



Featured Cocktail

Fuego Blanco 15

*haku vodka, bezu mezcal, dry curacao,
fresh limeade, spicy pineapple pique*

RESTAURANT WEEK MENU \$60

(Prices listed for a la carte ordering)

FIRST COURSE (choose 2)

Ecuadorian Shrimp Ceviche 18

gulf shrimp, salsa coctel, cherry tomato, avocado

Mixta Salad 16

mixed corn, cherry tomatoes, green beans, avocado, fried cheese, grilled onions, sherry vinaigrette

Pescado Pincho 11

mahi mahi skewer served with smoked pineapple bbq, ajili-mojili salsa & toasted cuban bread

Berenjena Pincho 9

eggplant skewer served with romesco & toasted cuban bread

Caderas Pincho 9

parsley & garlic marinated chicken skewer served with pineapple bbq, ajili-mojili salsa & toasted cuban bread

Lamb Empanadillas 18

lamb shoulder picadillo, aji picante & mango salsa

Yuca Brava 11

fried cassava tots, pimenton aioli

Chicken Pastelillos 14

lamb shoulder picadillo, aji picante & mango salsa

SECOND COURSE (choose 1)

Vaca Frita 48

creekstone beef braised then fried with lime and red onions, black beans, sweet plantains, tomato escabeche

Gulf Shrimp Asopao' 37

saffron-bomba rice stew, peas, piquillo, al-ajillo shrimp

Whole Red Snapper 45

broiled caribbean snapper, recao sofrito brulee, farmers market sancocho

Arroz con Pollo 37

pan seared chicken breast, chicken ropa vieja rice, manzanilla olive escabeche

Lechon Asado 43

sour orange mojo, chorizo, gandules en sofrito rojo

DESSERT COURSE (choose 1)

Flan de Queso 9

queso crema custard, dulce de papaya

Tembleque 10

traditional coconut pudding, cinnamon