

DINNER MENU

Beginnings

DONA GLORIA'S FRIJOLE NEGROS

A rich Cuban black bean soup, served with chopped scallions.

CESTA DE EMPANADAS

A sampling of our homemade Empanadas filled with Beef and Chicken.
Served in a basket with Jalapeño Chimichurri dipping sauce.

YUCA MANGO SALAD

Fresh Spinach Tossed with Organic Creamy Vinaigrette, red tomatoes wedges and fresh mango and farmer's cheese

Entrees

FILET MIGNON

A latin favorite! Grilled marinated filet mignon on garlic mashed potato with pico de gallo and jalapeno chimichurri.

PORK OSSOBUCCO

Oven roasted pork ossobuco in a rioja wine reduction demi glace and "chimichurri" sauce accompanied with congre rice, platanos maduros and "pico de gallo".

CAMARONES ENCHILADOS

Yuca's house specialty. Sautéed shrimp in a zesty Creole sauce of tomatoes, garlic, onions, peppers, thyme, and white wine. Served with white rice

PASTA YUCALOTTI

Linguini al dente served on a white creamy sauce, with diced chicken, fresh spinach, tomato, almonds and parmesan cheese

Desserts

CHEESECAKE FLAN

Traditional Latino Caramelized Dessert

TRES LECHE DE CHOCOLATE

chocolate sponge cake soaked in three milks, finished with a decadent chocolate ice cream

BUEN PROVECHO!!!

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