

Traditional Havana Black Bean Soup	6
Bacalaitos Cubanos Cuban Style Cod Fritters with a Pecan Remoulade	9
Cuban Roll Beef Ropa Vieja, Coconut Rice, Plantain, Avocado, Piquillo Pepper Soy Chimichurri	9
Caldo Gallego Authentic Spanish Soup with Ham, White Beans and Collard Greens	7
Clams in Simple Broth Sauté Leeks and Chardonnay and Sofrito Broth	8
Ceviche Vegetariano Grilled Hearts of Palm, Baby Bella Mushroom, White Asparagus, Avocado Pico de Gallo and Oregano Laced Citrus Dressing.	9
Mediterranean Mixto Shrimp, Calamari, Scallops, Octopus, Olive Oil and Lemon	10

Lighter Side and Sandwiches

Cuban Dream Lobster Cobb Watercress, Bacon, Eggs, Tomatoes, Lobster and Florida Avocados, Aged Sherry Vinaigrette	12
Croqueta de Cangrejo Herb Tabouleh, Fresh Tomatoes and Florida Avocados, Tomato Chive Vinaigrette	14
Seared Palomilla Sliders Seared Sirloin Medallions, Sauté Onions and Plantain Chips	10
Vaca Frita Salad Fresh Pears, Cucumber, Toasted Almonds, Cabrales Bleu Cheese, Aged Sherry Vinaigrette	10
Pulled Lechón Pizzetta Pulled Pork, Fig Compote, Confit Onions, Sofrito and Bleu Cheese	13
Grilled Salmon BLT Salmon with Smoked Applewood Bacon, Bibb Lettuce, Vine Ripe Tomato, Saffron Aioli Seven Grain Bread	10
Oriente Cuban Sandwich Smoked Ham, Roasted Pork, Spanish Mustard, Swiss Cheese, Pickles with Yucca Fries	10
Mojo Battered Soft Shell Crab Sandwich Soft Shell Crab, Chipotle Spread, Lettuce and Tomatoes, Brioche Bun	12
Pan con Lechón Pulled Pork and Gouda on a Baguette with Papaya-Mustard Salsa	10
Grilled Beef Burger A Hefty 8oz. Choice Burger on a Brioche Roll with Seasoned Plantain Chips, Garlic Pickle, Bibb Lettuce, Tomato and Onions and Choice of Cheese	9

Mains

Home Style Cuban “La Completa”

(Please Choose One)

Palomilla Steak, *Tender Seared Sirloin Mildly Seasoned*

Churrasco Chicken Breast, *Herb Marinated Free Range Chicken Breast*

Ropa Vieja, *Braised Skirt Steak with Tomatoes and Sofrito*

Vaca Frita, *Twice Cooked Skirt Steak*

Accompanied By: *White Rice, Black Beans and Sweet Plantain*

14

Guava Glazed Organic King Salmon

Herbed Tabouleh and Indian River Citrus, Organic Micro Greens, Citrus Mojo

15

**Consuming Raw Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness
**20% Gratuity will be added to Parties of 8 or more for your convenience*

There will be a Supplemental Charge of \$5.00 for Splitting Courses