



Tapas (sharing plates)

Black Bean Falafel 8
Cuban style black beans w/tomato, cucumber, Dill & goat cheese tzatziki

Roasted Sweet Plantain 11
Roasted sweet plantain mash topped with picadillo (ground beef)

Mofongo (sharing dish) Choice of 3 fillings 16
Twice fried green plantain bowl served w: Smoked Swordfish & Cod seafood salad or Pernil or Ropa Vieja topped w/fresh arugula

Vieiras 16
Seared scallops served with potato, chorizo, Shallots, garlic, green peas & plantain chips

Tuna Ceviche 15
Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon, olive oil

Empanadas * 10
Baked pastries (2) stuffed with picadillo or chicken

Tacos (2 tacos) 13
Choice of 3 fillings: Ropa Vieja (shredded beef) Chicken or Pernil. All served with goat cheese, homemade guacamole & tomato salsa (ropa vieja) or pineapple salsa (pernil/chicken). Served w tostones.

Tacos Dinner Version (3 tacos) 17

Pinchos (3 pinchos) 9
Spiced rubbed chicken kebabs served with a Pineapple salsa

Pinchos Dinner (2 w/rice & beans) 12

Pasteles 6
This family recipe has green plantain, eddoe (yautía), potato, and tropical pumpkins wrapped in green banana. Filled with your choice of chicken, beef, pork or yucca (+\$1). Topped with black beans

* Gluten

Pulpo 17
*Lemon vinaigrette tossed octopus, Spanish Romesco**

Spanish Cheese Plate 13
Spanish Guava & assorted Cheese, homemade Jam, and Serrano Ham

Ensaladas (salads) add \$3 for chicken

Brussels Salad 12
Shaved Brussels sprouts, golden raisins, pistachios, seasonal squash & beets with a lemon vinaigrette

Barley Vegetable Salad 10
Arugula, barley, pomegranates, beets, mint, Crumbled goat cheese, olive oil

Scallops Salad 15
Seared scallops served with arugula, cucumber, barley, cherry tomatoes with lemon vinaigrette

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

Black Bean Soup
Traditional black beans and a variety of vegetables, goat cheese

Corn Soup w/Sauteed Shrimp & Jalapeno
Cup (10oz) \$11 w/o shrimp \$7 Bowl (14oz) \$15

Ask about our Seasonal Soups

Emparedado (sandwiches) *

Cubano 12
Serrano ham, Pernil, Swiss cheese, homemade mustard, pickles, pressed in ciabatta bread and tostones

Hemingway 11
Spiced rubbed chicken thigh, roasted peppers, goat cheese, arugula, balsamic & olive oil, pressed in ciabatta bread and tostones

Mambo 12
Ropa Vieja (shredded beef), fire roasted peppers, cherry tomatoes, swiss cheese, arugula & special house sauce in ciabatta bread and tostones



Platos Principales (main courses)

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

Lados (sides)

White rice	4
Moro (Black) rice	5
Black beans	4
Avocado	5
Tostones (Twice Fried Green Plantains)	4
Maduros (Fried Sweet Plantains)	4
Yucca	5

Postre (dessert) *

	All homemade
Cuban flan sprinkled w/ Caramel Dust	7
Hazelnut bread pudding w/ Café con Leche ice cream	8
Dulce de Leche cheesecake	8
Guava Cheesecake w/dark Chocolate & Sea Salt Ganache	9
Homemade Ice Creams	6
Flourless Chocolate Cake w/Vanilla Ice Cream (gluten & dairy free)	8

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DELIVERY SERVICE

*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.

* Gluten