



Tapas (sharing plates)

Tabbouleh	10
<i>Barley, cucumbers, cherry tomatoes, golden raisins, pomegranates n mint w lemon n olive oil on a bed of chick pea hummus.</i>	
Roasted Sweet Plantain	11
<i>Roasted sweet plantain mash topped with picadillo (ground beef)</i>	
Mofongo (sharing dish) Choice of 3 fillings	16
<i>Twice fried green plantain bowl served w: Smoked Swordfish & Cod seafood salad or Pernil or Ropa Vieja topped w/fresh arugula</i>	
Vieiras	16
<i>Seared scallops served with potato, chorizo, Shallots, garlic, green peas & plantain chips</i>	
Tuna Ceviche	15
<i>Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon, olive oil</i>	
Empanadas *	10
<i>Baked pastries (2) stuffed with picadillo or chicken</i>	
Tacos (2 tacos)	13
<i>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.</i>	
Tacos Dinner Version (3 tacos)	17
Pinchos (3 pinchos)	9
<i>Spiced rubbed chicken kebabs served with a Pineapple salsa</i>	
Pinchos Dinner (2 w/rice & beans)	12
Pasteles	6
<i>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</i>	

Pulpo	17
<i>Sautéed octopus w/cherry tomatoes, shallots, garlic, golden raisins, pomegranates & fresh parsley on a bed of arugula with Spanish Romesco*.</i>	

Spanish Cheese Plate	13
<i>Spanish Guava & Manchego Cheese, homemade Fig Jam and Serrano Ham</i>	

Ensaladas (salads) add \$3 for chicken

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

Barley Vegetable Salad	10
<i>Arugula, barley, pomegranates, beets, mint, Crumbled goat cheese, olive oil</i>	

Scallops Salad	15
<i>Seared scallops served with arugula, cucumber, Barley, cherry tomatoes with lemon vinaigrette</i>	

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

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

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

Ask about our Seasonal Soups

Emparedado (sandwiches) *

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

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

* Gluten



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
Fresh catch of the Day served with a red beet beurre blanc. Topped with olives, dill, golden Raisins & mushrooms

Bacalao 23
Filet of Cod served over a bed of sautéed arugula topped w/cherry tomatoes, cucumber & lemon vinaigrette

Pernil or Ropa Vieja (shredded beef) 21
Slow roasted pork shoulder marinated overnight served with root vegetables, white rice & black beans

Picadillo 18
Spanish seasoned ground beef served with white rice black beans & tostones

C.A.B. Strip Loin 29
Strip loin with roasted Brussel sprouts, green Peas n whipped potatoes w red wine demi glaze

Bone in Pork Chop 28
Butter based Pork Chop over Parmesan Risotto W/roasted carrots and green peas

La Celia * 23
Homemade red beet linguine, mushrooms, golden raisins, olives, fresh dill in lemon white wine sauce

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

Ask about our Daily Specials

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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**



Sunday Prix Fixe \$32.95

(Choose one in each category)

Tapas (sharing plates)

Tacos (2 tacos)

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.

Tabbouleh

Barley, cucumbers, cherry tomatoes, golden raisins, pomegranates n mint w lemon n olive oil on a bed of chick pea hummus.

Empanadas*

Baked pastries (2) stuffed with picadillo (ground beef) or chicken

Pasteles (+1 for yucca)

This family recipe has green plantain, eddoe (yautía), potato, and tropical pumpkins wrapped in green banana. Filled with your choice of chicken, meat or vegetables.

Tuna Ceviche (+3)

Sushi grade tuna with avocado, grape tomatoes, Goat cheese, chives, lemon & olive oil

Black Bean Soup

Traditional black beans and a variety of vegetable &, goat cheese

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* Gluten

Platos Principales (main courses)

Pernil or Ropa Vieja

Spanish seasoned ground or shredded beef served with white rice black beans & tostones

Bacalao (+3)

Sous Vide Cod served over a bed of sautéed arugula topped w/cherry tomatoes, cucumber & lemon vinaigrette

Picadillo

Slow roasted pork shoulder marinated overnight served with root vegetables, white rice & black beans

Barley Vegetable Salad

Arugula, barley, pomegranates, beets, mint, Crumbled goat cheese, olive oil

Vieiras (+3)

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

Postre (dessert) *

Cuban flan sprinkled with Caramel Dust
Hazelnut bread pudding with Café con Leche ice cream

Homemade Ice Creams

Flourless Chocolate Cake w/Vanilla Ice Cream
(gluten & dairy free)

Lados (sides) (additional)

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