

Dinner Menu #1

\$23.95/person

At the Table

Traditional Chips, Salsa and Guacamole

Ensalada

Ensalada de Aguacate y Mango

Avocado, ripe mango slices, red onions over baby greens and drizzled with a citrus vinaigrette

Entree Selection

(Choose three of the following from which your guests may select one)

Mambo Combo Paella

Chicken leg, chorizo, mussels, shrimp and calamari all roasted in a saffron infused rice.

Vegétale Empanada

Flaky turnovers stuffed with roasted corn, mushrooms, onions, cheese and cilantro and served with jalapeño tomato salsa and guacamole on the side

Pan-Seared Chicken

Cornmeal crusted chicken breast served with poblano cream sauce, Mexican rice & guacamole

Crispy Roast Pork

Jalapeño mashed potatoes topped with a crispy roasted pork and surrounded with roasted creamed corn

Tequila Marinated Skirt Steak

Charcoal grilled and served with skinny malanga and potato fries in a chimichurri sauce

Los Postres

(Choose one of the following)

Guava Cheesecake

Flourless Chipotle Chocolate Cake

Classic Key Lime Pie

*Guests will also receive freshly brewed Intelligentsia coffee and specialty teas

*All dinners are served with homemade jalapeño bread with chipotle butter

Dinner Menu # 2

\$27.95/person

At the Table

Traditional Chips, Salsa and Guacamole

Aperitivos

(Choose two of the following from which your guests may select one)

- Pollo Empanada Panama Style:** Turnovers stuffed with sautéed chicken, Chihuahua cheese, cilantro, onions & tomatoes
- Dominican Bombas de Camarones:** Fried croquettes made from potato & stuffed with shrimp, chipotle peppers, cilantro, and shrimp, served with pineapple mango salsa.
- Mariquitas:** Crispy plantain chips with pineapple mango salsa and black bean sauce for dipping.
- Taquito de Pollo:** Crisp rolled chicken taco served with poblano cream and pico de gallo.

Ensalada

- Ensalada de Aguacate y Mango:** Avocado, ripe mango slices, red onions over baby greens and drizzled with a citrus vinaigrette

Las Entradas

(Choose three of the following from which your guests may select one)

- Caribbean Barbequed Salmon:** Marinated salmon in a smoky citrus sauce with jalapeño garlic mashed potatoes and pineapple salsa
- Fricassee de Pollo:** Chicken breast marinated with lime juice, garlic and cumin which is roasted in the same Dominican style stew with onions, peppers, bacon, cilantro, potato, carrots and white wine served with rice.
- Pollo Pibil:** Marinated breast of chicken with annatto seeds, black peppercorns, cloves, citrus juices and garlic: baked in a banana leaf as in the Yucatan and served with a roasted habanero salsa (mucho caliente) and fried ripe plantains
- Crispy Roast Pork:** Jalapeño mashed potatoes topped with a crispy roasted pork and surrounded with roasted creamed corn.
- Carne Asada:** Grilled Skirt Steak served with rice & black beans, tomato gajillo sauce & guacamole

Los Postres

(Choose from one of the following)

- Guava Cheesecake
Flourless Chipotle Chocolate Cake
Classic Key Lime Pie

*Guests will also receive freshly brewed Intelligentsia coffee and specialty teas

*All dinners are served with homemade jalapeño bread with chipotle butter

Dinner Menu # 3

\$39.95/person

At the Table

Traditional Chips, Salsa and Guacamole

Aperitivos

(Choose two of the following from which your guests may select one)

Pollo Empanada Panama Style: Turnovers stuffed with sautéed chicken, Chihuahua Cheese, cilantro, onions & tomatoes.

Dominican Bombas de Camarones: Fried croquettes made from potato & stuffed with shrimp, Chipotle peppers, cilantro, and shrimp, served with pineapple mango salsa.

Thirties: Fried calamari served with jalapeño sauce & mambo tartar.

Chili Rellenos: Mild Anaheim pepper stuffed with three cheeses & portabella mushrooms over Roasted sweet corn and tomatillo salsa

Mariquitas: Crispy plantain chips with pineapple mango salsa and black bean sauce for dipping.

Civet de la Cassia: House specialty of marinated seafood and vegetables changing daily.

Hongo Relleno: Sautéed portabella cap layered with a mushroom mix, pico de gallo, and salsa del arbol, sweet corn salsa, and Chihuahua cheese.

Ensalada

Ensalada de Aguacate y Mango: Avocado, ripe mango slices, red onions over baby greens and drizzled with a citrus vinaigrette

Las Entradas

(Choose three of the following from which your guests may select one)

Coconut-Curried Tilapia: Fresh tilapia with a touch of Brazil; marinated in garlic, lime juice and olive oil with fresh herbs then gently sautéed and topped with a sauce of onion, garlic, green and red peppers, tomato, cilantro, curry & coconut milk served with coconut rice.

Guava Glazed Pollo: Tender young roasted chicken with a Cuban flair that is marinated in a guava glaze and served with coconut rice & roasted corn salsa

Costillitas de Cerdo con Guava Barbeque: This Latin American version features tender baby back ribs slow cooked with fresh herbs and our special guava barbeque sauce served with sweet mashed potatoes.

Lomo Horneado con Mango Chutney: Glazed and baked pork loin with chipotle rub, sweet potato and mango chutney & served with a pineapple glaze.

Filete de Palomilla: Tender eight-ounce Filet Mignon grilled to order and served with sautéed red onions and jalapeño garlic mashed potatoes.

Sides

(Choose two of the following from which your guests may select one)

Arroz con Frijoles Negro: Black beans and rice.

Papas Fritas with Chimichurri sauce: Thin potato fries served with chimichurri sauce

Plántanos Maduros: Sweet plantains sautéed in butter, brown sugar and honey.

Mambo Mashed Potatoes: Jalapeño and garlic mashed potatoes.

Boniato Gratin: Cuban sweet potatoes mashed & baked with seasoned breadcrumbs.

Sweet Potato Puree: With cinnamon, butter and a touch of cream.

Los Postres

(Choose from one of the following)

Guava Cheesecake

Flourless Chipotle Chocolate Cake

Classic Key Lime Pie

*Guests will also receive freshly brewed Intelligentsia coffee and specialty teas

*All dinners are served with Mambo Grill's homemade jalapeño bread with chipotle butter.