



## ***Pre-Fixe Valentine's Dinner***

(choose one item from each section)

**\$35**

### Appetizer

#### **Camerones Al Ajo Bruschetta**

Shrimp sautéed in garlic butter with capers, lemon, pepper flakes & parsley served on toasted Cuban bread.

#### **Croquette Sampler**

One fried ham croquette with garlic-cilantro aioli & one fried fish croquette with habanero sauce.

#### **Tostone & Yuca**

Fried green plantain & yuca served with garlic-cilantro aioli dipping sauce.

### Soup or Salad

#### **House Salad**

Organic greens, tomatoes, red onion, cucumber and avocado, with honey mustard vinaigrette dressing.

#### **Cesar Salad**

Romaine lettuce, parmesan cheese, croutons and house Cesar dressing.

#### **Homemade Vegetarian Lentil Soup**

#### **Vegetarian Black Bean Soup**

### Entree

#### **Ropa Vieja**

A delicious dish of shredded beef with peppers, braised in a rich tomato & wine sauce served with Moros & Christianos and a maduro. One of the national dishes of Cuba.

#### **Puerco Asado**

Cuban style marinated slow roasted pork served with white rice, black beans and a maduro.

#### **Fricassee De Pollo Con Papas**

Chicken thighs simmered in vino secco tomato sauce with onions, peppers, potatoes and stuffed green olives.  
Served with Moros & Christianos and a maduro.

#### **Camerones Del Gulfo & Andouille Sausage**

Gulf shrimp and Cascioppo Brother's Andouille sausage sautéed in white wine reduction sauce with Cajun seasoning.  
Served with white rice, a maduro and toasted Cuban bread.

#### **Quimbombo y Beryenena**

Okra, eggplant, onions, peppers and spices sautéed in a butter-garlic-wine reduction sauce.  
Served with Moros & Christianos and a Maduro.

### Dessert

#### **Coconut Flan Tart topped with Fresh Raspberry Sauce**

#### **Maduros Con Helado De Mantecado "Al la Cubana"**

#### **Pastelito De Guayaba**