



MIAMI SPICE 3-COURSE PRIX FIXE

\$35 LUNCH MENU

sharing or substitutions are not allowed

DRINKS

NATURAL FRESH JUICES

FROZEN BLENDS

MOJITO +3 (additional)

FIRST COURSE

select one

MONTADITOS DE LECHONCITA

Crispy shredded roasted pork, grilled onions, mozzarella cheese, cilantro sauce, on Cuban bread

CEVICHE TRADICIONAL

Fish, sweet potato, cilantro, lime juice, red onions, mariquitas*

CROQUETTES

2 Ham, 1 Chicken, 1 Chorizo

CHICKEN TOSTONES ESPECIALES +2 (additional)

Tostones covered with chicken, onions and melted mozzarella cheese

FRIED YUCA &

CHICHARRONES EXPLOSION

With cilantro sauce

TOSTONES WITH PICADILLO

Two tostones, covered with traditional picadillo

MARIQUITAS

Plantain chips, mojito sauce

SECOND COURSE

select one

CHICKEN VACA FRITA

Shredded chicken, grilled onions and garlic cooked until crispy, with mojo sauce

FISH CHICHARRONES

+2 (additional)

Crispy chunks of fish, served with fried yuca and tartar sauce

MOJITO CHICKEN

Half roasted chicken cooked in a lime, garlic, and fresh herb sauce

BABY CHURRASCO

+10 (additional)

8 oz. grilled Angus skirt steak, served with chimichurri sauce

STUFFED CHICKEN

Chicken breast stuffed with ham, chorizo and cheese covered with a creamy sauce

CREAMY TORTELLINI WITH SHRIMP

Tossed in a creamy Alfredo sauce

PALOMILLA STEAK

A thin juicy steak covered with chopped onions and parsley

ARROZ CON POLLO

A LA CHORRERA

Cuban-style soupy yellow rice with seared chicken legs and sofrito

ARROZ IMPERIAL

A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese

VACA FRITA +4 (additional)

Shredded beef, seasoned and cooked with onions until crispy, topped with mojo sauce

SHRIMP CREOLE

Eight seared shrimp in a savory creole sauce

LECHÓN ASADO

Juicy roasted pork leg, covered with sautéed onions and mojo sauce

HAM AND CHEESE CHICKEN MILANESE

Breaded, covered with tomato sauce, ham and mozzarella cheese

HARRY'S PICADILLO

Sautéed onions, garlic, olives, peppers and ground beef cooked in a tomato sauce

DESSERT

select one

FLAN

A creamy and delicious custard with a caramel topping

CHOCOLATE BOMB

Chocolate brownie with chocolate ice cream and whipped cream on top

COCONUT FLAN

Creamy flan with coconut inside and out

CHEESECAKE OF THE DAY

Selection of one of our creamy homemade cheesecakes

KEY LIME PIE

Graham cracker crust, meringue, and lime zest

TRES LECHES

Sponge cake soaked in condensed milk sauce and covered with meringue

items subject to change

Portions may vary from regular menu. *The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 20% service charge will be added to parties of six or more.



MIAMI SPICE 3-COURSE PRIX FIXE

\$45 DINNER MENU
sharing or substitutions are not allowed

DRINKS

select one

MOJITO

Don Q rum, lime juice,
club soda, sugar,
mint leaves

MARGARITA

Tequila, sour mix,
triple sec

LE JEUNE MULE

Vodka, lime juice,
ginger beer

DAIQUIRI

Don Q rum,
lime juice, sugar

FIRST COURSE

select one

MARIQUITAS HARRY'S

Mariquitas served with Cuban
style ground beef and
melted cheese

TOSTONES LECHONCITA

Three tostones, covered with
pulled pork, onions,
and queso fresco

CEVICHE TRADICIONAL

Fish, leche de tigre, onions,
sweet potato, served with
mariquitas

SAUTÉED GARLIC SHRIMP

Sautéed shrimp and garlic in
olive oil and a wine sauce with
a spritz of lemon, served with
mariquitas

CHICKEN TOSTONES ESPECIALES

Three tostones, covered with
chicken, onions and melted
mozzarella cheese

MONTADITOS DE LECHONCITA

Crispy shredded roasted pork,
grilled onions, mozzarella
cheese, cilantro sauce,
on Cuban bread

SECOND COURSE

select one

CHICKEN VACA FRITA

"THE ORIGINAL CHICKEN VACA FRITA"

Shredded chicken, grilled onions and
garlic cooked until crispy, with mojo sauce

LECHONCITA

Shredded roasted pork with grilled onions,
garlic and mojo sauce

FISH CHICHARRONES

Crispy chunks of fish, served
with fried yuca and tartar sauce

CREAMY TORTELLINI SHRIMP

Tossed in a creamy Alfredo sauce

STUFFED CHICKEN +4 (additional)

Chicken breast stuffed with ham, chorizo
and cheese covered with a creamy sauce

VACA FRITA +4 (Additional)

Shredded beef, seasoned and
cooked with onions until crispy,
topped with mojo sauce

ARROZ CON POLLO A LA CHORRERA

Cuban-style soupy yellow rice
with seared chicken legs and sofrito.

LECHÓN ASADO

Juicy roasted pork leg, covered with
sautéed onions and mojo sauce

SHRIMP FAJITAS

Cooked with grilled onions and peppers

BABY CHURRASCO +10 (additional)

8 oz. grilled Angus skirt steak,
served with chimichurri sauce

DESSERT

select one

COCONUT FLAN

Creamy flan with
coconut inside and out

CHOCOLATE BOMB

Chocolate brownie
with chocolate ice cream
and whipped cream on top

KEY LIME PIE

Graham cracker crust,
meringue, and lime zest

TRES LECHES

Sponge cake soaked in
condensed milk sauce and
covered with meringue

CUATRO LECHES

Sponge cake soaked in a
condensed milk sauce and
covered with dulce de leche

GUAVA CHEESECAKE

Homemade cheesecake, baked
with guava and topped off with
whipped cream

items subject to change

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