Menu

## TARTFR



Stuffed Sweet Plantains - sweet plantain, ground beef, melted mozzarella

Empanadas - beef, chicken, cheese

Yuca Frita - fried cassava, sriracha aioli

Little Havana House Salad - mixed greens, beets, tomatoes, candied walnuts, homemade croutons + goat cheese

**Coconut Shrimp** - coconut breaded shrimp

Wedge Salad - served with smoked chorizo, avocado + tomatoes

## MAIN

Churrasco a la Parilla (\$10 supplement) - pico de gallo, chimichurri, white rice, red beans

Seafood Paella - saffron rice, mussels, shrimp, clams, scallops, calamari

Pork Chops - french cut, caramelized onions, bacon, house mojo marinade, white rice, red beans

Ropa Vieja- shredded beef, tomato sauce, onions, white rice, red beans, sweet plantains

Arroz con Pollo - savory yellow rice, chicken, broccoli, red peppers

Havana Bolognese - rigatoni pasta, ground beef, arrabbiata sauce, parmesan cheese, sweet plantains

**Island Salmon** - pan seared, avocado oil, fresh lemon, coconut rice, black beans

**Seafood Mofongo** - shrimp, clams, mussels, scallops, calamari, arrabbiata tomato sauce

## DESSERT

Flan - caramel custard

Tres Leches - butter cake, vanilla whipped cream

Warm Lava Cake - rich chocolate cake, raspberry sauce, coconut flakes, vanilla ice cream, toasted almonds



Prix-fixe menu: \$75 per person plus tax & 20% gratuity. Prix-fixe menu cannot be combined with any other discounts or promotions. No substitutions.