

LUNCH



Tapas

- Adovado Spiced Pork Skewers** Mango & Cucumber Salad, Orange-Cumin Vinaigrette 9.75
Twice Adovado Spiced Pork Skewers 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
Boniato Garlic Fries Guava Chipotle Sauce & Chimichurri Aioli 6.25
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

Pressed Sandwiches

Served with your choice of Boniato Fries, Twice-Fried Plantains or Sofrito Rice

- Cuban** Ham, Roasted Pork & Swiss Cheese 9.75
Eggplant and Roasted Bell Pepper Swiss Cheese, Arugula, Onions 8.75
Grilled Chicken Tomato, Arugula, Swiss Cheese, Mango Salsa 9.75
Ropa Vieja Traditional Braised Beef with Onions & Peppers, Manchego Cheese 9.75
Bistec Sandwich Oaxaca Cheese, Caramelized Onions, Lime Aioli 10.75
Grilled Portobello Arugula, Chipotle-Mayo, Queso Fresco 9.75

Entrees

- Plantain Crusted Halibut** Tomatillo-Avocado Salsa, Sofrito Rice 15.95
Cane Glazed Pork Chop Boniato Mash, Black Beans, Pineapple-Rum Chutney 13.50
Chicken Adobo Sofrito Rice, Black Beans, Mango Salsa 13.25
Paella Clams, Shrimp, Chorizo, Chicken & Fish with Peas & Saffron Rice 16.75
“Lechón” Roasted Pork Roasted Potatoes & Chayote, Chorizo Aioli 14.75
Ropa Vieja Traditional Braised Beef with Onions, Peppers & Tomato, Sofrito Rice, Black Beans 14.75
Bistec a la Havana Marinated Skirt Steak over Sofrito Rice & Black Beans, Grilled Pineapple 15.95

Sides

- Sofrito Rice, Black Beans, Boniato Mash, Plantain Chips,
Spicy Yucca Chips, Boniato Gratin, Seasonal Vegetables** 3.50

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