

Platillos de la Casa - *Dinner*

Pan con Comilona / Flatbreads and Spreads

set on tables as guests arrive

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisp

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Romaine Hearts served individually

with chile strips, green plantain croutons, and cabrales blue cheese vinaigrette

or

Spinach Empanada served individually

with pinenuts, raisins, and manchego cheese; served with salsa verde and fresh crema

Platos Principales / Entrees

guests select one of the following entrees

Pollo Ciudad

grilled chicken served over cuban rice with cilantro sauce and pickled tomatoes

Grilled Mahi Mahi with Tamarind Glaze

on cumin scented cabbage and mashed yuca
with a habanero orange salsa

Vegetable Chilaquiles

roasted peppers and seasonal vegetables sautéed with fried tortillas and salsa
served in roasted portabella mushroom with mushroom ceviche

Postre / Dessert

Chef's Signature Dessert Assortment

does not include alcohol, specialty drinks, 8.25% sales tax,
3% service charge, and 18% suggested gratuity

El Banquetazo - Dinner

Pan con Comilona / Flatbreads and Spreads

set on tables as guests arrive

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisp

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Seared Calamari served family style

with bilbao chorizo, white beans, and roasted peppers

Romaine Hearts served individually

with chile strips, green plantain croutons, and cabrales blue cheese vinaigrette

Platos Principales / Entrees

guests select one of the following entrees

Carnitas

slow roasted all natural niman ranch pork served with mashed yuca, black beans, fried plantains, and grilled corn salsa

Pollo Ciudad

grilled chicken served over cuban rice with cilantro sauce and pickled tomatoes

Grilled Mahi Mahi with Tamarind Glaze

on cumin scented cabbage and mashed yuca
with a habanero orange salsa

Vegetable Chilaquiles

roasted peppers and seasonal vegetables sautéed with fried tortillas and salsa
served in roasted portabella mushroom with mushroom ceviche

Postre / Dessert

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El Festin - Dinner

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisp

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Ensalada / Salad

Arugula and Celery Root served individually

with shaved manchego and spiced pepitas

Entrada / Starter

Spinach Empanada

with pinenuts, raisins, and manchego cheese; served with salsa verde and fresh crema

Platos Principales / Entrees

guests select one of the following entrees

Grilled Mahi Mahi with Tamarind Glaze

on cumin scented cabbage and mashed yuca with a habanero orange salsa

Andalucian Skirt Steak

niman ranch skirt steak seasoned with moorish spices
served on a bed of roasted eggplant, pepper, and onion samfaina

Pollo Ciudad

grilled chicken served over cuban rice with cilantro sauce and pickled tomatoes

Carnitas

slow roasted niman ranch pork served with mashed yuca, black beans,
fried plantains, and grilled corn salsa

Olive Oil Poached Arctic Char with Tacu Tacu

arctic char slow poached and served with braised orange and fennel over tacu tacu,
a peruvian "dirty rice" made with mashed lentils and pan fried rice

Vegetable Chilaquiles

roasted peppers and seasonal vegetables sautéed with fried tortillas and salsa
served in roasted portabella mushroom with mushroom ceviche

Postre / Dessert

Chef's Signature Dessert Assortment

does not include alcohol, specialty drinks, 8.25% sales tax,
3% service charge, and 18% suggested gratuity