DINNER MENU

**Help us train our team by allowing us to mix and match menu items at your table.
Your participation helps us improve and deliver the best possible dining experience.
Thank you for your support!**

APPETIZERS

1 STARTER PER 2 GUESTS

CROQUETTES
One chicken, one chorizo and two ham.

EMPANADAS
One beef & ham, one cheese.

MARIQUITAS
Thin, crispy green plantain chips with mojo for dipping.

FRIED YUCA
Crispy yuca with creamy cilantro sauce.

MARIQUITAS OLÉ
Warm melted cheese and Spanish chorizo dip, served with crispy plantain chips.

FRIED CALAMARI
Crispy calamari with creole sauce.

CHICKEN SOUP
Pulled chicken, potatoes, carrots and noodles in a slow-simmered broth.

TOSTONES

SHRIMP CREOLE
Four tostones topped with shrimp in creole sauce.

BEEF TOSTONES ESPECIALES
Three tostones with vaca frita and melted mozzarella.

TACOS

SHRIMP
Blackened shrimp and pineapple pico de gallo on a flour tortilla.

FISH
Crispy fish bites, tartar sauce and pico de gallo on a flour tortilla.

ENTRÉES

PICK ONE

SEAFOOD

Served with two sides

FISH CHICHARRONES
Crispy bites of fish with fried yuca and tartar sauce.

GRILLED SNAPPER
Served with a buttery Maître d'hôtel sauce made from lime juice, garlic and parsley.

SHRIMP FAJITAS
Shrimp with grilled onions and peppers, served with guacamole, sour cream, pico de gallo and flour tortillas.

STUFFED SALMON WITH CRAB MEAT*
Grilled salmon stuffed with crab, in a creamy corn sauce.

SALMON TERIYAKI WITH SHRIMP*
Grilled salmon and shrimp in teriyaki sauce, topped with scallions and pineapple pico de gallo.

GRILLED OCTOPUS
Grilled octopus with chimichurri.

CORVINA A LO MACHO
Topped with shrimp, calamari and mussels in a creamy paprika sauce.

RICE & PASTA

Served with sweet plantains

ARROZ CON POLLO A LA CHORRERA
Seared quarter chicken in soupy Cuban style yellow rice with sofrito, red pepper strips and peas.

ARROZ CON POLLO
Yellow rice cooked with chicken, red peppers and onions.

SEAFOOD PASTA
Shrimp, mussels, calamari and linguine in a slightly sweet "Vita Nuova" style tomato sauce.

GRILLED SALMON FILLET*
Finished with Maître d'hôtel butter.

LATIN STYLE PAELLA
Yellow rice with lobster, shrimp, mussels, calamari, chorizo and chicken.

CREAMY ALFREDO
Your choice of linguine or tortellini with shrimp.

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify a manager of any food allergies. We are unable to guarantee against all possible cross-contamination.

ENTRÉES

PICK ONE

BEEF

Served with two sides

VACA FRITA
Shredded beef seared with onions until crispy, finished with mojo.

ROPA VIEJA
Shredded beef slow-cooked with onions and peppers in red wine and tomato.

BREADED STEAK
Mojo marinated palomilla steak, breaded and fried golden.

PALOMILLA STEAK AND SHRIMP*
Mojo marinated thin-cut Cuban steak with garlic shrimp.

MAR Y TIERRA VOLCANO
Beef tenderloin, chicken and shrimp sautéed lomo saltado style, served sizzling on a hot skillet.

CHICKEN

Served with two sides

CHICKEN CHIMICHURRI
Marinated in lime juice and garlic, topped with house chimichurri.

GRILLED CILANTRO CHICKEN BREAST
Marinated in Cuban mojo, topped with creamy cilantro sauce and pico de gallo.

GUAVA BBQ CHICKEN
Grilled chicken breast glazed with guava barbecue sauce.

CHICKEN MUSHROOMS AND CHEESE
Grilled and topped with a creamy mushroom sauce and melted mozzarella.

POLLO SALTADO
Chicken stir fried with onions, red peppers and tomatoes in a soy and oyster sauce, with French fries.

MILANESAS

Served with two sides

HAM AND CHEESE MILANESA
Breaded and fried, topped with tomato sauce, ham and mozzarella, baked until bubbling.

CHEESE MILANESA
Breaded and fried, topped with tomato sauce and mozzarella, baked until bubbling.

A CABALLO MILANESA*
Breaded and fried, topped with tomato sauce, ham and mozzarella, baked until bubbling and finished with three fried eggs.

PORK

Served with two sides

CRIOLLO PORK CHOPS
Thick-cut pork chops marinated in garlic and lime, grilled and topped with grilled onions.

HARRY'S COMBINATION*
Fried rice topped with vaca frita, chicken or lechoncita and a fried egg. Served with sweet plantains.

SALADS

SPINACH AND STRAWBERRY SALAD
Spinach, strawberries, goat cheese and toasted walnuts with balsamic vinaigrette.

TROPICAL GRILLED CHICKEN SALAD
Grilled chicken, avocado, pineapple pico de gallo and plantain chips over romaine with tomato, cucumber, carrots and balsamic vinaigrette.

SIDES

RICE + BEANS
- MORO RICE
- WHITE RICE
- BROWN RICE
- BLACK BEANS

PLANTAINS
- MARIQUITAS
- TOSTONES
- FUFU
- SWEET PLANTAINS

ROOTS + POTATOES
- YUCA
- FRENCH FRIES
- MASHED POTATOES

GREENS
- SIDE SALAD
- SIDE CAESAR
- SAUTÉED BROCCOLI

WHILE SUPPLIES LAST

We take care of the bill, we ask you to take care of your server.

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