

Calle Ocho

RESTAURANT WEEK

\$35

APPETIZERS

(choose one)

Piquillos

Crab Stuffed Piquillo Pepper, Sweet Summer Pea Sauce, Crema Fresca

Jitomates

Heirloom Tomatoes, Queso Fresco, Lemon Oil, Butter Lettuce

Tacos Al Pastor

Marinated Pork, Piña Dulce, Salsa Roja y Verde

ENTREES

(choose one)

Chuleton

Honey Basted Double Pork Chop
Fingerling Potatoes, Chorizo,
Roasted Peppers, Pearl Onions

Parguito

Malanga Wrapped Red Snapper,
Grilled Vegetables Salad,
Malanga Goat Cheese Mash

Mar Y Tierra

Patagonian Beef Tenderloin, Jumbo
Shrimp, Cauliflower Puree, Aliño De
Perejil

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

Empanada

Caramelized Onion and Apple Empanada, Baby Arugula, Piquillo Peppers,
Candied Pecans, Cabrales Blue Cheese.....10

Datiles

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

Tamal

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

Chicharron

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 Classico

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