

APRIL SPECIALS

~~SAVORY STARTER~~

Octopus Ceviche: *Tender Octopus | Nopalitos | Roasted Red Pepper | Pineapple | Rice Wine Vinaigrette | Shredded Romaine **Gluten Free** \$14*

~~ENTICING ENTREES~~

Plantain Cups: *Grilled Chicken Breast | Mushroom | Onion | Tomato Cream Sauce | Masa-Dusted Fried Plantain Cups; served with Mamposteao \$20*

Loaded Mamposteao: *Kidney Beans | White Rice | Plantain | Bell Peppers | Shallot | Tomato | Al Pastor Pork Belly \$20 **Gluten Free***

Chimichurri Skirt Steak: *Flavorful Skirt Steak *recommended Medium + | Puerto Rican Chimichurri; served with Mamposteao \$26 **Gluten Free***

Caribbean Red Snapper: *Fried, Whole Red Snapper | Citrus Vinaigrette; served with Mamposteao \$36*

~~Add a Cup of Soup or a Petite House Salad to any Entrée for only \$2~~

~~DESSERTS of the MONTH~~

Honey Pear Cheesecake: *Homemade Cheesecake | Pureed Pear | Honey \$8*

Coconut Flan: *Creamy Baked Custard | Toasted Coconut **Gluten Free** \$7*

Join us for our Wine Pairing Dinner on Thursday, April 25th @ 6:30pm featuring Duckhorn Wines