

FIRST COURSE

SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito, white wine broth, Spanish chorizo, grilled bread

PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette; with pickled onions and fire-roasted tomato sauce

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika chili oil, grilled bread

PICADILLO EMPANADAS

Handmade pastries filled with beef picadillo, capers, olive, tomato, rasins, mango slaw, chipotle crema



CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup

VEGETABLE EMPANADAS ^V

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, mango slaw, banana-habanero ketchup

HABANA CHOPPED

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing

MOJITO SALAD

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almond slivers, mojito vinaigrette

SECOND COURSE

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, sofrito black beans, buttered white rice, sweet plantains

EL CHURRASCO

Grilled Prime Creekstone Farms skirt steak, chimichurri, corn on the cob with chile lime butter, buttered white rice, sofrito black beans and sweet plantains

FILET CON PAPAS

Filet Mignon on a bed of grilled onions, mojo chimichurri, fries with banana ketchup

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

HALF ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains

GRILLED SWORDFISH

Ajitazo beurre blanc, fennel citrus salad, buttered white rice, sweet plantains

RUM PEPPER SHRIMP

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, white rice

PLANTAIN CRUSTED CHICKEN

Served with garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes and horseradish mojo sauce

TAMAL EN CAZUELA ^V

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains

LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains

PAELLA A LA HABANA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema

ADD: CARIBBEAN LOBSTER TAIL.....+\$25

POSTRE

EL PASTELITO

A decadent chocolate cake and candied wild cherries.
(FOR THE TABLE)

SIDES

*Sides are additional

CUBAN FRIES 10

MOJO YUCCA FRIES 10

SWEET PLANTAINS 8

CORN ON THE COB 6

TOSTONES 6

MASHED POTATOES 8

RICE & BEANS 8