

MIAMI SPICE



ESTEFAN KITCHEN

Dinner - 39

FIRST COURSE

Cuban Brussel Sprouts

CHICHARRON CRUMBLE OR MALANGA CRISP, GARLIC BALSAMIC

Crispy Pork Belly

MASHED PLANTAIN, SRIRACHA GLAZE

Cuban Wedge Salad

GUAVA VINAIGRETTE, MARINATED TOMATOES, CRISPY MALANGA

SECOND COURSE

Havana Gnocchi

BRAISED OXTAIL, TRUFFLE OIL, CREAMY MADURO

Crispy Roasted Chicken Breast

ROASTED CHICKEN BREAST, STUFFED WITH CHORIZO & GOAT CHEESE, SERVED W/ MASHED YUCA, PICKLED ONIONS

Pork Ribs

CUBAN COFFEE RUB, PAPAS PELAYO, PICKLED COLESLAW

Chino Cubano

CUBAN STYLE FRIED RICE WITH SHRIMP, STEAK, CHICKEN, BACON, EGG, VEGETABLES, SWEET PLANTAINS, GLUTEN FREE SOY SAUCE, SESAME OIL (VEGETARIAN OPTION AVAILABLE)

DESSERT

Natilla

CUBAN STYLE HOMEMADE VANILLA BEAN PUDDING

Arroz con Mango

CLASSIC RICE PUDDING WITH A LAYER OF MANGO PUREE, TOPPED WITH MINT MERENGUE

Guava and Cream Cheese Mousse

WHIPPED, AIRY CREAM CHEESE AND GUAVA MOUSSE