



*dinner*

## *appetizers*

### *tres ceviches 16*

rock shrimp and charred tomato  
snapper with chiles and passion fruit  
spicy lobster with avocado and key lime

### *coconut ceviche 14*

shrimp, calamari, grouper and octopus with coconut milk  
lime and chiles served in a fresh young coconut

### *picadillo empanandas 10*

beef and potato with a spicy pineapple sofrito

### *spicy caesar salad 10*

hearts of romaine lettuce, shaved parmesan  
garlic mojo toasted croutons

### *avocado and tomato salad 9*

red onion, butter lettuce and orange mojo vinaigrette

### *bongos green salad 9*

crispy plantains, charred onions and tomato salsa criolla

### *hot rock shrimp 14*

crisp lettuce cups, sweet and spicy creole pepper sauce

### *fire sticks 12*

churrasco steak chimichurri  
cuban chicken with sundried tomato mojo

### *crispy fish tacos 12*

red snapper served in mini soft corn tortillas  
mango avocado salsa and caramelized onion crema

### *spare ribs cubano 14*

slow cooked baby back ribs, guava-habanero glazed

### *sugar cane smoked salmon 12*

capers, fresh lime, crispy shallots and citrus

### *coconut shrimp 14*

banana rum mojo

### *quesadilla habana 12*

sizzled beef, blanco cheese, tomato and avocado mojo

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## *sides 6*

*pan toasted garlic bread*

*spicy pineapple fried rice*

*crispy tostones - green plantains  
with garlic mojo*

*maduros - sweet yellow-ripe fried plantains*

*fufu - plantain mash with garlic,  
olive oil and crispy pork*

*jumbo asparagus in spicy lemon mojo*

*black beans and white rice*

## *tradicional*

Estefan family recipes  
served with white rice and black beans

### *double pork chop 22*

lechón de puerco, double thick cut with hot mustard sauce  
sweet plantain fufu

### *vaca frita 21*

shredded and sizzled crispy pot roast with sour orange mojo  
and grilled onions

### *garlic sautéed shrimp 25*

camarones al ajillo in a garlic herb butter sauce

### *arroz con pollo 19*

classic cuban chicken and yellow rice, grilled garlic bread

### *chicken a la plancha 20*

seared chicken breast, garlic lemon mojo and grilled onions

### *steak palomilla 22*

cuban style seared steak, garlic mojo and grilled onions

### *the ultimate cuban sandwich 16*

house-made cuban bread, smoked ham, roasted pork  
mustard, pickles and swiss cheese

## *entrees*

### *charred onion tuna 26*

served rare with jicama, mango, avocado slaw  
lemon shallot mojo

### *pan seared red snapper 27*

on coconut rice, hearts of palm and habanero mango salsa

### *red fire prawns 26*

spicy orange glaze and fried yucca chimichurri

### *lobster diablo 39*

2 lb cracked whole maine lobster  
with smokey chile butter and purple potato mash

### *spitfire roasted chicken 21*

garlic asado spice rubbed with salsa criolla

### *pineapple barbecued pork 22*

slow cooked and spicy  
served in a banana leaf with fried yam matchsticks

### *dulce de leche lamb rack 34*

hazelnut crust with caramelized garlic sauce  
jamaican spiced sweet potato fries

### *seared beef filet mignon 32*

crispy shallot - pink peppercorn butter  
fingerling potatoes and spicy red tomato salsa

### *black pepper rib eye steak 36*

caramelized red onions and heirloom tomato mojo salad

### *paella grande 58*

- for two -

our seafood paella is made to order and takes thirty minutes to prepare  
yellow rice simmered with clams, mussels, shrimp, grouper, calamari,  
lobster, chorizo sausage, rotisserie chicken, piquillo peppers  
and sweet peas

Executive Chef Jose Luis Flores