



CENA (Dinner)

Tapas (sharing plates)

Black Bean Falafel	8
<i>Cuban style black beans with tomato, cucumber, Dill & goat cheese tzatziki</i>	
Roasted Sweet Plantain	11
<i>Roasted sweet plantain mash topped with picadillo</i>	
Vieiras	13
<i>Seared scallops served with a shaved red beet slaw</i>	
Tuna Ceviche	15
<i>Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon & olive oil</i>	
Empanadas	10
<i>Baked pastries (2) stuffed with picadillo or chicken</i>	
Tacos (2 tacos)	13
<i>Choice of 3 fillings: Ropa Vieja (shredded beef), Chicken or Pernil. Both served with goat cheese, homemade guacamole & tomato salsa (ropa vieja) or pineapple salsa (pernil/chicken). Served with tostones</i>	
Tacos Dinner Version (3 tacos)	17
Pulpo	15
<i>Tossed octopus with lemon vinaigrette & Spanish Romesco</i>	
Pinchos	9
<i>Spiced rubbed chicken kebabs served with pineapple salsa</i>	
Spanish Cheese Plate	13
<i>Spanish Guava & assorted cheese, Fig Jam, & Serrano Ham</i>	
Pasteles	6
<i>This family recipe has green plantain, eddoe (yautía), potato & tropical pumpkins wrapped in green banana. Filled with your choice of chicken, meat or vegetables.</i>	

Ensaladas (salads) add \$3 for chicken

Brussels Salad	11
<i>Shaved Brussels sprouts, golden raisins, pistachios, seasonal squash, pomegranates in lemon vinaigrette</i>	
Barley Vegetable Salad	10
<i>Arugula, barley, pomegranates, beets, mint, Crumbled goat cheese in an olive oil dressing</i>	
Scallops Salad	15
<i>Seared scallops served with arugula, cucumber, Cherry tomatoes in lemon vinaigrette</i>	

Sopas (soups) Cup (10oz) \$5 Bowl (14oz) \$9

Black Bean Soup
<i>Traditional black beans served with a variety of vegetables and topped with goat cheese</i>

Ask about our Seasonal Soups

Emparedado (sandwiches)

Cubano	11
<i>Serrano ham, pernil, swiss cheese, homemade mustard, Pickles, pressed in ciabatta bread & served with tostones</i>	
Hemingway	10
<i>Spiced rubbed chicken thigh, roasted peppers, goat cheese, balsamic, olive oil, pressed in ciabatta bread & served with tostones</i>	
Mambo	11
<i>Ropa Vieja, fire roasted peppers, cherry tomatoes, swiss cheese, arugula & special house sauce, pressed in ciabatta bread & served with tostones</i>	



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Platos Principales (main courses)

Mediterranean Red Snapper	23
<i>Filet of red snapper served with a red beet buerre blanc. Topped with olives, golden raisins and mushrooms</i>	
Bacalao	21
<i>Sous-Vide Cod served over a bed of sautéed arugula topped with cherry tomatoes, cucumber & lemon vinaigrette</i>	
Pernil	21
<i>Slow roasted pork shoulder marinated overnight served with root vegetables, white rice & black beans</i>	
Picadillo	17
<i>Spanish seasoned ground beef served with white rice black beans & tostones</i>	
La Bamba	23
<i>Homemade linguine, fire roasted peppers, calmata olives, sardines & dried apricots Served in an olive oil & white wine sauce</i>	
La Celia	23
<i>Homemade red beet linguine, mushrooms, golden raisins, olive & fresh dill in a lemon white wine sauce</i>	

Lados (sides)

<i>White rice or Moro</i>	4
<i>Black beans</i>	4
<i>Avocado</i>	5
<i>Tostones (Twice Fried Green Plantains)</i>	4
<i>Maduros (Fried Sweet Plantains)</i>	4
<i>Roasted Cauliflower Gremolata</i>	7
<i>Yucca</i>	5

Postre (dessert)

Cuban flan	7
Hazelnut bread pudding w/ Café con Leche ice cream	7
Dulce de Leche cheesecake	7
Guava Cheesecake w/dark Chocolate & Sea Salt Ganache	8
Homemade Malta ice cream	4

Thursday Night Special

Arroz con Pollo (Rice & Chicken)

Sunday Night Special

Seafood Paella

Wednesday/Thursday

**Prix Fixe Menu – 3 course meal
\$28.95**

Ask about our Daily Specials

Takeout Wednesday

Get 10% off on Takeout Orders!

**All are homemade and we only use the freshest ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. Thank you.*