



**restaurant week [lunch] menu**  
pre fixe \$16.38

**aperitivos [appetizers]**

**bacalao sliders**

sofrito blended cod fish fritters puffed in hot oil and served on toasted cuban bread with hot sauce.

**chicharos**

a cuban classic, chicharos, or split pea soup is prepared with smoked ham and tasty chicharos - one bowl and you will feel like family

**platos principales [entrées]**

**pinchos de camarones**

shrimp skewers with our own honey mojo served over arroz blanco with frijoles negros and platanos maduros

**ajiaco cubano**

a cuban stew consisting of different indigenous root vegetables along with chicken ,pork and beef chunks served with white rice

**bistec en cazuela**

mojo marinated pan seared sirloin steak cooked with tomato, garlic, onions, red and green bell peppers, and spices. served with arroz blanco, frijoles negros and platanos maduros

**postres [desserts]**

**cuatro leches cake**

our traditional tres leches white cake bathed in amarula cream liqueur

**flan trio**

our traditional flan soul de cuba accompanied by a cafe con leche flan and flan de coco

**thoroughly cooking meats, poultry and fish will reduce the risk of food borne illness**



**restaurant week [dinner] menu**  
pre fixe \$29.00

**aperitivos [appetizers]**

**bacalao sliders**

sofrito blended cod fish fritters puffed in hot oil and served on toasted cuban bread with hot sauce.

**chicharos**

a cuban classic, chicharos, or split pea soup is prepared with smoked ham and tasty chicharos - one bowl and you will feel like family

**platos principales [entrées]**

**pargo en salsa de mango**

red snapper pan seared with a tropical mango salsa served with arroz blanco and frijoles negros

**cuban coffee encrusted NY strip**

NY strip rubbed with a blend of cuban coffee and spices seared and served with garlic mashed potatoes and green beans

**ajiaco cubano**

a cuban stew consisting of different indigenous root vegetables along with chicken, pork and beef chunks served with white rice

**postres [desserts]**

**cuatro leches cake**

our traditional tres leches white cake bathed in amarula cream liqueur

**flan trio**

our traditional flan soul de cuba accompanied by a cafe con leche flan and flan de coco

**thoroughly cooking meats, poultry and fish will reduce the risk of food borne illness**