



AVAILABLE ONLY SUNDAY-THURSDAY
30 PEOPLE MINIMUM

\$75 per person + tax + gratuity

Cocktail Hour (select 6)

Grilled Chorizo: Spanish Chorizo grilled over open flame

Ham Croquettes: Traditional Cuban fritter filled with Ham stuffing.

Steak Pinchos: Grilled Skirt Topped with Argentine Chimichurri

Empanadas, choice of chicken o ropa vieja or spinach: Chicken served with roasted tomatillo sauce. Beef served with black bean broth and cheese, spinach served with a sweet membrillo sauce.

Salmon over Cucumber : Cucumber "cups" filled with fresh salmon stuffing.

Crispy Pork & Plantains: Crispy pork chunks served with twice fried green plantains

Sabor Pipa - choice of beef or vegetable : Homemade flatbread topped with your choice of roasted veggies or ground beef.

Chino Latino Ribs: Miso glazed baby back ribs, jicama and carrot slaw.

Crabmeat & Yuca Croquette: Lump crab meat, corn salsa, poblano pepper aioli.

Albondigas (Spanish meatballs) Braised meatballs, guajillo sauce, pico de gallo, cotija cheese

Papa Rellena : Boniato mash stuffed with savory beef and fried.

Arepitas : Shredded beef over traditional Venezuelan corn cake

Chicken Pinchos: Topped with Argentine Chimichurri

Havana Rolls: Short ribs thinly sliced, hearts of palm, carrots, goat cheese, cilantro, roasted garlic aji panka sauce.

El Guajiro: Cuban spring roll (rice paper filled with ham, pickles, Swiss cheese and pernil)

Mini Beef Piononos: Sweet Plantains with Picadillo, Caper Raisin Sofrito, Brazilian cheese, bacon sherry vinaigrette

Mini Cuban Sandwich: Roasted pork, ham, Swiss cheese, pickle & mustard

Mofonguitos: Crushed plantain shells, stuffed with Ropa Vieja, Fricassee de Pollo or Crab Enchilado

Shrimp Pinchos: Grilled shrimp skewers, chimichurri \$3 up charge per person

Ceviche del Dia: Chefs daily preparation \$3 up charge per person

ENTREES (Choice of 2)
SERVED BUFFET STYLE

SABOR NUEVO PAELLA

Shrimp, squid, mussels clams & chorizo, red pepper infused rice

SALMON A LA PARRILLA

Grilled salmon, ginger boniato, carrot mojo

CAMARONES SALTEADOS

Sautéed Shrimp, Enchilado Sauce

MASITAS DE PUERCO

Traditional crispy pork, black bean puree

LECHON ASADO

Braised Pork, Traditional Garlic Mojo

POLLO A LA DUQUE DE ALBA

Sautéed Chicken Breast, Brandy, Mushroom Sauce

POLLO PANKA

Bone in Chicken Seasoned with Peruvian Panka Pepper, Slow Roasted and Served Over Chaufa Rice

CARNE CON PAPA

Braised Latin beef stew, carrots, potatoes

ROPA VIEJA

Shredded skirt steak, sweet plantains, avocado salpicon, black bean broth

BISTEC EN CEBOLLADO

Grilled Bistec de Palomilla, Topped with Sautéed Onions , Roasted Peppers

SIDES (choice of 2)

RICE,
BEANS,
MADUROS
GANDULES RICE
TOSTONES
YUCA FRIES

DESSERT BAR AVAILABLE UPON REQUEST

3 HOURS TOP SHELF OPEN BAR

COFFEE. TEA, SODA (INCLUDED)