

SOUPS AND SALADS

Sopa de frijoles negros: Hearty black bean soup, Cuban style.	10
Sopa de pollo: Chicken, potato and carrot soup. (Organic Chicken)	7
Sopa de mariscos: Seafood soup.	9
Ensalada de la casa	11
Baby greens, red onion, tomato. (Olive oil and red wine vinegar)	7
Palmitos en salsa de aguacate	8
Hearts of palm served with fresh avocado sauce.	
Ensalada tropical	10
Mixed greens with walnuts, pineapple and and apple. (Olive oil and red wine vinegar)	
Aguacate relleno	10
Avocado stuffed with crawfish, shrimp, carrot, celery, tomato. (Olive oil and red wine vinegar)	

MAIN COURSES

****These dishes are served with rice, black beans and yellow plantain.**

Churrasco a la Cubana ** (Certified Angus Beef ®)

Grilled New York strip steak, topped with fried egg
and yellow plantain.



26

Puerco con pina **

Sauteed pork loin with sliced fresh pineapple,
pineapple juice and mojo sauce.

20

Ropa vieja **

Shredded beef stew served with yellow plantain, rice and beans.

20

Paella de quinua

Quinoa paella with vegetables.

22

Quinoa: The true 'Mother Grain' of the Andes, organically grown on small family plots at over 11,000 feet in the Andes mountains.
gluten free whole grain, rich in dietary fiber providing 45% daily value. Best amino acid profile of all cereal grains. Heart Healthy whole gra

Pollo al mole (Organic Chicken)

Boneless chicken over white rice, covered
with a traditional Mexican chocolate-based sauce, flavored
with three types of dry chili peppers, seeds and 20 additional
ingredients. (Spicy)

23

Pollo al cilantro (Organic Chicken)

Boneless broiled marinated half-chicken
covered with cilantro sauce.

21

Fettuccini Veracruz

Fettuccini with shrimp, calamari, mushroom, spring onion,
flamed with rum, Spanish paprika and cream sauce.

22

Camarones y langosta al ajillo **

Jumbo shrimp and lobster tail in garlic, parsley,
white wine and lemon juice sauce.

29

Mero entomatado **

Filet of red snapper cooked with garlic, bell pepper, red onion, fresh
tomato, and a splash of white wine. Covered with chopped fresh cilantro.

21

Paella de mariscos (preparation time: 35 minutes)

Shrimp, mussels, clam meat, squid, crawfish,
scallops, achiote yellow rice, carrot, green peas and
red pepper.

30

The two following Argentinean meat platters are served with salad and garlic sauteed potatoes.

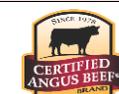
Parrilla criolla (For two), Grilled meat platter with flank steak, short ribs, pork
sausage, blood sausage, sweetbreads and chimichurri sauce.

46

Asado de tira, Grilled short ribs and pork sausage.

25

We proudly serve Certified Angus Beef ®



Bife de chorizo, Ribeye steak grilled - Argentinean style.

30

Churrasco gaucho, New York Steak grilled with asparagus and roasted red pe

26

DESSERTS

Flan , Cream caramel.	7
Peras al vino Tinto , Fresh pears cooked in red wine, lemon and cinnamon served with vanilla ice cream and walnuts.	8
Panqueques con dulce de leche , Fresh made dulce de leche crepes.	7