

# R U M B A

## 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**

#### **DEVILED 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

#### **ROPA VIEJA**

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

#### **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

#### **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.**