

## Dinner Menu

### Appetizers

<b>Ceviche</b>		11
Citrus marinated shrimp and scallops with avocado, tomato, and jicama		
<b>Blue Corn Crusted Calamari</b>		9
With tomato aioli and cilantro aioli		
<b>Corn Crusted Dungeness Crab Cake</b>		12
With apple, jicama slaw, black forest ham and chorizo remoulade		
<b>Tamal en Hojas</b>		10
Mozzarella and manchego filled, topped with pork chili or vegetable chili		
<b>Spicy Duck Ropa Vieja</b>		9
Shredded duck, manchego corn cake, and marinated Cuban style tomatoes		
<b>Empanadas</b>		7
Spanish turnovers with pulled oxtail, served with an avocado mousse		
<b>Camarones</b>		12
Achiote grilled prawns over white bean hummus with chili enchilado sauce		

### Soups and Salads

<b>Soup of the Day</b>	Varies Daily	<b>Crispy Calamari Salad</b>	9
		Tossed with baby mizuna and sesame seeds in a creamy cilantro vinaigrette	
<b>Tortilla Soup</b>	8	<b>Cuban Caprese Salad</b>	9
Tower of pulled chicken, manchego cheese and avocado		Buffalo mozzarella, organic multi-colored tomatoes and chopped avocado with aged balsamic and virgin olive oil	
<b>Classic Cuban Black Bean Soup</b>	6	<b>Blue Crab Salad</b>	16
With cherry tomato and jalapeno		Lump crab, tomatoes and avocado on a bed of organic baby greens with a cilantro pesto dressing	
<b>Organic Baby Green Salad</b>	7	<b>Camarones Libre</b>	14
Cucumber, avocado, cherry tomato, jicama, red onion with citrus garlic vinaigrette		Jumbo achiote prawns stuffed with lump crab, served with mixed greens atop a fried tostone with mango and orange mojo vinaigrette	
<b>Crispy Goat Cheese Salad</b>	9		
Organic greens dressed with prickly pear vinaigrette with candied walnuts, green apples and dried apricots and cranberries			
<b>Classic Caesar Salad</b>	9		
Shaved parmesan reggiano and grilled crostini with anchovy tapenade			

**Sunday Champagne Brunch**  
10:00am-3:00pm  
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**Mojitos Rum Menu**  
44 Selections from 12 Countries  
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**Private and Business Gatherings for Parties of 8 to 150**  
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**Corkage Fee - \$15 Friday-Saturday**  
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**Gratuity of 20 % Included on Parties of 6 or More**

**New for 2009!**

**Executive Lunch Tuesday – Saturday**  
Three Courses \$14.99

**Kids Eat Free Sunday – Thursday**  
Penne with Butter, Grilled Cheese with Fries or Chicken Fingers with Fries (with soft drinks)

**No Corkage Fee Sunday - Thursday**

**Mojito Tuesdays**  
\$4.00 Mojitos with the order of an entrée

**Appetizer Wednesdays**  
Complimentary appetizers for two with the order of an entrée

**Havana Thursdays**  
\$14.99 Prefix Cuban pork special all day includes soup or salad, entrée and dessert

**Paella Fridays**  
Complimentary glass of Sangria with an order of Paella

**Nightly Prefix Dinners**  
\$28.00 Three Course Dinner

## Rice

- Arroz Frito** 14  
Creole Cuban style fried rice with rock shrimp, pork and ham, topped with avocado and ripe plantain
- Poblano Risotto** 14  
With grilled vegetables, tomatillo coulis, topped with shaved manchego cheese

## Fish

- Pepper Crusted Atlantic Wild Salmon** 23  
On a bed of grilled seasonal vegetables
- Grilled Escolar** 24  
Tahitian white fish with fresh Manila clam and Spanish chorizo sauce served over garlic spinach
- Chilean Sea Bass on Corn Guizo** 32  
Crispy corn crust, poblano goat cheese mashed potatoes and tomato corn stew
- Seafood Chupe with Aji Amarillo** 28  
Shellfish bouillabaisse with Peruvian chili and roasted tomato
- Seafood Paella** 32  
Shrimp, scallops, calamari, mussels, clams, and baby lobster tail with Spanish chorizo and saffron risotto

## Meat

- Pan Seared Organic Chicken Breast** 23  
Over coconut rice and grilled seasonal vegetables with ancho chile chicken jus
- Ropa Vieja** 18  
Shredded beef brisket in a tomato sherry wine sauce, served with white rice and fried very-ripe plantain
- Pierna de Lechón Asada** 18  
Roasted leg of marinated pork over white rice and black beans topped with avocado salsa served with twice fried tostones
- Mojito Chop** 28  
12 oz porterhouse cut pork chop with red wine reduction topped with apple-mango chutney and served on garlic mashed potatoes
- Boneless Beef Short Ribs** 22  
With chorizo smashed new potatoes with caramelized onion and roasted jalapenos
- Bistec de Palomilla** 18  
Sautéed thinly sliced top sirloin steak with grilled onions served with moros y cristianos and ripe plantains or papas fritas
- Churrasco Nicaraguense** 26  
Garlic marinated Nicaraguan skirt steak with wild mushrooms, black corn sauce and roasted garlic potato purée
- Filet Mignon** 25  
Served with a butternut squash hash, chipotle pearl onion demi glaze, and topped with crispy onions

## Children's Menu

- Penne with Butter, Grilled Cheese with Fries or Chicken Fingers with Fries  
(Including soft drinks) 7

## Sides

- Moros y Cristianos, Arroz Blanco**  
**Frijoles Negros, Plátanos Maduros Fritos,**  
**Tostones, Papas Fritas** 5
- Avocado and Onion Salad, Fried Yuca,**  
**Sautéed Sweet White Corn,**  
**Garlic Spinach, Green Beans,**  
**Cream of Corn** 5