

# Quiéreme Mucho

## APPETIZERS

Choice of one:

### JARDÍN DEL EDÉN

(GARDEN OF EDEN)

House mixed greens with sliced chicken breast, red apples, cherry tomatoes, cashews, walnuts, feta cheese with a pineapple vinaigrette.

### COCKTAIL DE CAMARONES

(SHRIMP COCKTAIL)

Fresh black tiger shrimp in homemade Russian caviar sauce, lime wedge and parsley.

### TOSTÓN VACA FRITA

(CRISPY BEEF TOSTON)

Crispy plantain with grilled shredded beef with cilantro sauce.

## MAIN COURSE

Choice of one:

### LECHÓN ASADO

(ROASTED PORK)

Traditional slow oven-roasted pulled pork with Cuban mojo, crispy pork skin with moro rice and yucca.

### CORDERO AL VINO TINTO

(LAMB IN RED WINE)

Lamb stewed in red wine sauce, carrot, red and green peppers & onion, served with smoked mashed potatoes and carrot glazed.

### FILETE DE CHERNA CON SALSA DE CAMARONES

(PAN SEARED LOCAL GROUPER FILET)

Grouper filet topped with creamy shrimp sauce, served with mashed potatoes and sauteed vegetables.

## DESSERT

Your choice of:

COCONUT FLAN

CARAMEL FLAN

SPARKLING WINE GLASS

49<sup>99</sup>

PER PERSON



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A 20% service charge has been added to your bill

\*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.