

### Cuban Cuisine featuring the flavors of Latin America and the Caribbean

#### STARTERS AND TAPAS

#### **Empanadas**

Flaky pastry dough stuffed with picadillo beef, accompanied by a roasted corn-black bean salsa and chipotle aioli - 8

### Vegetable Empanada

Tomato, jack and cheddar cheese, black beans, onions, sweet peppers in a jalapeño cheddar pastry and a mango habanero salsa and red chile dipping sauce - 7

## **1 Latin Dip Trio**

Cuban black bean dip, house guacamole and tequila cheese dips served with tortilla chips - 9

## **③ Island Chips**

Crispy Plantains, and yuca chips served with guacamole - 8

#### Fried Calamari

Lightly breaded and served with sweet peppers and a spicy grilled vegetable salsa - 9

#### Papas Rellenas

Beef picadillo stuffed mashed potato ball, topped with chimichurri and tequila cheese sauce - 8

## **③ Sweet Corn Tamale**

Steamed and topped with a choice of: - 8
- Braised Mojo Pork
- Cuban Chicken Gumbo

- Beef Ropa Vieia
- Tomato Sauce Veracruz

#### GREENS AND SOUP

# **₫** Garden Quinoa

Lightly dressed quinoa salad with tomato, cucumber and onion, served with fresh sliced avocado, pico de gallo and fried sweet potatoes - 8

## **@ House Salad**

Spring mix with tomato, cucumber, red onion and choice of dressing - 7

## **1 Latin Cobb Salad**

Chopped mixed greens topped with sliced avocado, crispy chorizo, hard boiled egg, fresh tomato, black bean corn salsa and crumbled queso fresco - 9

## **Latin Onion Soup**

Latin style onion soup with jalapeno, carmelized onion, pepper jack cheese and crostini Cup 4/Bowl 5

# **1 Dressings**

caesar dressing, buttermilk ranch, chipotle ranch, balsamic vinaigrette, honey-garlic vinaigrette