

APPETIZERS

THE TASTE OF HABANA

2 pork croquetas, 3 chicken empanadas, 3 vegetable empanadas, banana-habanero ketchup, fire-roasted tomato sauce **38**

SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito, white wine broth, Spanish chorizo, grilled bread **22**

PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette, pickled onions and fire-roasted tomato sauce **22**

CROQUETAS DE JAMÓN Y QUESO

Traditional croquetas made with ham and manchego cheese, Caribbean aioli **16**

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika chili oil, cherry tomatoes, grilled bread **26**

CEVICHE TROPICAL

Spanish octopus, Argentinian shrimp, Halibut, tomato, cucumber, onions, coconut cream, lime and orange juice, aji amarillo **29**

CRAB CAKES

Cream cheese, mixed greens, orange mustard vinaigrette **24**

AVOCADO FRITO

Plantain crusted avocado, Caribbean aioli **18**

MARISCOS FRITOS

Buttermilk-fried calamari, shrimp, fried serrano, lemon, fennel, fire-roasted tomato sauce **18**

CHEESE EMPANADAS

Handmade pastries filled with queso oaxaca and monterey jack, epazote, cilantro, Spanish roasted red pepper sauce **15**

VEGETABLE EMPANADAS **V**

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, mango slaw, banana-habanero ketchup **15**

CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup **16**

SHRIMP EMPANADAS

Handmade pastries filled with shrimp, cilantro, chipotle, yellow onions, tomato sauce, oaxaca and mozzarella cheese, jalapeño crema **18**

BOCADITOS DE PICADILLO

Handmade pastries filled with beef picadillo, capers, olive, tomato, raisins, mango slaw, jalapeño crema **16**

GRILLED CHICKEN & PAPAYA SALAD

Grilled chicken, fresh papaya, mixed greens, red onions, passion fruit vinaigrette **24**

CHOPPED SALAD

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing **18**

MOJITO SALAD

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette **19**

V VEGETARIAN

BEBIDAS

SODA

COKE, DIET COKE, SPRITE, GINGER ALE **5**

MANZANITA SOL, Mexico
Apple sparkling soda **6**

JARRITOS

TAMARINDO, MANDARIN **6**

SEÑORIAL, Mexico
Red Sangria **6**

AGUA DE PIEDRA

La Huasteca Basin, Mexico
STILL OR SPARKLING 22oz. **7**

CHAMPAGNE COLA, Puerto Rico **6**

ENTRÉES

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, served with sofrito black beans, buttered white rice, sweet plantains 29

EL CHURRASCO

Prime Creekstone Farms grilled skirt steak, chimichurri, corn on the cob with chile lime butter, buttered white rice, sofrito black beans, sweet plantains 46

FILET MIGNÓN CON PAPAS

Filet Mignon, grilled onions, chimichurri, Caribbean fries, banana-habanero ketchup 48

NEW YORK STEAK 10oz

Three cheese chorizo mac & cheese: cheddar, manchego, and parmesan, chimichurri, asparagus, sweet plantains 49

LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, congris: bacon, sofrito black beans, rice, bell peppers 38

ROASTED CHICKEN

Garlic mojo, pickled onions, served with sofrito black beans, buttered white rice, sweet plantains 32

PLANTAIN CRUSTED CHICKEN

Garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes, and horseradish mojo sauce 35

LA PAELLA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema
\$45 FOR 1 / \$75 FOR 2
+ CARIBBEAN LOBSTER TAIL.....+\$25

RUM PEPPER SHRIMP

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice 39

SEARED AHI

Spice-crusted seared ahi, passionfruit beurre blanc, corn sofrito, garlic mashed potatoes 37

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 37

KOBE BURGER

Ground Kobe beef mixed with chipotle, manchego, & cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa on a brioche bun, Caribbean fries 29

MEDIANOCHÉ

Slow roasted pork, jamón, swiss cheese, dill pickles, roasted garlic yellow mustard; pressed in a sweet bread roll, Caribbean fries 26

TAMAL EN CAZUELA

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains 29

 VEGETARIAN

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

SOFRITO BLACK BEANS & BUTTERED WHITE RICE 8

CORN ON THE COB

Chile lime butter, cotija cheese 7

TOSTONES

Smashed green plantains, mojo sauce 7

SWEET PLANTAINS 8