



# Mother's Day

DINNER MENU - \$68

## FIRST

### PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette; with pickled onions and fire-roasted tomato sauce

### JUMBO CRAB CAKE

Cream cheese, mustard aioli, jalapeño crema

### CROQUETAS DE JAMON Y QUESO

Traditional croquetas made with ham and Manchego cheese, Caribbean aioli

### CEVICHE TROPICAL +8

Spanish octopus, Argentinian shrimp, Halibut, tomato, cucumber, onions, coconut cream, lime and orange juice, aji amarillo

### CAESAR SALAD

Romaine lettuce, croutons, house caesar dressing

### CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup

### VEGETABLE EMPANADAS V

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, mango slaw, banana-habanero ketchup

### SHRIMP EMPANADAS

Handmade pastries filled with shrimp, cilantro, chipotle, yellow onions, tomato sauce, oaxaca and mozzarella cheese, jalapeño crema

### MOJITO SALAD

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almond mojito vinaigrette



## SECOND

### CUBA LIBRE BRAISED LAMB +15

Cuba libre sauce, mas8e potatoes, farmer's market carrots

### FILET OSCAR +18

Bacon Wrapped filet mignon, Alaskan king crab, rum bernaise, grilled asparagus, garlic yucca mashed potatoes

### RUM PEPPER SHRIMP

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice

### ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic & tomato, served with sofrito black beans, buttered white rice & sweet plantains

### ROASTED CHICKEN

Garlic mojo, pickled onions, served with sofrito black beans, buttered white rice & sweet plantains

### LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, congris; bacon, sofrito black beans, rice, bell peppers, sweet plantains

### LOBSTER PAELLA +25

Shrimp, clams, mussels, salmon, Spanish chorizo,

### EL CHURRASCO +8

Prime Creekstone Farms grilled skirt steak, chimichurri, served with corn on the cob with chile lime butter, buttered white rice, sofrito black beans & sweet plantains

### SEARED AHI

Spice-crust seared ahi, passionfruit beurre blanc, corn sofrito, goat cheese mashed potatoes

### SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, served with buttered white rice & sweet plantains

### TAMAL EN CAZUELA V

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, served with buttered white rice, sofrito black beans & sweet plantains

## POSTRE

### CARIBBEAN FLAN

Añejo Rum, caramelized sugar

### GUAVA CHEESECAKE

### BREAD PUDDING

Rum caramel sauce, almond crumble

### STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, toasted coconut, cream, condensed milk, azucar

## OPTIONAL SIDES

CARIBBEAN FRIES	Garlic, parsley, Caribbean aioli	11
CONGRIS	Bacon, sofrito black beans, rice, bell peppers	10
MOFONGO	Sweet plantains, bacon, onions, garlic	8
GARLIC MASHED POTATOES		8
THREE CHEESE CHORIZO MAC & CHEESE		12
SWEET PLANTAINS		8
CORN ON THE COB	Chile lime butter, cotija cheese	7
TOSTONES	Smashed green plantains, mojo sauce	7
SOFRITO BLACK BEANS & BUTTERED		8
WHITE RICE		



# Habana

