



# CENTER CITY DISTRICT RESTAURANT WEEK

Your choice of one snack , main dish, and dessert 45pp  
(à la carte pricing available upon request)

## FEATURED COCKTAILS

### Despacito 16

Knob Creek 9yr, aperol,  
pineapple, shaved ice, mint

### Machete 18

Smoked Maple Knob Creek,  
Hidden Harbor, pineapple-ginger



## CEVICHE TRIO

25

\*a tasting of our 3 ceviches can be added  
to your Restaurant Week Menu



### Salmon y Piña

ají amarillo, pineapple pique, pickled radish

### Tuna con COCO

Thai young coconut salsa, pickled chilis, scallions

### Snapper Nikkei

key lime-ponzu, chile serrano, citrus fruit, garlic bits

## PA' PICAR Snacks

### Verde Salad

Green veg, avocado, coconut vinaigrette

### Yuca Brava

Cassava root tots, tossed in spicy paprika aioli

### Fufu

Mashed sweet plantains, citrus-pepper mojo, vianda chips

### Sancocho Soup

Root vegetables, culantro sofrito, corn

### Cuban Black Bean Dumplings

Toasted ají picante, sesame, crunchy garlic bits, recaito-dashi

### Bacalaitos

Cod fish fritters, horseradish-blue crab salad

### Sorullitos

Cornmeal fritters, Gouda cheese, guava-gochujang

### Lamb Empanadilla

Lamb shoulder picadillo, smoked green olive aioli

### Chicken Chicharones

Chicken tips marinated in achiote, garlic, and oregano,  
served with mayoketchup

## PLATILLOS Main Dishes

**Short Rib Carne Guisada** Red wine-braised short ribs, marble potatoes, baby carrots, olives

**Imperial Chicken Rice** Pan-seared breast, served over saffron rice filled with cheese, corn, peas, and imperial stew

**Sweet Plantain Canoas** Maduros filled with portobello mushroom picadillo, creamed yuca spinach, and cheese

**Seafood Asopao** Mahi-mahi served over saffron and pigeon pea porridge, with shrimp, scallops, and calamari

**Vaca Frita** Creekstone Farms skirt steak, black beans, white rice, tomato escabeche, avocado

## POSTRES Desserts

### Flan con Queso

cream cheese custard, candied papaya, mint

### Tembleque

cinnamon-spiced, coconut panna cotta pineapple coulis