

DINNER MENU

Appetizers

EMPANADAS HABANERAS 10 🍴🌿

Choice of: spinach-manchego cheese, beef picadillo or shredded chicken, served with tomatillo salsa

PINCHOS EN CAÑA DE AZUCAR 15

grilled skirt steak adobo on a sugarcane skewers

CHORIZO AL JEREZ 10 🍴

sautéed Spanish chorizo, parsley, sherry wine and garlic bread

CALAMARES CON TAMARINDO 11 🍴🌿

crispy calamari, sweet plantains, cherry tomato, tamarind vinaigrette

CAMARONES AL AJILLO 12 🍴🌿

sautéed garlic shrimp, garlic bread

PAPAS RELLENAS 8 🍴

two crispy potato balls with beef picadillo or cheese, served with tomato salsa

TOSTONES RELLENOS 12 🍴🌿

green plantains stuffed with shrimp, sofrito sauce

CROQUETAS DE JAMON 10 🍴🌿

béchamel-serrano ham croquettes with tomato salsa

Ceviches

(served with chips)

CEVICHE MIXTO 15

shrimp, calamari, scallops marinated in citrus juices, cilantro, red onions, avocado

SALMON TARTARE 14

red onions, cilantro, yuzu, capers, mustard, guacamole

RED SNAPPER CEVICHE 15

pomegranate seeds, basil, pickled onions, citrus juice

CEVICHE TASTING 28

Tasting of three ceviches

Soups

FRIJOLE NEGROS 5

black bean soup

AJIACO CRIOLLO 10

traditional cuban style soup with chicken, beef, pork and vegetables

Salads

Add grilled chicken \$6 | Shrimp \$8 | Skirt steak \$9

ENSALADA DE PULPO 17

grilled octopus, baby watercress, roasted fingerling potatoes, piquillo peppers, pickled red onions, capers, mustard vinaigrette

ENSALADA TROPICAL 12 🍴🌿

baby watercress, beets, almonds, tangerine, pomegranate seeds, manchego cheese, shaved radish, pickled onions, sherry vinaigrette

ENSALADA DE CUBA 10 🍴

mixed green salad, avocado, cherry tomatoes, red onions, balsamic vinaigrette

Seafood and Fish

MAHI MAHI A LO MACHO 26 🍴

pan-seared mahi mahi, shrimp, scallops, cachucha pepper cream sauce, scallions served with rice or vegetables

PARGO EN GUAYABERA 25 🍴🌿

pan-fried filet of red snapper, green plantain crust, avocado, mashed sweet plantain, sofrito sauce

CAZUELA MARINERA 26 🍴

seafood casserole, monkfish, clams, shrimp, scallops in a lobster cream sauce, diced sweet plantains

CAMARONES ENCHILADOS 24

braised shrimp in tomato creole sauce, onions, peppers, thyme

SALMON MIRAMAR 24 🍴

pan-seared filet of salmon, shrimp, coconut rice, lobster sauce

Poultry

POLLO MANIGUA 21

grilled chicken breast, watercress, avocado, scallions, cherry tomato salad, rice and beans

ARROZ CON POLLO 20

saffron rice, roasted chicken breast, sweet plantains, carrots, cherry tomatoes, avocado, sweet peas, roasted peppers

POLLO GUAJIRA 22 🍴🌿

chicken breast stuffed with zucchini, sweet plantains, mozzarella cheese, mushrooms, white wine sauce

Meat

LECHON ASADO 22

shredded roasted suckling pig, tender cassava, garlic mojo criollo sauce

CHURRASCO 28 🍴

grilled skirt steak, chimichurri, served with garlic mashed potato

ROPA VIEJA 24

shredded skirt steak braised in salsa criolla, peppers, onions, tomatoes

RABO ENCENDIDO 23 🌿

braised oxtail in tomato red wine sauce, peppers, onions, cilantro, served with rice and beans

BISTEC DE PALOMILLA 23

grilled-pounded sirloin steak, sautéed onions, rice and beans

VACA FRITA 24 🌿

pan-fried shredded skirt steak with garlic mojo, soy sauce, lime onions, parsley, rice and beans

MASITAS DE PUERCO 21 🌿

spiced pork, garlic mojo, onion marmalade, potatoes, moros

Paellas (allow 25 minutes cooking time)

PAELLA VALENCIANA 27

saffron rice, baby back ribs, chicken, prawns, fava beans, roasted peppers, sweet peas, artichokes

PAELLA MARINERA 27

saffron rice, prawns, shellfish, monkfish, calamari, sweet peas, roasted red peppers

PAELLA VEGETARIANA 23

cilantro rice, artichokes, carrot, portobello mushrooms, fava beans, sweet peas

Side Dishes

MOROS 4

black beans mixed with rice

CHOCLO 7

sautéed Peruvian corn

TOSTONES CON MOJO 6 🌿

fried green plantains, garlic mojo sauce

ARROZ 3

white or yellow rice

QUINOA 8 🍴

quinoa risotto, shiitake mushroom, manchego cheese

MADUROS 5 🌿

fried sweet plantain

YUQUITA FRITA 8 🍴🌿

crispy yucca, cilantro dipping sauce

YUCA CON MOJO 6

yucca, garlic mojo

Chef Mario Garcia