

Almuerzo (Lunch)

Tues-Sat 11am - 4pm

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>	
Empanadas	10
<i>Baked pastries (2) stuffed with picadillo or chicken</i>	
Pinchos	12
<i>Spiced rubbed chicken kebab served with pineapple Salsa, white rice & beans</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>	
Vieiras	13
<i>Seared scallops served with a shaved red beet slaw Salad on ciabatta bread</i>	
Pasteles	6
<i>This family recipe has green plantain, eddoe (yautía), Potato, and tropical pumpkins wrapped in green banana. Filled with your choice of chicken, meat or vegetables.</i>	

Platos Principales (main courses)

Picadillo	17
<i>Spanish seasoned ground beef served with white rice, Black beans & tostones</i>	
Pernil	21
<i>Slow roasted pork shoulder marinated overnight served With root vegetables, white rice & black beans</i>	
Bacalao	21
<i>Sous Vide Cod served over a bed of sautéed arugula topped w/cherry tomatoes, cucumber & lemon vinaigrette</i>	

Ensaladas (salads) add \$3 for chicken

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

Emparedado (sandwiches)

Cubano	11
<i>Serrano ham, pernil, swiss cheese, homemade mustard, Pickles, pressed in ciabatta bread & served w/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>	

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

Lados (sides)

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

10% off Lunch Menu for Huntington Village employees.

Must Show ID.

*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.