## 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, cucumbers, onions, coconut cream, lime and orange juice, aji amarillo **29** 

## **CRAB CAKES**

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

## MARISCOS FRITOS

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

## CHEESE EMPANADAS

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

## VEGETABLE EMPANADAS 🕺

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** 

## **AVOCADO FRITO**

Plantain crusted avocado, Caribbean aioli 18

VEGETARIAN

# ENTREE SALADS

**MOJITO SALAD** 

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette **22** 

#### **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 **22** 

## CHICKEN CAESAR SALAD

Plantain crusted chicken, romaine lettuce, croutons, house caesar dressing **24** 

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

SIDES

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

# ENTRÉES

## **ROPA VIEJA**

Shredded beef braised with sweet peppers, onions, garlic, tomato, served with sofrito black beans, buttered white rice, sweet plantains **24** 

## **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 MIGÑÓN 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 **27** 

## **ROASTED CHICKEN**

Garlic mojo, pickled onions, served with sofrito black beans, buttered white rice, sweet plantains **24** 

## 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 **28** 

#### SEARED AHI

Spice-crusted seared ahi, passionfruit beurre blanc, corn sofrito, garlic mashed potatoes **26** 

#### SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 24

## 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 **22** 

#### PLANTAIN CRUSTED CHICKEN

Garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes, and horseradish mojo sauce **24** 

VEGETARIAN

## SANDWICHES

## PLANTAIN CRUSTED CHICKEN SANDWICH

Plantain crusted chicken breast, tomato, lettuce, onions, mustard on a baguette, Caribbean fries **24** 

## NEW YORK STEAK SANDWICH

New York steak, grilled onions, roasted garlic, pepper aioli, chimichurri and fries on a baguette, Caribbean fries **26** 

#### **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 **28** 

#### MEDIANOCHE

Slow roasted pork, jamón, Swiss cheese, dill pickles, roasted garlic, yellow mustard; pressed in a sweet bread roll, Caribbean fries **24** 

## ELENA RUZ

Smoked turkey, swiss cheese, cucumbers, guava jam, cream cheese on a baguette, Caribbean fries **22**