



\$50 ++Menu
BEGINNINGS
(CHOOSE ONE)

YUCA GARDEN GREENS
FRESH PICKED FARMER'S GREENS TOSSED WITH A VERY CARIBBEAN GUAVA
VINAGRETTE AND FARMER'S CHEESE

CAESAR SALAD
THE TRADITIONAL SALAD (OF LATINO BIRTH!!!!) WITH A LATIN TWIST. CRISP
ROMAINE, SHAVED MANCHEGO CHEESE, YUCA CROUTONS, AND CREAMY
CAESAR DRESSING

ENTREES
(CHOOSE THREE)

CHILEAN SALMON
GRILLED FILLET OF CHILEAN SALMON SERVED WITH A NUTTY JAPONICA
BLACK RICE AND A LIGHT MANGO MUSTARD SAUCE. FINISHED WITH A
GARLIC- TOMATO CONCASSE

CHURRASCO
A LATIN FAVORITE!! GRILLED MARINATED SKIRT STEAK SERVED WITH
GARLIC MASH AVOCADO SALAD AND JALAPENO CHIMCHURRI

POLLO CRIOLLO
SEMI BONELESS HALF CHICKEN MARINATED IN TROPICAL CITRUS JUICES
AND GRILLED. SERVED WITH A CITRUS VINAGRETTE ON FUFU WITH PLANTAIN
CHIPS AND AVOCADOS

RAVIOLI YUCALOTTI
OUR HOMEMADE SPINACH AND RICOTTA RAVIOLI WITH A CREAM OF BLACK
BEAN AND INFUSED WITH GOAT CHEESE

YUCA RELLENA
A VEGETARIAN'S DELIGHT! STEAMED YUCA FILLED WITH A TRUFFLE
SCENTED WILD MUSHROOM PICADILLO. SERVED ON SAUTEED FRESH
SPINACH WITH TWO VIBRANT VINAGRETTES OF BEET AND CARROT

DESSERT
(CHOOSE ONE)

**“TRES LECHES DE CHOCOLATE”
CHOCOLATE SPONGE CAKE SOAKED IN THREE MILKS FINISHED WITH A
DECADENT CHOCOLATE MOUSSE AND CROWNED WITH A HOMEMADE
CHOCOLATE ICE CREAM**

**CLASSIC CUBAN BREAD PUDDING
FROM VIEJA HABANA TO PEQUENA HABANA, OUR FAMOUS BREAD PUDDING
SERVED WITH FRESH GUAVA SAUCE AND GUAVA CHEESE ICE CREAM**

**NIGHT AND DAY FLAN DUET
TRADITIONAL VANILLA FLAN PAIRED WITH CHOCOLATE GRAN MARNIER FLAN**

\$65 ++Menu

**BEGINNINGS
(CHOOSE TWO)**

**TASAJO
A YUCA ORIGINAL! RIPE SWEET PLANTAINS WRAPPED AROUND A SAVORY
CURED BEEF FILLING AND SERVED WITH AN HERBAL SALSA VERDE AND
COOL SOUR CREAM**

**DONA GLORIAS FRIJOLES NEGROS
A RICH CUBAN BLACK BEAN SOUP SERVED WITH A HOT RICE PANCAKE,
SOUR CREAM, AND CHOPPED SCALLIONS**

**CAESAR SALAD
THE TRADITIONAL SALAD (OF LATINO BIRTH!!!) WITH A LATIN TWIST. CRISP
ROMAINE, SHAVED MANCHEGO CHEESE, YUCA CROUTONS, AND CREAMY
CAESAR DRESSING**

**YUCA GARDEN GREENS
FRESH PICKED FARMER’S GREENS TOSSED WITH A VERY CARIBBEAN GUAVA
VINAGRETTE AND FARMER’S CHEESE**

**ENTREES
(CHOOSE THREE)**

**POLLO CRIOLLO
SEMI BONELESS HALF CHICKEN MARINATED IN TROPICAL CITRUS JUICES
AND GRILLED. SERVED WITH A CITRUS VINAGRETTE ON FUFU WITH PLANTAIN
CHIPS AND AVOCADOS**

**GUAVA BBQ BACK RIBS
YUCA’S FAMOUS SPICY GUAVA BBQ BACK RIBS (ACCEPT NO IMITATIONS!!!)
PRESENTED ON CRISP YUCA CON MOJO FRIES AND A COOL CHAYOTE COLE
SLAW**

**RABO ENCENDIDO
A TRUE TASTE OF CUBA! TENDER SLOW BRAISED OXTAIL IN A FIERY RIOJA
WINE SAUCE WITH ROAST GARLIC AND YUCA MASH. ACCOMPANIED BY A
SWEET PLANTAIN AND GINGER FLAN**

CHILEAN SALMON

**GRILLED FILLET OF CHILEAN SALMON SERVED WITH A NUTTY JAPONICA
BLACK RICE AND A LIGHT MANGO MUSTARD SAUCE. FINISHED WITH A
GARLIC-TOMATO CONCASSE**

CHURRASCO

**A LATIN FAVORITE!! GRILLED MARINATED SKIRT STEAK SERVED WITH
GARLIC MASH, AVOCADO SALAD AND JALAPENO CHIMICHURRI**

**DESSERT
(CHOOSE TWO)**

NIGHT AND DAY FLAN DUET

TRADITIONAL VANILLA FLAN PAIRED WITH CHOCOLATE GRAN MARNIER FLAN

KEY WEST NAPOLEON

**LAYERS OF FLAKY PASTRY SHEETS FILLED WITH A KEY LIME ICE CREAM AND
TOPPED WITH DULCE DE LECHE CARAMEL**

CLASSIC CUBAN BREAD PUDDING

**FROM VIEJA HABANA TO PEQUENA HABANA, OUR FAMOUS BREAD PUDDING
SERVED WITH FRESH GUAVA SAUCE AND HELADO DIPLOMATICO**

“TRES LECHE DE CHOCOLATE”

**CHOCOLATE SPONGE CAKE SOAKED IN THREE MILKS FINISHED WITH A
DECADENT CHOCOLATE MOUSSE AND CROWNED WITH HOMEMADE ICE
CREAM. DEFINITELY A CHOCOLATE LOVER’S DREAM!!!!**
