

MENU

APERITIVOS

SMALL PLATES

CAMARONES AL AJILLO

SHRIMPS SAUTÉED WITH GARLIC ONION, CRUSHED CHILI, BUTTER, OLIVE OIL & LIME SERVED WITH TOAST

2.400

EMPANADA CARIBEÑA

HOMEMADE PASTRY FILLED WITH SLOW-COOKED BEEF, SERVED WITH BURNT GREEN ONION AIOLI

1.800

CEVICHE DE LA MARQUESA

WHITE FISH MARINATED IN TIGER'S MILK WITH RED ONION, SWEET POTATO CHIPS, MANGO & CHARRED CORN

1.900

BLOODY MARY DE PESCADO

SEABASS IN A SPICY TOMATO JUICE WITH OLIVES

1.150

ENSALADAS

SALADS

ENSALADA DEL CONQUISTADOR

TROPICAL SALAD WITH ROQUETTE LEAVES AND MANGO-MUSTARD DRESSING

1.500

ENSALADA DE ARABE

LIGHT COUS COUS SALAD WITH GRILLED CORN, CILANTRO & TOMATO

1.800

ENSALADA CÉSAR

GRILLED ROMAINE LETTUCE ANCHOVY DRESSING, & EGGS, GARLIC & PARMESAN CROUTONS CHOICES OF CHICKEN, SHRIMP, PORK

2.400

A LA PARRILLA

FLAME GRILLED MEATS & SEAFOOD

BISTEC CON CHIMICHURRI

RIB EYE STEAK WITH CHIMICHURRI

16.800

POLLTO ASADO

HALF CHICKEN IN OUR HOUSE MARINADE

3.300

PULPO AL AJILLO

GRILLED OCTOPUS WITH GARLIC MARINADE

2.000

CHULETICAS DE CORDERO CON SALSITA ARISTÓCRATA

LAMB CHOPS MARINATED WITH CURD & MINT

13.500

PESCADITO DE VARADERO

GRILLED FISH WITH CORN & CORIANDER SALSA

3.000

COSTILLITAS DEL EXPLORADOR

PORK RIBS WITH PINEAPPLE GLAZE

2.000

GAMBAS MARQUESAS

GRILLED PRAWNS WITH CILANTRO BUTTER

5.200

SALMÓN VIKINGO

GRILLED SALMON FILLET WITH HONEY MUSTARD GLAZE

9.000

BOCADILLOS

ROASTED, GRILLED & PRESSED GOODNESS

EL CUBANO

ROAST PORK, CHEESE, GARLIC SAUCE & PICKLE ON PRESSED CUBAN BREAD

2.300

EL ARISTÓCRATA

LATIN-STYLE CROQUE MADAME WITH HAM, CHEESE & FRIED EGG

2.000

VEGETARIAN CHILI VEGAN NUTS DAIRY GLUTEN

PRINCIPALES

HEARTY MAINS WITH A LATIN SOUL

PASTA AL RAGÚ

SPAGHETTI WITH PORK RAGÚ CHORIZO, TOMATO & GARLIC

2.500

LASAÑA

LASAGNA WITH SLOW-COOKED MINCED BEEF, CHEESY BÉCHAMEL & CONCASSE

4.000

CACHETE CUBANO

CUBAN-STYLE SLOW COOKED BEEF CHEEK WITH BLACK BEAN RICE

3.000

RISOTTO DEL BOSQUE

RISOTTO WITH MUSHROOMS, EGGPLANT & SALSITA ROSA & CONCASSE

3.000

CERDO CON MAMBO

SIGNATURE PORK SHOULDER WITH JAGGERY ROASTED RICE PASTE & TOAST

3.500

SPAGHETTI AL AJILLO

SPAGHETTI WITH GARLIC OLIVE OIL & CRUSHED CHILLI (CHOICE OF PRAWNS, CHICKEN OR BACON)

2.900

CAMCREJO AL TAMARINDO

CRAB WITH TAMARIND NORTHERN SPICES & CURRY LEAF LOAF

3.500

PARRILLADA MIXTA

1/2 RACK RIBS & MIX GRILL PLATTER

22.000

LANGOSTA CON MANTEQUILLA DE CURRY

GRILLED LOBSTER WITH CURRY LEAF BUTTER

13.500

MARISCADA 1 2 PAX !

SEAFOOD PLATTER WITH PRAWNS, SQUID, LOBSTER, CRAB, FISH & BURNT ORANGE

22.000

PAELLA CONQUISTADORA

SPANISH-STYLE TOMATO PAELLA SEAFOOD

8.800

CHICKEN 7.200

VEG 6.500

MOROS Y CRISTIANOS

TRADITIONAL CUBAN - STYLE BLACK BEAN RICE

VEGI 3.500 | CHICKEN 4.500

PLATTERS

ACOMPANAMIENTOS

LATIN-STYLE SIDE DISHES TO COMPLEMENT THE MAINS

PURÉ DE BONIATO

CRUSHED TEMPERED SWEET POTATO WITH WARM SPICE INFUSION

900

PAPAS RÚSTICAS

ROASTED NEW POTATOES WITH A CRISPY SKIN AND SOFT CENTER

950

ENSALADA DEL SEÑOR

FRESH ROQUETTE (ARUGULA) & CUCUMBER SALAD WITH A LIGHT VINAIGRETTE

1.000

PINCHITOS

SKEWERS

PINCHOS DE POLLO

CHICKEN BROCHETAS

1.400

BIFE

BEEF

2.800

CERDO

PORK

2.400

MARISCO

SEAFOOD

2.500

CORDERO

MUTTON SKEWERS

2.800

VEGETARIAN CHILI VEGAN NUTS DAIRY GLUTEN