



Washington, DC Restaurant Week January 2011

\$20.11 Pre Fixe Brunch Menu

We request the entire table participate in the Restaurant Week menu

First

(Choose one)

Guacamole Cubano

Avocado, golden pineapple,
fresh lime juice and extra virgin olive oil.
Crispy plantain chips

Tostones

Twice fried crisp green plantains.
Garlic mojo dipping sauce

Pato Ahumado

House-cured smoked duck, roasted corn salsa.
Huitlacoche vinaigrette

Third

(Choose one)

Pollo Frito con Panqueques

Crispy buttermilk marinated chicken breast strips, cornmeal pancakes.
Cuba Libre 5 Year Rum-molasses syrup and mango butter

Tortilla de Chorizo con Papas

Fluffy two egg omelet filled with chorizo sausage, roasted potatoes, sour cream and Monterey Jack cheese.
Arugula-tomato salad. Red wine vinaigrette

Huevos Enchilados

Two eggs poached in enchilado sauce, grilled white corn arepa stuffed with cheese.
Roasted corn salsa

Torreja

Hazelnut and almond encrusted French toast stuffed with Frangelico-Mascarpone cheese.
Drunken strawberry-honey drizzle
\$5

One-Eyed Ropa Vieja Hash

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers and red wine on a hash of Idaho russet potatoes,
sweet potatoes, maduros and corn. Fried egg
\$5

Dessert

Pastry Chef's Favorites

Our pastry chef's selection of two favorite desserts, displayed in mini portions so you can try them both!
Tocino del Cielo: A traditional Cuban flan
Arroz con Leche: Mami Totty's recipe for classic Cuban rice pudding. Alfajor de membrillo

Specialty Beverage

Agua Fresca

Intense nectars or juices are made into refreshing agua frescas by adding guarapo and a splash of water.
Your choice from our selection of tropical flavors
\$4

No substitutions to restaurant week menu please