

APERITIVOS

SOPA DEL DIA

CUP: 5 | BOWL: 8

SPANISH FLATBREAD

Spanish olive oil, goat cheese, roasted red peppers, caramelized onions, kalamata olives, cherry tomatoes; finished with fresh rosemary 16

CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo; with mango slaw, jalapeño crema, banana-habanero ketchup 14

VEGETABLE EMPANADAS

Handmade pastries filled with roasted corn, caramelized onion, roasted red bell peppers, cotija cheese; with mango slaw, jalapeño crema, banana-habanero ketchup 14

CRAB CAKES

Crab cakes stuffed with cream cheese and jalapeño; with greens, horseradish aioli 20

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika broth 17

BOCADITOS

Puff pastry stuffed with beef picadillo, capers, olives, tomato, raisins; with mango slaw, jalapeño crema 15

PORK CROQUETTES

Slow roasted pork, swiss and manchego cheeses in a crispy croquette; with pickled onions and fire-roasted tomato sauce 14

SHRIMP CEVICHE

Mexican shrimp, sashimi ahi; topped with habanero and yellow tomato salsa; with mariquitas chips 22

TUNA TARTAR

Ahi, jalapeño, ginger, shallots, avocado; with ajilimójili, tostones 18

MARISCOS FRITOS

Buttermilk fried calamari, shrimp and conch fritters; with fried serrano, fire-roasted tomato sauce 18

SPANISH CHORIZO SOFRITO STEAMERS

Manila clams, black lip mussels; grilled fennel and leek sofrito, chorizo Bilbao, white wine broth 18

AVOCADO FRITO

With smoked chipotle sauce 12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

• ARTISANAL CHEESES •



SELECT 3 : \$18.00

SELECT 5 : \$28.00

with

SERVED WITH JAMÓN SERRANO
HONEY CANDIED WALNUTS
MARINATED OLIVES
& QUINCE PASTE

CHEESE OF THE MONTH

Inquire from server or bartender

CABRA AL VINO • SPAIN

Semi-soft goat cheese doused in red wine

OVEJA AL BRANDY • SPAIN

12-month aged sheep milk cheese
aged +1 month in brandy

POINT REYES BLUE • CA

5-6 month aged semi-soft
cow's milk blue cheese

BRIE-ROUGE ET NOIR • CA

Creamy rich soft cow's milk brie cheese

ENSALADITAS

CUBAN CHOPPED

Romaine, radicchio, grilled corn,
black beans, avocado, bell peppers,
cherry tomatoes, pineapple,
honey cumin vinaigrette 10

HABANA CAESAR

Grilled romaine hearts, spicy garlic
croutons, and parmesan crisps,
papaya caesar dressing 12

ORGANIC BABY SPINACH

Herbed goat cheese croutons, crispy
jamón serrano, avocado, cherry tomatoes,
red onion, orange ginger vinaigrette 12

ENSALADA CATALAN

Romaine, heirloom tomato, fried goat
cheese, raw garlic; finished with olive oil
and red wine vinegar 16

PLATOS GRANDES

EL CHURRASCO

8 oz. skirt steak with chimichurri, street style corn, white rice, plantain, sofrito black beans, grilled red onion

ROPA VIEJA

Braised shredded beef stewed with bell peppers, onions, garlic; with white rice, plantain, sofrito black beans

PUERCO PRIMO

Slow roasted pork osso-buco; with garlic yucca mashed potatoes, braised-bacon collard greens, maduros, roasted red pepper relish, au jus

CITRUS MARINATED PORK BELLY

Braised pork belly with a Caribbean habanero sauce; with Caribbean fufu, sautéed spinach; garnished with grilled shrimp

PLANTAIN CRUSTED CHICKEN BREAST

With garlic yucca mashed potatoes, sautéed zucchini and squash noodles, sliced tomato, horseradish mojo sauce

HALF ROASTED CHICKEN

White rice, plantain, sofrito black beans, pickled onion, garlic mojo sauce

PAELLA A LA HABANA

Braised chicken legs, calamari, chorizo Bilbao, peas, wild gulf shrimp, salmon, mussels and clams; cooked in saffron bomba rice

AVAILABLE FOR ONE OR FOR TWO

RUM PEPPER SHRIMP AND SCALLOPS

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

SPICE CRUSTED SEARED AHI

With passion-fruit Beurre blanc, roasted corn sofrito, purple goat cheese yucca mashed potatoes

SALMON A LA PARILLA

Grilled salmon topped with a spicy tomato cream sauce; with white rice, plantain, black beans

TAMAL EN CAZUELA

Sofrito polenta, fire-roasted tomato sauce, cheddar cheese; with a green salad, farmers market vegetable ragu

VEGAN OPTION AVAILABLE



El amor entra por la cocina

SIDES

GARLIC YUCCA MASHED POTATOES

Yucca and Yukon potatoes with
butter and roasted garlic

YUCCA FRITA

Yucca fries, jalepeño crema

CRISPY TOSTONES

Twice-fried green plantains, mojo

MADUROS

Sweet roasted ripe plantains

ROASTED VEGETABLES

Seasonal roasted vegetables

PAPAS RELLENAS

Potato balls, beef picadillo, ajitaso
sauce

ELOTE CALLEJERO

Street style corn pinwheels,
chili-lime butter

BRUSSEL SPROUTS

Roasted with Spanish chorizo,
manchego cheese

BEVERAGES

LEMONADE

SOFT DRINKS

TROPICAL ICED TEA

HOT TEAS

ARNOLD PALMER

CRANBERRY JUICE

GRAPEFRUIT JUICE

PINEAPPLE JUICE

FEVER TREE GINGER BEER

SANGRÍA SEÑORIAL NON-ALC

FRESH YOUNG COCONUT

EVIAN STILL WATER

BADOIT SPARKLING



*"A beber y a tragar,
que el mundo se va a acabar"*