

## DINNER



### Tapas

- Adovado Spiced Pork Skewers** Mango & Cucumber Salad, Orange-Cumin Vinaigrette 9.75  
**Twice Fried Plantains** Pineapple Salsa 7.50  
**Mixed Grill** Skirt Steak, Pork Tenderloin & Chorizo, Chili-Mango BBQ Sauce, Sofrito Rice 11.95  
**Chimichurri Skirt Steak** Sautéed Red Onions, Shoestring Boniato 9.75  
**Havana Crab Cakes** Pineapple Aioli 9.50  
**Shrimp & Corn Tamale** Roasted Garlic Cream Sauce, Micro Greens, Chili Oil 11.95  
**Pan Seared Day Boat Scallops** Citrus-Ginger Sauce 12.95  
**Plantain Maduros** Manzana Aioli 7.50  
**Grilled Shrimp** Cilantro-Lime Sauce 10.75  
**Boniatto Garlic Fries** Guava Chipotle Sauce & Chimichurri Aioli 6.25  
**Cuban Sandwich** Ham, Roasted Pork & Swiss Cheese on a Toasted Roll 9.75  
**Mussels** Tomatillo-Poblano Sauce 9.50  
**Fried Calamari** Fried Herb Salad, Fire Roasted Jalapeno & Cilantro Sauce 10.25  
**Shrimp Ceviche** Tomatoes, Cucumbers, Jalapeño & Cilantro with Spicy Yucca Chips 9.25  
**Halibut Ceviche** Mango, Black Beans, Onions, Peppers & Cilantro with Plantain Chips 9.25

### Soups

- Black Bean Soup** Cilantro, Sour Cream 5.50  
**Mango Gazpacho** Chilled Mango Soup 5.50

### Salads

- Cuban Wedge** Chipotle-Buttermilk Dressing, Crispy Onions, Spiced Pumpkin Seeds 7.25  
**Mango Chicken** Romaine, Onions, Tomatoes, Cucumber, Mango Vinaigrette 7.25 / 10.25  
**Arugula** Shaved Manchego, Toasted Hazelnuts, Walnut Vinaigrette 7.25 / 10.25  
**Pineapple Shrimp** Arugula, Onions, Tomatoes, Pineapple Vinaigrette 7.25 / 10.25

### Entrees

- Plantain Crusted Halibut** Tomatillo-Avocado Salsa, Cuban Corn, Sofrito Rice 19.75  
**Cane Glazed Pork Chop** Boniato Mash, Black Beans, Pineapple-Rum Chutney 17.75  
**Chicken Adobo** Sofrito Rice, Black Beans, Mango Salsa 16.50  
**Cumin Crusted Tuna** Sofrito Rice, Lime Vinaigrette 17.75  
**Paella** Clams, Shrimp, Chorizo, Chicken & Fish with Peas & Saffron Rice 19.75  
**"Lechón" Roasted Pork** Roasted Potatoes & Chayote, Chorizo Aioli 17.75  
**Bistec a la Havana** Marinated Skirt Steak over Sofrito Rice & Black Beans, Grilled Pineapple 18.50  
**Roasted Sea Bass** Corn Cake, Apple-Tomatillo Salsa, Lime Aioli 18.75  
**Ropa Vieja** Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans 16.95  
**Tamarind Glazed Pork Ribs** Watermelon Salad, Spicy Yucca Chips 17.75

### Sides

- Sofrito Rice, Black Beans, Boniato Mash, Plantain Chips,  
Spicy Yucca Chips, Cuban Corn** 3.50

18% Gratuity will be added to parties of 8 or more