

## TAKEOUT (Wed - 10% off Orders)

### Tapas (sharing plates)

<b>Black Bean Falafel</b>	<b>8</b>
<i>Cuban style black beans with tomato, Cucumber, dill &amp; goat cheese tzatziki</i>	
<b>Roasted Sweet Plantain</b>	<b>11</b>
<i>Roasted Sweet plantain mash topped with picadillo</i>	
<b>Vieiras</b>	<b>13</b>
<i>Seared scallops served with a shaved red beet slaw</i>	
<b>Tacos (2 tacos)</b>	<b>13</b>
<i>Choice of 3 fillings: <b>Ropa Vieja</b> (shredded beef), <b>Chicken</b> or <b>Pernil</b>. Both served with goat cheese, homemade guacamole &amp; tomato salsa (ropa vieja) or pineapple salsa (pernil/chicken). Served with tostones</i>	
<b>Tacos Dinner Version (3 tacos)</b>	<b>17</b>
<b>Empanadas</b>	<b>10</b>
<i>Baked pastries (2) stuffed with picadillo or chicken</i>	
<b>Pinchos</b>	<b>9</b>
<i>Spiced rubbed chicken kebabs served with Pineapple salsa</i>	
<b>Pasteles</b>	<b>6</b>
<i>This family recipe has green plantain, eddoe (yautía), potato &amp; tropical pumpkins wrapped in green banana. Filled with your choice of chicken, meat or vegetables.</i>	

### Platos Principales (main courses)

<b>Picadillo</b>	<b>17</b>
<i>Spanish seasoned ground beef served with white Rice, black beans &amp; tostones</i>	
<b>Pernil</b>	<b>21</b>
<i>Slow roasted pork shoulder marinated overnight Served with root vegetables, white rice &amp; black beans</i>	
<b>Bacalao</b>	<b>21</b>
<i>Sous-Vide Cod served over a bed of sautéed arugula topped with cherry tomatoes, cucumber &amp; lemon vinaigrette</i>	
<b>La Celia</b>	<b>23</b>
<i>Homemade red beet linguine, mushrooms, golden Raisins, olives &amp; fresh dill in lemon white wine sauce</i>	

### Sopas (soups)

*Cup (10oz 5) Bowl (14oz 9)*

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

### Ask About Our Seasonal Soups

### Emparedado (sandwiches)

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

### Ensaladas (salads) add \$3 for chicken

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

### Lados (sides)

<i>White rice or Moro</i>	4
<i>Black beans</i>	4
<i>Avocado</i>	5
<i>Tostones</i>	4
<i>Maduros</i>	4
<i>Roasted Cauliflower Gremolata</i>	7
<i>Yucca</i>	5

### Bebidas (drinks)

<i>Coke, Diet Coke, Sprite</i>	1.50
<i>Iced Tea</i>	1.75

### Postre (dessert)

<i>Cuban flan</i>	7
<i>Hazelnut bread pudding with café con Leche ice cream</i>	7
<i>Dulce de leche cheesecake</i>	7
<i>Guava Cheesecake w/dark chocolate &amp; sea salt ganache</i>	8

### Ask about our Daily Specials

*\*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.*