



## CENA (Dinner)

### Tapas (sharing plates)

<b>Black Bean Falafel</b>	<b>8</b>
<i>Cuban style black beans w/tomato, cucumber, Dill &amp; goat cheese tzatziki</i>	
<b>Roasted Sweet Plantain</b>	<b>11</b>
<i>Roasted sweet plantain mash topped with picadillo</i>	
<b>Mofongo (sharing dish) Choice of 3 fillings</b>	<b>16</b>
<i>Twice fried green plantain bowl served w:</i>	
<b>Smoked Swordfish &amp; Cod seafood salad</b> or <b>Pernil</b> or <b>Ropa Vieja</b> topped w/fresh arugula	
<b>Vieiras</b>	<b>16</b>
<i>Seared scallops served with potato, chorizo, Shallots, garlic, green peas &amp; plantain chips</i>	
<b>Tuna Ceviche</b>	<b>15</b>
<i>Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon, olive oil</i>	
<b>Empanadas *</b>	<b>10</b>
<i>Baked pastries (2) stuffed with picadillo or chicken</i>	
<b>Tacos (2 tacos)</b>	<b>13</b>
<i>Choice of 3 fillings: <b>Ropa Vieja</b> (shredded beef) <b>Chicken</b> or <b>Pernil</b>. All served with goat cheese, homemade guacamole &amp; tomato salsa (ropa vieja) or pineapple salsa (pernil/chicken). Served w tostones.</i>	
<b>Tacos Dinner Version (3 tacos)</b>	<b>17</b>
<b>Pulpo</b>	<b>17</b>
<i>Lemon vinaigrette tossed octopus, <b>Spanish Romesco</b>*</i>	
<b>Pinchos (3 pinchos)</b>	<b>9</b>
<i>Spiced rubbed chicken kebabs served with a Pineapple salsa</i>	
<b>Pinchos Dinner (2 w/rice &amp; beans)</b>	<b>12</b>
<b>Pasteles</b>	<b>6</b>
<i>This family recipe has green plantain, eddoe (yautía), potato, and tropical pumpkins wrapped in green banana. Filled with your choice of chicken, meat or yucca (+\$1). Topped with black beans</i>	

<b>Spanish Cheese Plate</b>	<b>13</b>
<i>Spanish Guava &amp; assorted Cheese, Fig Jam, Serrano Ham</i>	

### Ensaladas (salads) add \$3 for chicken

<b>Brussels Salad</b>	<b>12</b>
<i>Shaved Brussels sprouts, golden raisins, pistachios, seasonal squash &amp; beets with a lemon vinaigrette</i>	
<b>Barley Vegetable Salad</b>	<b>10</b>
<i>Arugula, barley, pomegranates, beets, mint, Crumbled goat cheese, olive oil</i>	
<b>Scallops Salad</b>	<b>15</b>
<i>Seared scallops served with arugula, cucumber, Cherry tomatoes with lemon vinaigrette</i>	

### Sopas (soups) Cup (10oz) \$5 Bowl (14oz) \$9

<b>Black Bean Soup</b>
<i>Traditional black beans and a variety of vegetables, goat cheese</i>

### Ask about our Seasonal Soups

### Emparedado (sandwiches) \*

<b>Cubano</b>	<b>12</b>
<i>Serrano ham, pernil, Swiss cheese, homemade mustard, pickles, pressed in ciabatta bread and tostones</i>	
<b>Hemingway</b>	<b>11</b>
<i>Spiced rubbed chicken thigh, roasted peppers, goat cheese, balsamic, olive oil, pressed in ciabatta bread and tostones</i>	
<b>Mambo</b>	<b>12</b>
<i>Vieja (shredded beef), fire roasted peppers, cherry tomatoes, swiss cheese, arugula &amp; special house sauce in ciabatta bread and tostones</i>	

\* Gluten



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### Platos Principales (main courses)

<b>Fresh Catch of the Day</b>	<b>MP</b>
<i>Fresh catch of the Day served with a red beet buerre blanc. Topped with olives, dill, golden Raisins &amp; mushrooms</i>	
<b>Bacalao</b>	<b>23</b>
<i>Sous Vide Cod served over a bed of sautéed arugula topped w/cherry tomatoes, cucumber &amp; lemon vinaigrette</i>	
<b>Pernil or Ropa Vieja (shredded beef)</b>	<b>21</b>
<i>Slow roasted pork shoulder marinated overnight served with root vegetables, white rice &amp; black beans</i>	
<b>Picadillo</b>	<b>18</b>
<i>Spanish seasoned ground beef served with white rice black beans &amp; tostones</i>	
<b>C.A.B. Strip Loin</b>	<b>29</b>
<i>Strip loin with roasted Brussel sprouts, green Peas n whipped potatoes w red wine demi glaze</i>	
<b>Bone in Pork Chop</b>	<b>28</b>
<i>Butter based Pork Chop over Parmesan Risotto W/roasted carrots and green peas</i>	
<b>La Celia</b> *	<b>23</b>
<i>Homemade red beet linguine, mushrooms, golden raisins, olives, fresh dill in lemon white wine sauce</i>	

### Lados (sides)

<i>White rice</i>	<b>4</b>
<i>Moro (Black) rice</i>	<b>5</b>
<i>Black beans</i>	<b>4</b>
<i>Avocado</i>	<b>5</b>
<i>Tostones (Twice Fried Green Plantains)</i>	<b>4</b>
<i>Maduros (Fried Sweet Plantains)</i>	<b>4</b>
<i>Yucca</i>	<b>5</b>

### Postre (dessert)

#### All homemade

<b>Cuban flan sprinkled w/ Caramel Dust</b>	<b>7</b>
<b>Hazelnut bread pudding w/ Café con Leche ice cream</b>	<b>7</b>
<b>Dulce de Leche cheesecake</b>	<b>8</b>
<b>Guava Cheesecake w/dark Chocolate &amp; Sea Salt Ganache</b>	<b>9</b>
<b>Homemade Ice Creams</b>	<b>6</b>

### Takeout Wednesday

**Get 10% off on Takeout Orders**

### Wednesday Night Fun

**Dominoes Night**

### Thursday Night Special

**Arroz con Pollo (Rice & Chicken)**

### Saturday Night Special

**Seafood Paella**

### Ask about our Daily Specials

Follow/Like us on FB for updates, specials, & Happy Hour News

\*All are homemade and we only use the freshest ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. Thank you.



**DELIVERY SERVICE**