

DINNER MENU

**Tostones cubanos**

Fried plantains with guacamole and mango salsa 8

**Papas a la Huancaína**

Poached potatoes with creamy Peruvian pepper sauce 8

**Pollo adobado con gallo pinto estilo belize**

Belizean rice and beans with chicken adobo 13

**Torta Cubana**

Cuban pork sandwich with prosciutto, pickles, red onion, & tomato 10

**Yucca frita con chicharon y chimol**

Fried yucca with carnitas and zesty radish salsa 13

**Taquizas de asada, al pastor y de pollo**

Trio of taquitos filled with steak, spicy pork, and chicken 10

**Cuban Ropa Vieja**

Braised shredded flank steak in tomato sauce with gallo pinto and sweet plantains 14

**Empanadas de Camarón**

Three savory turnovers with shrimp filling 12

**Guatemalan Tostadas**

Chicken tostadas with beets, potato, carrot, and egg 13

**Sopes de Tinga**

Braised shredded chicken in a chipotle marinade 10

**Pupusas**

Thick, handmade corn tortillas stuffed with chorizo and cheese 9

**Shrimp ceviche**

Served with tomatoes, red onion, cucumber, mango, and plantain chips 12

DESSERT

Traditional flan 6

Panna cotta 6

Sweet plantain with coconut ice cream 5

WHITE WINE

Oyster Bay	<i>Sauvignon Blanc</i>	7	27
Yellow Tail	<i>Reserve Chardonnay</i>	6	23
El Coto	<i>Rioja</i>	7	25
Marques de Riscal	<i>Rueda</i>	6	23
Ruffino	<i>Pinot Grigio</i>	7	25
Casillero del Diablo	<i>Chardonnay</i>	7	25

RED WINE

Oyster Bay	<i>Pinot Nior</i>	7	25
Yellow Tail	<i>Shiraz-Cabernet</i>	6	23
Marques de Riscal	<i>Tempranillo</i>	6	23
High Note	<i>Malbec</i>	7	25
Casillero del Diablo	<i>Cabernet Sauvignon</i>	7	25
Root:1	<i>Cabernet Sauvignon</i>	7	25
Osborne Solaz	<i>Merlot Tempranillo</i>	7	25

BOTTLED BEER (3.00)

Corona  
Negra Modelo  
Tecate  
Pacifico  
Poppy Jaspser  
Estrella  
Blue Moon

MOJITO (6)

Traditional  
Blackberry  
Hibiscus  
Tamarindo

SANGRIA (6)

Red spiced  
White lychee