

T A P A S

VEGETARIAN



NON VEGETARIAN

Frituras de Calabaza -8
Cuban style squash fritters, goat cheese mousse, grilled broccolini, pepitas

Avocado Toast-tones(gf)(vg) -8
plantains, avocado, watercress, grape tomatoes, basil, multiseeds

Tortilla Española(gf) -7.5
Spanish frittata w/ potatoes, caramelized onions

Hummus de Frijoles Negros(pgf)(vg) -8
black beans, marinated olives, fried capers, cilantro, malanga chips

Queso Frito(gf) -8
pan seared queso fresco, caramelized carrots, honey, asparagus, pinenuts

Garbanzos con Espinaca(pgf)(pvg) -8
Seville-style garbanzos with spinach, smokey almond sofrito, brown butter migas

Guacamole Cubano(pgf)(vg) -9
pineapple, red onions, red bell peppers, sunflower seeds, plantain chips

Cazuela de Coliflor Asada(gf) -10
roasted cauliflower, manchego, pistachios, sweet onions

SALADS

Ensalada de Garbanzos(gf) -9
garbanzo beans, cucumber, feta, arugula, grape tomatoes, walnuts, mojito vinaigrette

Ensalada de Remolacha(gf)(pvg) -8.5
roasted beets medley, greens, orange slices, honey drizzled queso frito

Ensalada de Frijoles(gf)(vg) -9
black beans, quinoa, roasted corn, grilled avocado, cilantro

SIDES

Truffled Yuca Fries with Cilantro Aioli -8 / White Rice -3
Tostones with Basil Aioli -6 / Black Beans -3 / Maduros -5
Fingerling Roasted Potatoes -4 / Congri Rice -3.5
Plantain Chips with Cilantro Sauce -3.5



LARGE

Fricase de Pollo(gf) -21
Chicken fricassee, red quinoa, grilled asparagus, maduros, chicken chicharron

Ropa Vieja(gf) -21
Shredded flank steak in a delicate tomato sauce, roasted red peppers, rice, black beans, maduros

Mariscada(gf) -28
Seafood stew in a coconut milk & lobster sauce with scallops, shrimp, calamari, mussels and clams

Croquetas de Pollo y Jamon -7
chicken & Serrano ham croquettes

Jibarito(gf) -8
Slow roasted pork, smoked ham, gruyere, pickles & Dijon on tostones

Ceviche(pgf) -MP
pomegranate, pineapple, avocado, tomato, orange, red bell peppers. Served w/ boniato chips.
Ask server for today's fish

Costillas a la Guayaba(gf) -11
guava glazed baby back ribs, hearts of palm-pineapple puree, pickled beets, pistachios

Chicharrones(gf) -9
crispy pork belly, avocado puree, pineapple-orange salsa, cilantro

Piquillos Rellenos -9
wild cod & bechamel stuffed piquillo peppers, spicy almonds, brown butter & carrot sauce

Maduros con Serrano(gf) -7
maduros wrapped in serrano ham, agave, goat cheese, candied walnuts, orange segments

Ropa Vieja Tacos -12
tostones, flank steak, avocado, green leaf lettuce, cilantro

Empanadas -8
daily selection of our freshly baked empanadas

Camarones al Ajillo(gf) -12
shrimp sautéed in garlic, sweet paprika, Jerez, cilantro, red pepper flakes

Rabo Encendido(gf) -12
Braised oxtail, Cuban-style polenta, grilled avocado

Mejillones con Chorizo(pgf) -12
PEI mussels in a creamy chorizo sauce, scallions

Pulpo a la Gallega(gf) -15
Olive oil poached Spanish octopus, malanga puree, roasted tomatoes

Chuletas de Cordero(gf) -15
grilled lamb chops, hazelnut & almond Romesco, arugula

PLATES



Puerco Asado(gf) -22
Slow roasted pork, caramelized onions, white rice, black beans, maduros

Salmon al Mango(gf) -26
Mango glazed Faroe Islands salmon, black bean, quinoa and avocado salad, grilled asparagus

Bistec Encebollado*(gf) -32
Grilled Ribeye, caramelized onions, confit fingerlin or congri rice, maduros, Chimichurri

(gf) Gluten free. (pgf) Possible to be made gluten free / (vg) Vegan. (pvg) Possible to be made vegan

* This item may be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.

** Before placing your order please inform your server if a person in your party has a food allergy**

Please note 18% gratuity will be added to parties of 6 or more. Checks can be split up to six ways for credit card transactions.