

SEAFOOD

Salmón a la Parrilla \$12

Seasoned with lemon pepper, or blackened. Topped with grilled onions & peppers. Served with white rice and black beans.

Salmón al Ajillo \$13

Sautéed with thinly sliced garlic in olive oil and white wine. Served with yellow rice and black beans.

Salmón Matacumbe \$14

Topped with mixture of tomatoes, red onion, celery, capers, lemon juice, olive oil, and basil. Served with yellow rice and black beans.

Tilapia a la Parrilla \$11

Seasoned with lemon pepper, or blackened. Topped with grilled onions & peppers. Served with white rice and black beans.

Tilapia al Ajillo \$12

Sautéed with thinly sliced garlic in olive oil and white wine. Served with yellow rice and black beans.

Tilapia Matacumbe \$13

Topped with mixture of tomatoes, red onion, celery, capers, lemon juice, olive oil, and basil. Served with yellow rice and black beans.

Calamari Criollo \$10

Squid cooked in Chef's Cuban criollo sauce. Served with white rice and black beans.

Calamari al Ajillo \$11

Squid sautéed with thinly sliced garlic in olive oil and white wine. Served with yellow rice and black beans.

Camarón Criollo \$14

Shrimp cooked in Chef's Cuban criollo sauce. Served with white rice and black beans.

Camarón al Ajillo \$15

Shrimp sautéed with thinly sliced garlic in olive oil and white wine. Served with yellow rice and black beans.

Camarón al Pincho \$16

Shrimp skewers seasoned with Caribbean spices. Served with yellow rice and black beans.