

RESTAURANT WEEK

MENU

Price: \$40

Sunday to Friday

****Saturdays not included****

Date: Jan 19th to Feb 1st

Plato Fuerte / Entrée

Choose one

Fosforera Roja de Mariscos

Seafood Casserole: Calamary, Octopus, Shrimp sautéed on Garlic, Onions, Peppers and White Wine Served on Red Sauce with side of Green Plantains

Scallops al Pesto (2)

Two Juicy Scallops Served with Pesto Risotto, Onion & Parmesan Cheese

Filet Mignon de Pollo (Chicken)

Chicken Breast Wrapped with Bacon, served with a Mushroom Black Sauce Accompanied with sautéed Vegetables

Paella Vegetarian

Saffron Broth, Rice, Chickpeas, Green Peas, Carrots, Zucchini, Shitake Mushrooms, Plum Tomatoes, Broccoli and Asparagus served with Avocado

APERITIVO / APPETIZERS

Choose one

Canastas Rellenas

Mini Green Plantain Shells (3) Topped with Guacamole, Pico De Gallo & Chicharron

Ensalada Boga

Fried Goat Cheese Patty with Almonds, Mixed Greens Tossed in a Honey Mustard Vinaigrette

Calamares en Salsa Marinara

Calamary Sautéed on White Wine with Garlic Pure & Glazed with Marinara Sauce

Postres / Desserts

Choose one

Flan

Rich and Silky Traditional Cuban Caramel Custard

Mousse De Chocolate

Creamy Moose loaded with Chocolate Flavor

Bedidas / Drinks \$13

Fla Lava Passion Mule

Passion Fruit Pure, Fresh Squeezed Lime Juice, Alice, Simple Syrup & Ginger Beer

Choose your Spirit From:

Jim Beam Black Bourbon or Roku Gin