

New Haven Restaurant Week

Presented by **KeyBank** 

**Spring 2019 Lunch Menu
\$17 Pre Fixe (2 course)**

platos principales [mains]

pollo con papa

garlic, sweet onions & tumeric simmered with chicken
to create this tasty traditional dish

bistec encebollado

seared palomilla steak and onions

pescado primavera

fresh spring greens & flaky haddock filet

postres [dessert]

cuban coconut bread pudding

flan soul de cuba

tres leches +\$2

cocktail specials

cuba libre \$3

Jesus' soul sangria \$7

titos cranberry spritzer \$5

New Haven Restaurant Week

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Spring 2019 Dinner Menu
\$31 Pre Fixe (3 course)

aperitivos [starters]

mejillones Caribeños

tender PEI mussels steamed with coconut curry cream sauce

tostones con camaron y aguacate

shrimp, mashed green plantain, avocado puree (2pc)

empanada de espinaca

spinach and cheese empanada (2pc)

platos principales [mains]

bistec empanizado

breaded strip steak pounded thin and fried, then covered in sautéed onion
moro rice, tostones

medallones de puerco

tender pork medallions
red wine reduction and mojo veggies

ensalada de salmón

7oz seared salmon fillet topped with honey mojo
atop a bed of fresh spring greens

pollo asado

juicy 1/2 chicken, guava BBQ glaze
roasted with potato, tomato and onion

postres [desserts]

cuban coconut bread pudding
tres leches cake + \$2

flan soul de cuba
guava empanadas +\$2

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