



## **Cocktail Accompaniments**

**Choose 4 from the menu below for \$25.95 per person for 2 hours**

(Appetizers are served for 2 hours, additional time is charge by the hour at \$16 per person)

(Tax and tip not included, an 20% gratuity will be added for parties of 6 or more)

### **Guacamole and Chips**

**Tri-colored corn tortilla chips served with Salsa de Arbol, Pico de Gallo, and homemade Guacamole**

### **Mini Manchego Empanada**

**Flaky turnovers filled with Manchego cheese, onions, walnuts, and raisins**

### **Mini Pollo Empanada**

**Flaky turnovers stuffed with sautéed chicken, cheddar cheese, tomatoes, and corn drizzled with cilantro sour cream**

### **Calamari**

**Crispy calamari sautéed in Latin spices, served with Guajillo sauce and Chipotle tart**

### **Ceviche Mixto**

**Seafood marinated in lime, tossed with veggies, mango, and avocado, served with plantain chips**

### **Tostaditos De Plantano**

**Fried green plantains served with black bean dip and Salsa Caribena**

### **Cuban Wings**

**Marinated overnight in our secret spice blends, lightly breaded and fried served with cool cilantro dipping sauce**

### **Carne Fria**

**This traditional Cuban sausage is cooked with spices and served chilled with jalapeño cheddar bread. Accompanied by Black Bean dipping sauce and Guajillo dipping sauce**

### **Quesadillas**

**Flour tortillas with sautéed chicken, Portobello mushroom, or cheese served with Guacamole, Pico de Gallo, and sour cream**