



Mother's Day

DINNER MENU - \$68

FIRST

PORK CROQUETAS

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

JUMBO CRAB CAKE

Cream cheese, mustard aioli, jalapeño crema

CROQUETAS DE JAMON Y QUESO

Traditional croquetas made with ham and Manchego cheese, Caribbean aioli

CEVICHE TROPICAL +8

Spanish octopus, Argentinian shrimp, Halibut, tomato, cucumber, onions, coconut cream, lime and orange juice, aji amarillo

CAESAR SALAD

Romaine lettuce, croutons, house caesar dressing

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

SHRIMP EMPANADAS

Handmade pastries filled with shrimp, cilantro, chipotle, yellow onions, tomato sauce, oaxaca and mozzarella cheese, jalapeño crema

MOJITO SALAD

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



SECOND

CUBA LIBRE BRAISED LAMB +20

Cuba libre sauce, mashed potatoes, farmer's market carrots

FILET OSCAR +15

Bacon Wrapped filet mignon, Alaskan king crab, rum bernaise, grilled asparagus, garlic yucca mashed potatoes

RUM PEPPER SHRIMP

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

ROPA VIEJA

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

ROASTED CHICKEN

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

LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, congris; bacon, sofrito black beans, rice, bell peppers, sweet plantains

LOBSTER PAELLA +25

Shrimp, clams, mussels, salmon, Spanish chorizo,

EL CHURRASCO +10

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

SEARED AHI

Spice-crust seared ahi, passionfruit beurre blanc, corn sofrito, goat cheese mashed potatoes

SALMON A LA PARRILLA

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

TAMAL EN CAZUELA v

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

POSTRE

CARIBBEAN FLAN

Creamy egg custard, Añejo rum, caramelized sugar

KEY LIME PIE

Florida key limes, graham cracker crust, toasted coconut

STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, toasted coconut, cream, condensed milk, azucar

BREAD PUDDING

Rum caramel sauce, almond crumble

OPTIONAL SIDES

CARIBBEAN FRIES	Garlic, parsley, Caribbean aioli	11
CONGRIS	Bacon, sofrito black beans, rice, bell peppers	10
MOFONGO	Sweet plantains, bacon, onions, garlic	8
GARLIC MASHED POTATOES		8
THREE CHEESE CHORIZO MAC & CHEESE		12
SWEET PLANTAINS		8
CORN ON THE COB	Chile lime butter, cotija cheese	7
TOSTONES	Smashed green plantains, mojo sauce	7
SOFRITO BLACK BEANS & BUTTERED		8
WHITE RICE		



Habana



v VEGETARIAN