

Zafra Cuban Restaurant and Rum Bar

Restaurant Week 2011

Lunch Menu

Appetizers

Choice of 1

Seafood Chowder

Mussels, scallops, shrimp, calamari in a saffron cream broth

Chicken and Chorizo Soup

Homemade chicken soup with chorizo sausage, yuca, carrots, celery and onions in a clear broth

Zafra Seasonal Salad

Organic field greens topped with dried cranberries, candied walnuts, carrots, cucumbers, bell peppers, tomatoes, red onions and green olives. Served with our house made mango vinaigrette.

Entree

Choice of 1

Sandwich Cubano

Classic "Cubano" with slow roasted pork, thin sliced Serrano ham, Swiss cheese, pickles and mustard on pressed Cuban bread

Picadillo

Seasoned ground beef with peppers, onions, olives, capers and raisins simmered in a light tomato sauce served with white rice. (Choice of fries or salad)

Churrasquito

Baby grilled flank steak sliced and topped with sautéed onions and chimichurri sauce served with white rice. (Choice of fries or salad)

Lime Jerk Tilapia

Key Lime Jerk seasoned filet pan seared and topped mango salsa, served with beans and rice.

Dessert

Choice of 1

Tres Leche Cake

"Three milk cake" a moist, velvety cake topped with whipped vanilla cream

Classic Flan

Traditional sweet custard with caramel sauce

Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illnesses

Zafra Cuban Restaurant and Rum Bar

Restaurant Week 2011

Dinner

Appetizers

Choice of 1

Seafood Chowder Mussels, scallops, shrimp, calamari in a saffron cream broth

Chicken and Chorizo Soup Homemade chicken soup with chorizo sausage, yuca, carrots, celery and onions in a clear broth

Zafra Seasonal Salad Organic field greens topped with dried cranberries, candied walnuts, carrots, cucumbers, bell peppers, tomatoes, red onions and green olives. Served with our house made mango vinaigrette.

Entree

Choice of 1

Arroz con Pollo A Cuban favorite of beer braised chicken, seasoned yellow rice, capers, peppers, tomatoes, sliced avocado, green olives, peas, and onions. Served with a side of black beans and mariquitas.

Camarones Enchilados Plump jumbo shrimp sautéed in a zesty Creole sauce of tomato, garlic, onions, peppers, thyme and white wine served with white rice, a side of black beans and maduros.

Tofu Salteado Cuban seasoned tofu sautéed with onions and bell peppers. Served with a sweet plantain, white rice, black beans and sliced avocado.

Lechon Asado Succulent slow roasted pork (marinated in our house mojo 24 hrs!) topped with sautéed onions. Served with a side of white rice, black beans and boiled yucca with mojo.

Churrasco Steak Grilled flank steak sliced and topped with chimichurri sauce served with white rice, black beans and maduros.

Desserts

Rum Bread Pudding Our own homemade bread pudding made with spiced rum, topped with whipped cream.

Classic Flan Traditional sweet custard with caramel sauce

Tres Leches Cake "Three milk cake" a moist, velvety cake topped with whipped vanilla cream

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