



## FIRST COURSE

### PORK CROQUETAS

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

### 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

### BOCADITOS DE PICADILLO

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

### 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

### GAMBAS AL AJILLO

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

### PAPAYA & CHICKEN CAPER SALAD

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



## SECOND COURSE

### THANKSGIVING PAVO

White & dark turkey, Habana stuffing, green beans, cranberry, mashed potatoes, gravy

### 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

### 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, sautééd zucchini, squash, slow roasted tomatoes and horseradish mojo sauce

### TAMAL EN CAZUELA

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

- PUMPKIN PIE** spiced whipped cream
- CARIBBEAN FLAN** Anejo rum, caramelized sugar
- KEY LIME PIE (FOR 2)** Florida key limes, graham cracker crust, toasted coconut \* (for 1 + \$8)
- EL PASTELITO (FOR 4)** Chocolate cake, golden candied wild cherries \*(for 1, +\$25)

## OPTIONAL SIDES

- |                             |                            |
|-----------------------------|----------------------------|
| <b>CUBAN FRIES</b> 10       | <b>RICE &amp; BEANS</b> 10 |
| <b>YUCCA &amp; BACON</b> 14 | <b>CORN ON THE COB</b> 7   |
| <b>SWEET PLANTAINS</b> 8    | <b>TOSTONES</b> 7          |
| <b>MASHED POTATOES</b> 8    | <b>MASHED POTATOES</b> 8   |

