smoked and glazed grilled pork belly

Creamy Chicken Croquetas

Dijon-garlic mojo

Shrimp Cocktail

Cuban style shrimp cocktail.

Latino cóctel salsa

2ND COURSE

Ropa Vieja

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

Pescado' Frito

Crispy deep-fried red snapper

Lechón Asado

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

Arroz con Frijoles

Steamed white rice and black beans

Maduros

Steamed white rice and black beans

3RD COURSE

Choice of 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

BEBIDA

Choice of One

**Classic Mojito | Beer | Wine | Sangria
Zero Proof Cocktail**

THE 250 COLLECTION

Featured Selections — \$25 Each

COMBOS

El Cubano

Ybor City-style pressed Cuban sandwich with citrus-marinated pork loin, Genoa salami, ham, provolone and Swiss cheese, yellow mustard-pickle relish. Served with a cup of black bean soup, house salad and tropical chips

Churrasco y Chorizo Burger

10oz double-patty skirt steak burger topped with grilled Cortez chorizo, chipotle-onion marmalade, cheddar cheese, lettuce, tomato, brioche bun. Served with truffle-cotija yuca fries and house-made cilantro-caper allioli

Pan con Lechón

Juicy, slow-roasted pulled pork shoulder with onion mojo, maduros, and melted Swiss cheese on toasted Cuban bread. Served with a cup of black bean soup, tropical chips, Cuba Libre salsa and guacamole Cubano

LIGHTER PORTIONS

Ropa Vieja

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, white rice, black beans, asparagus

Pollo Asado

Grilled citrus-marinated chicken breast, roasted garlic mashed potatoes, broccolini

Salmon a la Plancha

Pan-seared skin-on salmon fillet, extra virgin olive oil, sea salt, grilled mushrooms and asparagus

