



Restaurant WEEK

AUGUST 18-24
\$40 PER PERSON

APERITIVOS | APPETIZERS

(Choose One)

MAMÁ AMELIA'S EMPANADAS

Choose 2 (any combination)

Served with aji-sour cream dipping sauce

Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

De la Casa: Chopped chicken, corn, Jack cheese

CROQUETAS

Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo

SHRIMP CÓCTEL (GF)

Cuban style shrimp cocktail. Latino cóctel and avocado salsa

TROPICAL CHIPS AND TRIO OF CHIPS (V)

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

BLACK BEAN SOUP (VG, GF WITHOUT BREAD)

Traditional Cuban black bean soup with rich authentic flavors. olive oil, pressed Cuban bread

JARDÍN SALAD (V, GF)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

POSTRES | DESSERT

(Choose One)

CUBAN FLAN (V, GF WITHOUT COOKIE)

A traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

MAMI TOTTY'S ARROZ CON LECHE (V, GF WITHOUT COOKIE)

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law. Fresh whipped cream, candied macadamia nuts, vanilla cookie

TRES LECHEs CAKE (V)

Vanilla sponge cake soaked in three milks, mocha mousse, fresh whipped cream

PLATOS FUERTES | ENTREES

(Choose One)

PINCHOS DE CAMARONES

Rum-pineapple glazed shrimp skewers, Chino-Cubano fried rice, green onions, sesame seeds, napa kimchi salad

POLLO ASADO

Grilled citrus-marinated double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

PESCAO' FRITO

Fresh lime juice and garlic marinated deep fried red snapper "minutas" topped with a jicama and bell pepper salad, saffron rice

PAELLA VEGETARIANA (VG, GF)

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

MASITAS DE PUERCO FRITAS

Tender chunks of pork, slowly roasted in Spanish style sauce, then quick-fried. Sautéed onion mojo, white rice, black beans, tostones

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

UPGRADES & ENHANCEMENTS

ADD TO ANY ENTRÉE

Lobster tail +\$12

Grilled shrimp +\$9

MOJITO FLIGHT

3 flavored Mini Mojitos +18
Classic, Grilled Pineapple, & Passion Fruit