



New Haven Restaurant Week Lunch

\$17 pre fixe

(select one from each course)

platos principales [mains]

Masitas de Puerco*

traditional crispy fried pork with onion

Eggplant Steak

thick sliced eggplant, tomato, cheese, yuca

Taco Cubano

1ea. pork and beef, pico de gallo, lettuce and tomato

postres [dessert]

Flan de Fresa

traditional custard with strawberry, lemon & sage

Arroz con Leche*

traditional rice pudding with coconut cream

Tres Leches Cake*

traditional 3 milks cake

thoroughly cooking meats, poultry and fish will reduce the risk of food borne illness

New Haven Restaurant Week Dinner

\$34 pre fixe

(select one from each course)

aperitivos [appetizers]

Albondigas Cubanas

Cuban beef meatball in a light tomato sauce with shredded cheese

Ajiaco

Taino harvest stew, platano, yuca, pork, chicken

platos principales [mains]

Bolicho*

traditional cuban pot roast stuffed with chorizo
mashed potato / greens

Pargo y Jaiba con Salsa de Coco

crispy fried red snapper, coconut crabmeat cream sauce
white rice, tostones

postres [dessert]

Flan de Fresa

traditional custard with strawberry, lemon & sage

Tres Leches Cake*

traditional 3 milks cake

Arroz con Leche*

traditional rice pudding with coconut cream

thoroughly cooking meats, poultry and fish will reduce the risk of food borne illness