

# VISIT TO HAVANA

## CHEF'S TASTING MENU

*A five course culinary exploration of Cuba*  
49 per person | Full table participation required

### FIRST

#### BREAD AND BUTTER

Pressed Cuban bread with our signature mango butter

### SECOND

#### TROPICAL CHIPS AND TRIO OF DIPS

Black bean hummus, guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

### THIRD

*Includes all items below*

#### MAMA AMELIA'S EMPANADA

Beef Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins.  
Served with aji sour cream

#### HAM & CHEESE CROQUETA

Mustard BBQ sauce

#### CREAMY CHICKEN CROQUETA

Dijon-garlic mojo

### FOURTH

*Includes all items below*

#### ROPA VIEJA

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine

#### PINCHOS DE CAMARONES

Rum-pineapple glazed shrimp skewer

#### LECHÓN ASADO

Shredded slow-roasted citrus-marinated pork shoulder, onion-caper mojo

#### ARROZ CON FRIJOLE

Steamed white rice and black beans

#### MADUROS

Fried sweet plantains

### FIFTH

*Choose one*

#### TRES LECHES CAKE

Vanilla sponge cake soaked in three milks, mocha mousse

#### CUBAN FLAN

Vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

**CUBA LIBRE**

★ RESTAURANT & RUM BAR ★

FALL.11.6.24