

Platillos de la Casa - Lunch

Beverages iced tea and soft drinks

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisps

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Spinach Empanada

served family style with pinenuts, raisins, and manchego cheese; served with salsa verde and fresh crema

Platos Principales / Entrees

guests select one of the following entrees

El Cubano

with all natural niman ranch roast pork, ham, swiss cheese, dill pickles, and cumin fries

Grilled Chicken Asada Tacos

marinated grilled chicken breast with caramelized onions, cilantro, serrano chiles, and lime served on warm corn tortillas with tomatillo avocado salsa and spicy tomato

Chopped Salad with Cuban Fried Chicken

with tomato, avocado, cuzco corn, calypso beans, cabrales cheese, mixed greens, and honey chipotle vinaigrette

Postre / Dessert

Chef's Signature Dessert Assortment

does not include alcohol, specialty drinks, 8.25% sales tax, 3% service charge, and 18% suggested gratuity

El Banquetazo - Lunch

Beverages iced tea and soft drinks

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisps

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Romaine Hearts served individually

with chile strips, green plantain croutons, and cabrales blue cheese vinaigrette

Platos Principales / Entrees

guests select one of the following entrees

Chile Relleno Burrito

roasted poblano chiles stuffed with melted cheese and peppers; wrapped in a burrito with refried beans, cuban rice, salsa roja, and grilled corn

Warm Achiote Chicken and Orange Salad

grilled chicken breast, orange scented mayonnaise, tequila, romaine lettuce, and chile glazed yams

Grilled Mahi Mahi with Tamarind Glaze

on cumin scented cabbage and mashed yuca with a habanero orange salsa

Grilled Chicken Asada Tacos

marinated grilled chicken breast with caramelized onions, cilantro, serrano chiles, and lime served on warm corn tortillas with tomatillo avocado salsa and spicy tomato

Postre / Dessert

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El Festin - Lunch

Beverages iced tea and soft drinks

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisps

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Peruvian Ceviche served family style

seasonal fish marinated with fresh lime, ginger, red onion, and yellow chile pepper

Spinach Empanada served family style

with pinenuts, raisins, and manchego cheese; served with salsa verde and fresh crema

Platos Principales / Entrees

guests select one of the following entrees

Grilled Mahi Mahi with Tamarind Glaze

on cumin scented cabbage and mashed yuca with a habanero orange salsa

Andalucian Skirt Steak

niman ranch skirt steak seasoned with moorish spices

served on a bed of roasted eggplant, pepper, and onion samfaina

Pollo Ciudad

boneless grilled chicken served over cuban rice with cilantro sauce and pickled tomatoes

Olive Oil Poached Arctic Char with Tacu Tacu

arctic char slow poached and served with braised orange and fennel over tacu tacu, a peruvian "dirty rice" made with mashed lentils and pan fried rice

Latin Chopped Salad

with tomato, avocado, zucchini, cuzco corn, calypso beans, cabrales cheese, mixed greens, and honey chipotle vinaigrette

Postre / Dessert

Chef's Signature Dessert Assortment

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