

NYC Restaurant Week

Dinner Three Course \$45



APPETIZER

choice of

CHICKEN EMPANADAS

Curry Mojo Sauce, Potato, Peas, Carrots, and Cilantro Crema

CUBAN SANDWICH SPRING ROLLS

Roast Pork, Ham, Salami with Mojo Lime Mustard

STEAMED SHRIMP WONTONS

Citrus Soy Sauce, Chili Oil with Soybeans

CRISPY SHIITAKE WONTONS

Shiitake and Vegetable Medley with Chile Lime Soy Reduction and Spicy Aioli

PAPAS RELLENAS

Cuban Beef Picadillo Croquette, Chopped Sofrito, Garlic Aioli

CRISPY DUCK OR PORK BELLY WITH BAOS (Duck +\$9)

Crispy Duck Leg or Pork Belly, Hoisin Sauce, Scallions, Chinese Pickles,
Build -A-Bao

ENTREE

choice of

CHICKEN AND YELLOW RICE

Marinated Chicken, Saffron Rice, Peas, Sofrito, Scallion-Ginger Sauce

CUBAN FRIED RICE

Shrimp, Pulled Pork, Spam, Maduros, Onion, Bell Pepper, Soy Sauce, Egg, and Cilantro Crema

ROPA VIEJA NOODLES (VEGETARIAN OPTION AVAILABLE)

8 hr. Slow-Roasted Brisket, Sautéed Peppers, Onions & Mushrooms, Sichuan Soy Glaze

LOBSTER NOODLES +\$12

Grilled Lobster in Miso Butter with Sautéed Peppers, Onions & Mushrooms,
Crispy Shallots and Noodles

CHIMICHURRI FLANK STEAK +\$12

Grilled Flank Steak, Chimichurri, Pepper Beef Jus, with White Rice & Beans, and Maduros

DESSERT

choice of

FLAN

Baked Custard with Caramel

TRES LECHES

Sponge Cake Soaked in 3 Milks

NYC Restaurant Week

Lunch Two Course \$30



APPETIZER

choice of

CHICKEN EMPANADAS

Curry Mojo Sauce, Potato, Peas, Carrots, and Cilantro Crema

CUBAN SANDWICH SPRING ROLLS

Roast Pork, Ham, Salami with Mojo Lime Mustard

STEAMED SHRIMP WONTONS

Citrus Soy Sauce, Chili Oil with Soybeans

CRISPY SHIITAKE WONTONS

Shiitake and Vegetable Medley with Chile Lime Soy Reduction and Spicy Aioli

PAPAS RELLENAS

Cuban Beef Picadillo Croquette, Chopped Sofrito, Garlic Aioli

CRISPY DUCK OR PORK BELLY WITH BAOS (Duck +\$9)

Crispy Duck Leg or Pork Belly, Hoisin Sauce, Scallions, Chinese Pickles,
Build -A-Bao

ENTREE

choice of

SANDWICHES choice: come with salad & yucca fries

Ropa Vieja Cheesesteak, Pork Belly, or Cubano

CUBAN FRIED RICE

Shrimp, Pulled Pork, Spam, Maduros, Onion, Bell Pepper, Soy Sauce, Egg, and Cilantro Crema

ROPA VIEJA NOODLES (VEGETARIAN OPTION AVAILABLE)

8 hr. Slow-Roasted Brisket, Sautéed Peppers, Onions & Mushrooms, Sichuan Soy Glaze

CHICKEN & YELLOW RICE

Marinated Chicken, Saffron Rice, Peas, Sofrito, Scallions-Ginger Sauce

MA-PO MADUROS

Add on: Chicken \$8, Steak \$15, Shrimp \$10

Maduros Tossed in Ma-Po Sauce with Pork, Served with White Rice and Sunny Egg

DESSERT

choice of

FLAN

Baked Custard with Caramel

TRES LECHES

Sponge Cake Soaked in 3 Milks

NYC Restaurant Week

Brunch Two Course \$30



APPETIZER

choice of

CHICKEN EMPANADAS

Curry Mojo Sauce, Potato, Peas, Carrots, and Cilantro Crema

CUBAN SANDWICH SPRING ROLLS

Roast Pork, Ham, Salami with Mojo Lime Mustard

STEAMED SHRIMP WONTONS

Citrus Soy Sauce, Chili Oil with Soybeans

CRISPY SHIITAKE WONTONS

Shiitake and Vegetable Medley with Chile Lime Soy Reduction and Spicy Aioli

PAPAS RELLENAS

Cuban Beef Picadillo Croquette, Chopped Sofrito, Garlic Aioli

CRISPY DUCK OR PORK BELLY WITH BAOS (Duck +\$9)

Crispy Duck Leg or Pork Belly, Hoisin Sauce, Scallions, Chinese Pickles,
Build -A-Bao

ENTREE

choice of

SANDWICHES choice: come with salad & yucca fries

Ropa Vieja Cheesesteak, Pork Belly, or Cubano

CUBAN FRIED RICE

Shrimp, Pulled Pork, Spam, Maduros, Onion, Bell Pepper, Soy Sauce, Egg, and Cilantro Crema

ROPA VIEJA NOODLES (VEGETARIAN OPTION AVAILABLE)

8 hr. Slow-Roasted Brisket, Sautéed Peppers, Onions & Mushrooms, Sichuan Soy Glaze

CHORIZO & GARBANZO HASH

Add on: Chicken \$8, Steak \$15, Shrimp \$10

With Sweet Potatoes, Peppers, and Charred Onions, topped with Sunny Eggs and Spicy Aioli

MA-PO MADUROS

Add on: Chicken \$8, Steak \$15, Shrimp \$10

Maduros Tossed in Ma-Po Sauce with Pork, Served with White Rice and Sunny Egg

CUBAN EGGS BENEDICT

Poached Eggs, Mojo Lechon, Hollandaise over English Muffin, with Mixed Greens

DESSERT

choice of

FLAN

Baked Custard with Caramel

TRES LECHE

Sponge Cake Soaked in 3 Milks