



3-COURSE PRIX-FIXE

\$35 DINNER MENU
sharing or substitutions are not allowed

APPETIZERS

Select one

MARIQUITAS HARRY'S

Mariquitas served with Cuban style ground beef and melted cheese

TOSTONES DE LECHONCITA

Tostones, covered with pulled pork, onions, and queso fresco

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

Tostones covered with chicken, onions and melted mozzarella cheese

CEVICHE TRADICIONAL

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

MAIN COURSE

Select one

GRILLED SALMON FILLET

+2 (Additional)

Covered with grilled onions and peppers, served with guava tartar sauce

SHRIMP FAJITAS

Cooked with grilled onions and peppers

SHRIMP CREOLE

Seared shrimp in a savory creole sauce

TRES VACAS FRITAS

Combination of beef, chicken and pork vaca frita

ROPA VIEJA

Shredded beef with onions and peppers cooked in a tomato and wine sauce

ARROZ CON POLLO

Latin-style yellow rice with chicken, red peppers and onions

FISH CHICHARRONES

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

CREAMY TORTELLINI WITH SHRIMP

Tossed in a creamy Alfredo sauce

STUFFED CHICKEN

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

BABY CHURRASCO

+10 (Additional)

Grilled Angus skirt steak, served with chimichurri sauce

HAM AND CHEESE

CHICKEN MILANESE

Breaded, covered with tomato sauce, ham and mozzarella cheese

DESSERT

Select one

COCONUT FLAN

Creamy flan with coconut inside and out

CUATRO LECHES

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

TRES LECHES

Sponge cake soaked in condensed milk sauce and covered with meringue

KEY LIME PIE

Graham cracker crust, meringue, and lime zest

CHOCOLATE BOMB

Chocolate brownie with chocolate ice cream and whipped cream on top

GUAVA CHEESECAKE

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

10.23