



Wood-Fired Pan de Campo

Medianoche

Traditional Cuban Ham, Roasted Pork, Swiss Cheese Flatbread

\$10

Anabella

Grilled Vegetables, Piquillo Peppers, Manchego Cheese Mozzarella & Fontina Cheeses

\$9

Ceviches

Gambas

Shrimp, Lemon Oil, Jalapeño, Fresh Lime

\$12

Tres Mares

Shrimp, Calamari, Conchitas, Lemon, Garlic, Tomato Sauce

\$12

Coctel De Camarones

Shrimp, Tomato Juice, Cilantro, Onions, Avocado, Tabasco Sauce

\$12

Ensaladas

Ensalada de Conga

Tomatoes, Avocado, Onion, Fried Beans, Cucumbers, White Balsamic Dressing

\$9

Orgánica

Organic Greens, Spinach, Citrus Fruits, Vinaigrette Dressing

\$10

Fresca

Organic Greens, Jicama, Goat Cheese, Candied Walnuts, Strawberries, Vinaigrette dressing

\$12





Appetizers - Tapas y Bocadillos

Sopa del Dia

Black Beans, Queso Fresco

\$8

Cuban Mini-Cheeseburgers

Chimichurri Meat, Smoked Gouda Cheese, Citrus Cabbage Slaw

\$12

Marquitas de Platano y Guacamole

Plantain Chips served with Guacamole

\$7

Gallitos

Traditional Soft Tacos with Chipotle Chicken & Chimichurri Beef
(serves 2)

\$26

Arepas con Cerdo

Slow Cooked Pork, Lettuce, Tomato, Pico de Gallo & Red Salsa

\$12

Spinach Empanaditas

Spinach & Manchego Cheese, Roasted Tomato Sauce

\$8

Queso Fundido

Melted Jack Cheese with Chorizo, Flour Tortillas, Salsa on the side, Tortilla Chips

\$12

Calamares

Crispy Calamari, Dominican Honey Glaze, Organic Sprout Salad

\$12





Entrees - Platos Fuertes

Pollo Mojito

Mojito-Lime Chicken, Arroz Verde, Baby Green Beans, Black Bean Sauce

\$22

Shrimp Al Ajillo

Tiger Shrimp Seasoned with Garlic Butter, Grilled Seasonal Veggies & Saffron Rice

\$27

Cubano Clásico

Short Ribs Ropa Vieja Style, Sweet Plantains, Avocado, White Rice, Black Beans

\$26

Churrasco

*Skirt Steak Marinated in Green Chimichurri, White Rice,
Market Salad (Jicama, Pineapple, Cucumber, Lime Juice, Chili Powder)*

\$28

Mole Verde

Green Mole Pork Marinated with Herbs & Served with Rice, Beans & Tortillas

\$27

Arroz con Pollo

Marinated Chicken, Green Sofrito, Annatto Oil, Served with Long Grain Rice & Black Beans

\$24

Nopales in Chipotle Sauce (Vegetarian Option)

Cactus Paddles Served with Chipotle Sauce Served with Rice & Tortillas

\$18

Pescado del Dia

Fish of The Day, Ask Server For Details

\$25

Acompañamientos/Sides Dishes

Served Family Style

Yucca Fries Char-Grilled Seasonal Vegetables Chips & Salsa
Tostones (Fried Garlic Plantains) Sweet Plantains Black Beans & Rice

\$6

