



## MAMBO MENU





### **FAMILY STYLE APPETIZERS**

## **Assorted Empanadas**

Beef Picadillo, Chicken Sofrito, Three Cheese

#### Havana House Salad

Mixed greens, tomatoes, red onion and Cuban croutons tossed in a roasted garlic vinaigrette.

#### **Maduros**

Fried sweet plantains.

### **DESSERT**

(choice of)

#### Flan

Vanilla bean custard, caramel topping.

#### Churros

Traditional Latin American fried dough with dipping sauce

## **CHOICE OF ENTRÉES**

(served with rice & beans)

#### Arroz con Pollo

A classic Cuban dish of boneless, skinless chicken in savory saffron rice with peas & pimentos.

#### **Picadillo**

Ground beef sautéed with onions, peppers, tomatoes, olives & raisins served on a yuca crisp with fresh avocado.

### Pernil Asado

Succulent slow-roasted pork topped with pickled onions.

## Vegetarian Stuffed Peppers (v)

A bell pepper filled with white rice, seasonal vegetables, and Manchego cheese; served with tostones.

### **BEVERAGES**

(unlimited)

Soft Drinks American Coffee & Tea



# **SALSA MENU**





### **FAMILY STYLE APPETIZERS**

### **Assorted Empanadas**

Beef Picadillo, Chicken Sofrito, Three Cheese

### Havana Street Corn

Zesty corn-on-the cob dusted with Latin cheese & Cuban spices

## Mariquitas with Mojo

Plantain chips served with traditional garlic Mojo

### **DESSERT**

(choice of)

#### Flan

Vanilla bean custard dessert with caramel topping.

#### Brownie

Rich chocolate brownie

## **CHOICE OF ENTRÉES**

(served with rice & beans)

### Pollo al Ajillo

Chicken Breast sautéed in Garlic, Parsley, Olive oil and finished in White Wine

## Ropa Vieja

Marinated shredded skirt steak with peppers & onions.

#### Pernil Asado

Succulent slow-roasted pork topped with pickled onions. Our Chef's mother's recipe.

### Camarones al Ajillo

Jumbo shrimp sautéed in garlic, olive oil & finished in a white wine sauce.

# Vegetarian Stuffed Peppers (v)

A bell pepper filled with white rice, seasonal vegetables and Manchego cheese; served with tostones.

### **BEVERAGES**

(unlimited)

Soft Drinks American Coffee & Tea



## **RUMBA MENU**





### **FAMILY STYLE APPETIZERS**

## Havana Sampler

Empanadas, Tostones, Maduros & Havana Corn

## Ensalada de Aguacate

Avocado on a bed of mixed greens, tomatoes, Spanish olives & thinly sliced red onion, tossed in a roasted garlic vinaigrette.

#### Masitas de Cerdo

Crispy marinated fried pieces of pork topped with cebolitas.

Served with chimichurri sauce

### **DESSERT**

(choice of)

#### Flan

Vanilla bean custard dessert with caramel topping.

#### Churros

Traditional Latin American fried dough with dipping sauce.

#### Brownie

Rich chocolate brownie.

## **CHOICE OF ENTRÉES**

(served with rice & beans)

#### Vaca Frita

Marinated pulled beef sautéed until crispy with lime, ajicito peppers, garlic, and onions.

### Salmon con Mango

Grilled Atlantic salmon finished with mango glaze & salsita

#### Arroz con Camarones

Shrimp in savory saffron rice with peas & pimentos

## Pollo al Ajillo

Chicken Breast sautéed in Garlic, Parsley, Olive oil and finished in White Wine

### Pernil Asado

Succulent slow-roasted pork topped with pickled onions.

## Vegetarian Stuffed Peppers (v)

A bell pepper filled with white rice, seasonal vegetables, and Manchego cheese; served with tostones.

### **BEVERAGES**

(unlimited)

Soft Drinks American Coffee & Tea



## **BEVERAGE PACKAGES**





### PREMIUM OPEN BAR

Including drinks such as Kettle One, Grey Goose & Belvedere. Shots & full bottle service, premium wine & champagne not included.

## MOJITOS, SANGRIA, BEER & WINE

Including Mojitos, Sangria (red & white), Draft & Bottle Beer, House Wine (red and white).

### STANDARD OPEN BAR

Including Mojitos, Sangria (red & white),
Draft & Bottle Beer, House Wine (red & white) &
Call Mixed Drinks. Shots & full bottle service,
premium wine & champagne not included.

### BEER & WINE

Draft & Bottle Beer, House wine (red & white).

# $2,3 \otimes 4$ Hour Options

\*pricing based per hour, per person.

### A LA CARTE

Pitcher of Sangria (red & white)
Pitcher of Classic Mojitos\*
Pitcher of Flavored Mojitos\*

\*Passion Fruit, Pineapple, Mango, Strawberry, Blackberry, Coconut, Guava