



# Restaurant Week Specials



3 Courses-\$35 per person

## Course One

Choose one of the following:

### CHICHARRONES

crispy pork skin with Cajun seasoning

### JAMAICAN BEEF PATTY EMPANADA

flaky turmeric pastry filled with curry-spiced ground beef, grilled poblano peppers, corn, onion, cheddar

### POLLO EMPANADA

diced chicken, roasted red pepper & chile poblano, blonde raisins, onion, cotija

### KALE AND MUSHROOM EMPANADA

Lacinato kale, portobello mushroom, pine nuts, queso fresco

### BRISKET TACO

Beef brisket blackened with Caribbean seasonings, slow cooked and served with Haitian Epis (bell pepper, garlic, thyme, parsley)

### CARNITAS TACO

slow cooked pork, chimichurri, pickled red onion

### CAMARONES TACO

shrimp, red chili garlic butter, red cabbage & pineapple slaw, tomatillo avocado salsa, red onion, cilantro

### PORTOBELLO MUSHROOM TACO

grilled mushrooms, caramelized onions & poblano peppers, roasted corn salsa, chipotle mayo **vegan**

#### PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Rumba adds a 20% service charge to all checks which is retained (100%) by the house.



## Course Two

Choice of:

### ROPO VIEJA

slow braised beef and cuban style sauces with onions, peppers, garlic, olives and capers. Served with cuban beans, rice and tostones

### JIM'S JERK CHICKEN

smokey bone-in chicken thigh & drumstick, brined & Jerk seasoned, served with Jamaican callaloo, rice & peas

### CUBAN SANDWICH

shredded braised pork shoulder, smoked bacon, Black Forest ham, Swiss cheese, pickles, caramelized onions, Dijon mustard, served on house-made Cuban bread, with side of jicama & cucumber salad

### TUNA POKE BOWL

Sushi grade Ahi tuna^^ marinated with tamari, lemon juice & sambal, served with basmati rice, cucumber, avocado, mango, jicama, pickled red onion & sesame seeds

## Course Three

Choice of:

### WHITE SHELL PINA COLADA CAKE

gluten free pineapple coconut cake, coconut vanilla mousse, coconut whip, pineapple jam, toasted coconut encased in a white chocolate shell

### CACAO BEAN

brown sugar sponge cake & coffee mousse in a dark chocolate hazelnut shell, with boozy coffee rum caramel, vanilla chantilly and cocoa crumble

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