



## Restaurant Week

### Prix Fixe \$20

#### **Tapas** *(sharing plates)* *(Choose one)*

##### **Empanadas**

*Baked pastries (2) stuffed with picadillo or chicken*

##### **Pinchos**

*Spiced rubbed chicken kebabs served with a Pineapple salsa*

##### **Black Bean Falafel**

*Cuban style black beans w/tomato, cucumber, dill & goat cheese tzatziki*

#### **Emparedado** *(sandwiches)*

##### **Cubano**

*Serrano ham, pernil, Swiss cheese, homemade mustard, pickles, pressed in ciabatta bread & tostones*

##### **Hemingway**

*Spiced rubbed chicken thigh, roasted peppers, goat cheese, balsamic, olive oil, pressed in ciabatta bread and tostones*

##### **Mambo**

*Ropa Vieja, fire roasted peppers, cherry tomatoes, swiss cheese, arugula & special house sauce in ciabatta bread and tostones*

#### **Postre** *(dessert)*

*Cuban flan sprinkled with Caramel Dust*

*Hazelnut bread pudding with Café con Leche ice cream*

*Homemade Red Wine Ice Cream*



## Restaurant Week

### Prix Fixe \$30

#### **Tapas** *(sharing plates)* *(Choose one)*

##### **Empanadas**

*Baked pastries (2) stuffed with picadillo or chicken*

##### **Pinchos**

*Spiced rubbed chicken kebabs served with a Pineapple salsa*

##### **Black Bean Falafel**

*Cuban style black beans w/tomato, cucumber, dill & goat cheese tzatziki*

#### **Platos Principales** *(main courses)*

##### **Picadillo or Ropa Vieja**

*Spanish seasoned ground or shredded beef served with white rice black beans & tostones*

##### **Pernil**

*Slow roasted pork shoulder marinated overnight served with root vegetables, white rice & black beans*

##### **La Bamba**

*Homemade linguine, fire roasted peppers, Calmata olives, sardines & dried apricots served  
In olive oil & white wine*

#### **Postre** *(dessert)*

*Cuban flan sprinkled with Caramel Dust*

*Hazelnut bread pudding with Café con Leche ice cream*

*Homemade Red Wine Ice Cream*