



## Washington, DC Restaurant Week January 2011

### \$20.11 Pre Fixe Lunch 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

#### Second

*(Choose one)*

##### **Albondigas Camagüey**

Chino glazed beef, pork and pine nut meatballs.  
Pickled carrot-cilantro slaw

##### **Pulpo con Berenjenas**

Truffle and citrus marinated grilled baby octopus,  
Haitian eggplant salad

##### **Cesar de Oriente**

Crispy spring roll of braised beef short rib.  
Shredded hearts of romaine.  
Roasted garlic-Caesar dressing and cotija cheese

##### **Escabeche de Hongos**

Grilled, citrus marinated fresh mushroom salad

#### Third

*(Choose one)*

##### **Tortica de Cangrejo**

Jumbo lump crab cake, crema de yuca and blood orange mojo

##### **Buñuelos de Espinaca**

Spinach and Manchego cheese puffs. Goat cheese ranch sauce and organic olive oil

##### **Cubanito**

Mini classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin,  
Genoa salami, ham, Provolone and Swiss cheese, yellow mustard-pickled relish. Plantain chips

##### **Churrasquito de Entraña**

Chimichurri marinated grilled skirt steak, roasted tomato demi-glace.  
Queso añejo-truffle oil, Kennebec shoestring potatoes

#### 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

*No substitutions to restaurant week menu please*