



# Restaurant Week



**3 Courses - \$35 per person**



## Course 1

**choose one of the following**

### CHICHARRONES

crispy pork skin with Cajun seasoning

### PAPAYA SALAD

Royal Star papaya, mint, coriander, jicama, cucumber, cabbage, cashews, cilantro-lime vinaigrette  
**vegan**

### DEVEILED EGGS

3 Pieces, Jamaican Jerk spice, chives, bacon crumbles



## Course 2

**choose one of the following**

### 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 grad Ahi Tuna ^ marinated with tamari, lemon juice & sambal, served with basmati rice, cucumber, avocado, mango, jicama, pickled red onion & sesame seeds

### INSIDE PASSAGE'S 'KIKI'SOBA

stir-fried wheat noodles, braised collard greens, onions, bell peppers, green onion, sesame seeds with sweet & tangy sauce  
**choice of: beef / chicken / smoked shimeji mushrooms**



## Course 3

**choose one of the following**

### MOJITO SORBET

House-made sorbet with lime and mint

**\*\*add a 1 ounce shot of our house rum blend / \$5**

### RUM CAKE

spiced rum cake served with vanilla ice cream, rum sauce and candied cashews

**\*\*TUNA IS RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOOD BORNE ILLNESS**

**PLEASE INFORM YOUR SERVER OF ANY ALLERGIES**

**RUMBA ADDS A 20% SERVICE CHARGE TO ALL CHECKS WHICH IS**

**RETAINED (100%) BY THE HOUSE.**