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

LATIN COCKTAILS

- Sangria
  Red or White Wine, Fresh Fruit, Splash of Spirits

- Latinopolitan
  Bacardi Limon Cosmo

- Mojito
  Rum, Lime Juice, Sugar & Mint

- Caipirinha
  Cachaça, Sugar & Fresh Lime

- Cojito
  Cruzan Coconut Rum, Lime Juice, Mint & Sugar

- Mar Azul
  Tommy Bahama Rum, Fresh Lime, Blue Curacao

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, Jalapeno, Fresh Lime

- Conchitas
  Bay Scallops, Salsa Verde, Avocado

- Ostras
  Four Oyster Shooters (Mojito, Caipirinha, Sangria, Margarita)

- Salmon
  House Cured Salmon, Aji Amarillo, Sour Orange, Pineapple

- Tropical
  Rock Shrimp, Roasted Tomato, Mango Passion, Citrus

- Hondureño
  Ahi Tuna, Coconut Milk, Pickled Jalapenos

- Ceviche Sampler
  Choose a Sampling of Four Ceviches

APPETIZERS

- Ensalada
  Golden & Red Beets, Garlic Oil, Spanish Goat Cheese

- Arepa
  Colombian Sweet Corn Cake, Bacalao, Crema Nata & Watercress

- Dulce
  Fire Roasted Sweet Corn Empanada, Goat Cheese, Vine Ripe Tomatoes

- Camarones
  Puerto Rican Rum Glazed Shrimp, Crispy Onion, Avocado Salad

- Cangrejo Caliente
  Hot Jumbo Lump Crab Meat, Piquillo Pepper & Spinach Dip, Tortillas Rojas

- Datties
  Bacon Wrapped Almond Stuffed Dates, Hearts of Palm, Cabrales

- Tamal
  Sweet Corn & Goat Cheese Tamal, Shrimp Enchilado, Pumpkin Pesto

- Chicharron
  Crispy Calamari, Dominican Honey, Cashews, Organic Sprout Salad

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

- Picada
  A Selection of the Chef’s Favorite Appetizers

ENTREMES

- Bistec
  Cuban Style “Steak Frites”, Traditional Chimichurri

- Lechon
  Mojo Braised Pork Shank, Guizo de Maiz

- Churrasco
  Grilled Skirt Steak, Arroz Rojo, Grilled Asparagus, Criolla Salad

- Salmon
  Spice Rubbed Salmon, Lobster Mash, Cucumber Relish, Mango Chutney

- Vegetariano
  Wild Mushroom Paella, Green Bean Salad, Sweet Pea Vinaigrette

- Cuban Clasico
  Cafeteria Style Ropa Vieja, Rice & Beans, Maduros, Tamal, Avocado

- Corvina
  Chilean Seabass, Porotos Mixtos, Sea Urchin Butter

- Flote
  Uruguayan Beef Tenderloin, Wild Mushroom Picadillo, Cuatro Queso Empanada

- Vaca Frita al Caballo
  Cuban Skirt Steak, Latin Fried Rice, Tomato Escabeche, Avocado

- Pollo
  Grilled Chicken Breast, Pigeon Pea Asopao, Green Plantain Fritters

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

- Pato
  Duck Two Ways, Colombian Carimañola, Dried Cherry Sauce