

RUMBA

Island Inspired Cuisine & Rum Bar



DINNER PRIX FIXE MENU \$35

FIRST COURSE

Guacamole Tropical

guacamole, mango papaya honey salsa, fresh tortilla chips

Duck Empanadas

duck, peppers, spicy queso inside crispy pastry

Seared Ahi Tuna * (G)

grade A tuna, island slaw, ginger soy vinaigrette

Dominican Ribs Appetizer

sweet chili ginger soy glaze, fresh herbs

Green Curry Coconut Mussels

coconut green curry, lemongrass, roasted jalapeño pepper

ADD A SALAD OR SOUP +\$7

Barbados Creamy Roasted Garlic Caesar

romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons

Organic Greens & Champagne Vinaigrette

mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese

Chicken Tortilla Soup

chicken, corn, cheddar and jack cheeses, avocado, crispy tortilla, cilantro

SECOND COURSE

Ahi Tuna Salad * (G)

grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds

Jerk Chicken Platter

coconut risotto, mango papaya honey salsa

Soy and Sugar Cane Salmon * (G)

coconut risotto, veggie of the day

Ginger Soy Tofu

fried tofu, vegetable medley, coconut risotto, chopped peanuts, scallions

Dominican Ribs (G)

sweet chili ginger soy glaze, roasted sweet potatoes, pistachios, fresh herbs

Caribbean Mahi *

blackened mahi, plantains, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula

Island Ribeye * +\$3

ginger pineapple soy marinade, roasted sweet potatoes, pistachios

THIRD COURSE

Banana Muffin with Ice Cream

Callebaut chocolate, crumb topping, rum sauce

Award-Winning Key Lime Pie

graham cracker crust, pecans, fresh whipped cream

Warm Guava Bread Pudding

caramel, chocolate chips, toffee, sugared pecans, fresh whipped cream

ADD A RUM PAIRING FLIGHT +\$20

STARTING COURSE: Caribbean Rum Punch

MAIN COURSE: Mojito ("El Original," Mango Passion Fruit, or Coconut)

DESSERT COURSE: Ron Centenario Fundacion 20 YR, Costa Rica

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

RUMBA



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LUNCH PRIX FIXE MENU \$20

FIRST COURSE

Guacamole Tropical

guacamole, mango papaya honey salsa, fresh tortilla chips

Duck Empanadas

duck, peppers, spicy queso inside crispy pastry

Barbados Creamy Roasted Garlic Caesar

romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons

Organic Greens & Champagne Vinaigrette

mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese

Chicken Tortilla Soup

chicken, corn, cheddar and jack cheeses, avocado, crispy tortilla, cilantro

Pimento Cheese

jalapeño pimento cheese, fresh tortilla chips

SECOND COURSE

Veggie Burger

house-made quinoa, lentil, black bean burger with with apricot glaze, guacamole, lettuce, tomato, island slaw

Shrimp Boat (G)

sage-breaded shrimp, rémoulade sauce, lettuce, tomato, guacamole, island slaw

Island Burger * (G)

island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries

Barbados Creamy Roasted Garlic Chicken Caesar

jerk chicken, romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons

Two Taco Combo with Side

any two tacos with choice of side

Tuna Burger * (G)

freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion, island slaw

ADD A RUM PAIRING FLIGHT +\$20

STARTING COURSE: Caribbean Rum Punch

MAIN COURSE: Mojito ("El Original," Mango Passion Fruit, or Coconut)

DESSERT COURSE: Ron Centenario Fundacion 20 YR, Costa Rica

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