

Calle Ocho

WEDNESDAY PIG-OUT MENU

\$35 Pre-Fixe

APPETIZERS

(choose one)

Choripan

Spanish Chorizo, Butifarra,
Manchego Cheese,
Black Pepper Bread

Tocineta

Baby Spinach, Portobello Mushrooms,
Hard Boiled Eggs, Bacon-Sherry
Vinaigrette

Picadillo

Pork Picadillo Empanada,
Grilled Vegetable Salad,
Fifty-Year-Old Balsamic

ENTREES

(choose one)

Pernil

Crispy Cuban Pork, Viguron Slaw,
Steamed Yuca, Garlic Mojo

Costillitas

Orange Chipotle BBQ
Baby Back Ribs, Sweet Potato Fries,
Mexican Corn

Cataplaná

Iberian Shrimp Chorizo and Clam Stew,
Roasted Vegetables, White Beans

-Pre-Fixe Includes Dessert Selection-

LATIN COCKTAILS

Sangria

Red or White Wine, Fresh Fruit, Splash
of Spirits.....8

Latinopolitan

Bacardi Limon Cosmo.....10

Mojito

Rum, Lime Juice, Sugar & Mint.....9

Caipirinha

Cachaça, Sugar & Fresh Lime.....9

Cojito

Cruzan Coconut Rum, Lime Juice, Mint
& Sugar.....10

Mar Azul

Tommy Bahama Rum, Fresh Lime, Blue
Curaçao.....10

SIDES

Black Beans & Rice 6

Yuca Fries 6

Grilled Asparagus, Red Chimichurri 6

Garlic Spinach 6

Sweet & Green Plantains 6

Almond Red Rice 6

Combination of Arepas, Yuca Fries,
Black Beans & Rice, Plantains 16

CEVICHES

Mariscos

Maine Lobster, Shrimp, Lemon Oil, Jalapeño, Fresh Lime.....14

Conchitas

Bay Scallops, Salsa Verde, Avocado.....11

Ostras

Four Oyster Shooters (Mojito, Caipirinha, Sangria, Margarita).....10

Salmon

House Cured Salmon, Aji Amarillo, Sour Orange, Pineapple.....11

Tropical

Rock Shrimp, Roasted Tomato, Mango Passion, Citrus.....13

Hondureño

Ahi Tuna, Coconut Milk, Pickled Jalapeños.....13

Ceviche Sampler

Choose a Sampling of Four Ceviches.....29

APPETIZERS

Ensalada

Golden & Red Beets, Garlic Oil, Spanish Goat Cheese.....10

Arepa

Colombian Sweet Corn Cake, Bacalao, Crema Nata & Watercress.....14

Dulce

Fire Roasted Sweet Corn Empanada, Goat Cheese, Vine Ripe
Tomatoes.....14

Camarones

Puerto Rican Rum Glazed Shrimp, Crispy Onion, Avocado Salad.....13

Cangrejo Caliente

Hot Jumbo Lump Crab Meat, Piquillo Pepper & Spinach Dip,
Tortillas Rojas.....11

Datiles

Bacon Wrapped Almond Stuffed Dates, Hearts of Palm, Cabrales.....12

Tamal

Sweet Corn & Goat Cheese Tamal, Shrimp Enchilado,
Pumpkin Pesto.....13

Chicharrón

Crispy Calamari, Dominican Honey, Cashews, Organic Sprout Salad.....12

Gallitos

Platter of Traditional Costa Rican Soft Tacos with Grilled Beef,
Shrimp Enchilado & Chipotle Chicken (serves two).....25

Picada

A Selection of the Chef's Favorite Appetizers.....39

ENTREES

Bistec

Cuban Style "Steak Frites", Traditional Chimichurri.....28

Lechon

Mojo Braised Pork Shank, Guiso de Maiz23

Churrasco

Grilled Skirt Steak, Arroz Rojo, Grilled Asparagus, Criolla Salad.....25

Salmon

Spice Rubbed Salmon, Lobster Mash, Cucumber Relish,
Mango Chutney.....27

Vegeteriano

Wild Mushroom Paella, Green Bean Salad, Sweet Pea Vinaigrette.....21

Cubano Clasico

Cafeteria Style Ropa Vieja, Rice & Beans, Maduros, Tamal, Avocado.....23

Corvina

Chilean Seabass, Porotos Mixtos, Sea Urchin Butter.....25

Filete

Uruguayan Beef Tenderloin, Wild Mushroom Picadillo, Cuatro Queso
Empanada.....27

Vaca Frita al Caballo

Cuban Skirt Steak, Latin Fried Rice, Tomato Escabeche, Avocado.....24

Pollo

Grilled Chicken Breast, Pigeon Pea Asopao, Green Plantain Fritters.....21

Paella

Lobster, Mussels, Clams, Shrimp, Scallops, Chorizo, Chicken,
Tomato-Calamari Salad.....29

Pato

Duck Two Ways, Colombian Carimañola, Dried Cherry Sauce.....24

18% Gratuity On All Parties Of Eight Or
More

Executive Chef: Alex Garcia