

April 10 – April 19

THREE-COURSE LUNCH \$35

APPETIZER COURSE: **choose one**

Empanadas one crispy cornmeal masa turnover

de Res shredded flank steak, yellow potato, tomato, ají rojo salsa DF, GF

de Cerdo slow-cooked garlic pork, sweet plantain, black bean, queso fresco, chile de árbol salsa GF

de Pollo shredded chicken breast, yellow potato, tomato, ají rojo salsa GF, DF

de Vegetal sweet potato, garbanzo, tomato, kale, rice, ají colombiano salsa GF, V

MAIN COURSE: **choose one** (vegan options available)

Ensalada Havana roasted pork, mixed greens, jicama, radish, pickled red onion, spiced pepitas, cilantro, queso fresco, lime vinaigrette

Cubano Sándwich roasted pork, ham, gruyere, pickle, dijon mustard, cuban bread, fries

* The following are served with black beans, rice & choice of crispy or sweet plantains (+\$5)

Ropa Vieja shredded flank steak, green olive, red bell pepper, tomato, bacon DF, GF

Lechón Cubano slow-cooked pork shoulder, garlic, salsa de mojo, habanero salsa, gremolata de chicharron

DESSERT COURSE: **choose one**

Tembleque coconut custard, orange liqueur, berry compote GF, V

Tarta de Queso Sin Azucar monkfruit-sweetened cheesecake, almond crust, chocolate, guava GF

Arroz con Dulce de Leche rice pudding, dulce de leche, cinnamon, spiced rum raisins GF

MEZCAL OR RUM TASTING \$30

Enjoy three of our finest rums or mezcals (1 oz each)



Rum: Kuleana Nanea, Copalli Organic Cacao, Matusalem Gran Reserva 15 yr

Mezcal: Vago Elote, Illegal Reposado, Xicaru Pechuga Mole

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LATIN CARIBBEAN KITCHEN

FIVE-COURSE DINNER \$75

BIENVENIDOS

NV Jaume Serra Brut Cava

PRIMER CURSO

Pan de Bono warm tapioca roll, queso fresco GF, VG

SEGUNDO CURSO: **choose one**

Tostones Rellenos crispy plantain, guacamole, queso fresco, shrimp or chicharrón GF

Quinoa y Aguacate quinoa, avocado, black bean, red pepper, tomato, corn, red onion, pepitas, cilantro, honey-lime dressing GF, V

Ceviche de la Casa seabass, citrus, avocado, red onion, sweet potato, cilantro, jalapeño, lime, plantain chips (+5) GF, DF

TERCER CURSO: **choose one**

Empanadas Vallunas one crispy cornmeal masa turnover

de Res shredded flank steak, yellow potato, tomato, ají rojo salsa DF, GF

de Cerdo slow-cooked garlic pork, sweet plantain, black bean, queso fresco, habanero salsa GF

de Pollo shredded chicken breast, yellow potato, tomato, ají rojo salsa GF, DF

de Vegetal sweet potato, garbanzo, tomato, kale, rice, habanero salsa GF, V

CUARTO CURSO: **choose one (vegan options available)** served with black beans, rice & choice of crispy or sweet plantains

Lechón Cubano slow-cooked pork shoulder, salsa de mojo, habanero salsa, gremolata de chicharrón

Tajín Fried Chicken chicken, mexican spices, lime, chile de árbol salsa DF

Ropa Vieja shredded angus beef, green olive, red bell peppers, tomato, bacon, oregano DF, GF

Ribeye Filet eye of ribeye, mojo, chimichurri butter, cuban yuca (+10) GF

QUINTO CURSO: **choose one**

Tembleque coconut custard, orange liqueur, berry compote GF, V

Tarta de Queso Sin Azúcar monkfruit-sweetened cheesecake, almond crust, chocolate, guava GF

Arroz con Dulce de Leche rice pudding, dulce de leche, cinnamon, spiced rum raisins GF

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