

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 HuiHui, Copalli Organic Cacao, Matusalem Gran Reserva 15 yr

**Mezcal:** Vago Elote, Illegal Reposado, Xicaru Pechuga Mole

April 10 - April 19

FIVE-COURSE DINNER \$75

BIENVENIDOS

**NV** Blanchard Perez Brut Cava

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** 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 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

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

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

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