

{CEVICHE}

VUELVE LA VIDA 13
Shrimp, scallops, and calamari
tossed in an aji amarillo sauce
with cherry tomatoes

HAMACHI TIRADITO 11
Red onion, cilantro, lime juice
and a touch of aji

ECUADORIAN SHRIMP 11
Roasted tomatoes, chives,
avocado, and corn nuts

{APPETIZERS}

GLORIA'S BLACK BEAN SOUP 7
Topped with crema and rice croquettes

CRISPY CALAMARI SALAD 12
Crispy fried calamari, young coconut and hearts of palm tossed in a garlic vinaigrette with a smoked date sauce

ENSALADA VALADERO 9
Mixed greens with oven-roasted tomatoes, smoked corn and avocado espuma
with shaved chicken breast 12 with vaca frita 14

SMOKED MARLIN 10
Rum-cured served in malanga boats with pickled jalapenos

SANCOCHO DE POLLO 9
Coconut chicken broth with poached chicken slices

TRUFFLED GUACAMOLE 12
Guacamole with red onions, chives, black truffles and plantain chips

EMPANADA DE VERDE 12
Spinach, manchego cheese with an artichoke escabeche

KOBE BEEF MEATBALLS 12
Callampas mushroom sauce with piquillo vinaigrette

ROYAL PALM DATES 10
Almond-stuffed dates wrapped in bacon with cabrales bleu cheese

{ENTREES}

CHICKEN CURRY AREPAS 13
Pulled chicken, curry and sherry soaked currants with a corn arepa and cucumber salad

VACA FRITA "FRIED COW" 20
Twice cooked crispy skirt steak with onions, black beans, rice and tomato escabeche

CILANTRO HONEY MUSTARD GLAZED SALMON 15
Served over banana lentil salad with fresh horseradish cream

PUERTO RICAN PASTELON 12
Sweet plantains layered with ground chicken and cilantro with a roasted tomato sauce

ELENA RUTH SANDWICH 10
Maple cured turkey breast and goat cheese with guava-dijon mustard, watercress and garlic aioli

ALMA BURGER 10
Lettuce, tomato and red onion served with papas fritas and chipotle aioli
with manchego cheese 11

ADOBO CHICKEN SALAD 11
Marinated and grilled over a salad of watercress, endive, curried marconas and goat cheese, almond vinaigrette

LECHON ASADO 14
Crispy skinned pork with garlic oregano mojo, black bean broth, creamy yucca, and vigoron salad

CUBAN SANDWICH 13
Slow braised sugar cane pork, honey ham, Swiss cheese, Dijon mustard, mayonnaise and pickles

PIONONO 12
Puerto Rican sweet plantain roulade of zucchini, basil and queso fresco served over black bean puree and chayote oregano slaw

{SIDES} WHITE RICE AND BEANS 5 PAPAS FRITAS 5 TRUFFLED GREEN ASPARAGUS 6

{TRAGOS}

LEMONADE | LIMEADE 4
fresh squeezed juice and sugar cane syrup

REPUBLIC OF TEA 4
Seasonal Flavors

THE D-ROD 4
Island iced tea and limeade

CUBAN FRUIT PUNCH 5
Blended fruit juices and purees

{VIRGIN MOJITOS}

Fresh mint shaken with ice, lime juice
and sugar cane juice

CLASSIC 5

PASSION FRUIT 6

MANGO 6

WHITE PEACH 6