

THREE-COURSE LUNCH \$35

APPETIZER COURSE | choose one

Empanadas one crispy cornmeal masa turnover

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

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

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

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

MAIN COURSE | choose one (INQUIRE WITH YOUR SERVER FOR VEGAN OPTIONS)

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

Cubano Sandwich roasted pork, ham, gruyere, pickle, dijon mustard, house-made cuban bread, fries

Ropa Vieja shredded beef, green olive, bell pepper, tomato, bacon, rice, beans, crispy or sweet plantain GF, DF (+\$5)

Lechón Cubano slow-cooked mojo pork, garlic, habanero salsa, chicharron, rice, beans, crispy or sweet plantain (+\$5)

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, mezcals and tequilas (1 oz each)

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

Mezcal: Vago Elote, Illegal Reposado, Xicaru Pechuga Mole

Tequila: *Komos Reposado Rosa, Komos Anejo Reserva, Komos Anejo Christalino (+\$30)

*KOMOS TASTING PAIRED WITH SEAHORSE CRAFT CHOCOLATES

iChao Pescado!

LATIN CARIBBEAN KITCHEN

BIENVENIDOS

NV Blanchard Perez Brut Cava

FIVE-COURSE DINNER \$75

PRIMER CURSO

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

SEGUNDO CURSO: choose one

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

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

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

TERCER CURSO: choose one

Empanadas Vallunas one crispy cornmeal masa turnover

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

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

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

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

CUARTO CURSO | choose one

SERVED WITH RICE, BEANS AND CHOICE OF CRISPY OR SWEET PLANTAINS

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

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

Tajín Fried Chicken marinated chicken, mexican spices, lime, chile de árbol salsa DF (+\$5)

Bistec de Palomilla thin-cut marinated ribeye steak, griddled onion, parsley, lime, garlic GF, DF (+\$5)

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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*KOMOS TASTING PAIRED WITH SEAHORSE CRAFT CHOCOLATES

SF
RESTAURANT
week

October 16 - October 25