

FOLLOW YOUR FORK



black **RESTAURANT** week®
BAY AREA, CALIFORNIA

WWW.BAYAREABRW.COM

OCT 23 - NOV 5

BENEFITING **freedom**
farmers' market

DINNER MENU

\$25

FIRST COURSE

TOSTONES CON MOJO

*hand pressed fried green plantains served with mojo de ajo
(garlic citrus sauce)*

YUCCA FRITA

*crispy yucca (cassava) root drizzled with mojo de ajo (garlic tangy
sauce)*

PLATANOS MADUROS

sweet plantains cooked in a Kaulua butter glaze

ENTREE

POLLO A LA ESPANOLA

*tender chicken breast sautéed in our house Caribbean butternut
carrot spiced sauce served with served with frijoles negros
(Cuban black beans), and white rice*

LECHON HORNEADO

*succulent slow roasted pork marinated in garlic, pineapple
served with white rice, taro chips & habichuelas rositas (stewed
pink beans)*

PICADILLO A LA HAVANA

*Classic Cuban ground sirloin beef with bell peppers, Spanish
olives, and raisins, cooked in a garlic tomato sauce served with
frijoles negros (Cuban black beans) and white rice*

DESSERT

PASTELITO Y SORBET

*Cuban style pastry filled with guava and cheese with scoop of
passion fruit sorbet*

TRES LECHES CAKE

*sponge cake saturated in a combination of organic milks
condensed milk, evaporated milk and cream*

MENU SPONSORED BY



FADE MEDIA