



"In order to write about life first you must live it"

- Ernest Hemingway





Sailboat Menu

APPETIZER

EMPANADAS

Our empanadas de la casa with Picadillo a la habanera (ground beef), or seafood enchilada filling

ENTREE (served with 2 sides)

POLLO GUAJIRO

Roasted half chicken marinated in sour orange adobo.

CHULETA DE CERDO

Juicy and tender pork chop seasoned with herbs and spices.

ROPA VIEJA

Braised and shredded flank stake stewed in our homemade recipe.

PICADILLO A LA HABANERA

Ground beef stew cooked in our criolla sauce with raisins, green olives, crispy potatoes.

CUBAN SANDWICH

Pierna ham, swiss cheese, pickles, sliced roasted pork, cuban bread.

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

TRES LECHE

Decadent sponge cake soaked in three types of milk, topped with whipped cream.

CARAMEL MOUSSE "FANGUITO"

Caramel mousse with mascarpone cheese topped with chocolate nibs.

\$55 PER PERSON+TAX+S.G



Yacht Menu

APPETIZER

GREEN PLANTAIN CUPS/ TOSTONES RELLENOS

Plantain cups with Picadillo a la habanera (ground beef), seafood or veggies filling

ENTREE (served with 2 sides)

POLLO GUAJIRO

Roasted half chicken marinated in sour orange adobo.

ARROZ ASOPAO DE MARISCOS

Classic seafood rice stew

CHULETA DE CERDO

Juicy and tender pork chop seasoned with herbs and spices.

VACA FRITA

Cuban classic flank steak, crisped and served with Cuban "mojo".

CAMARONES AL AJILLO

Flavorful shrimps cooked with garlic and a splash of white wine.

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

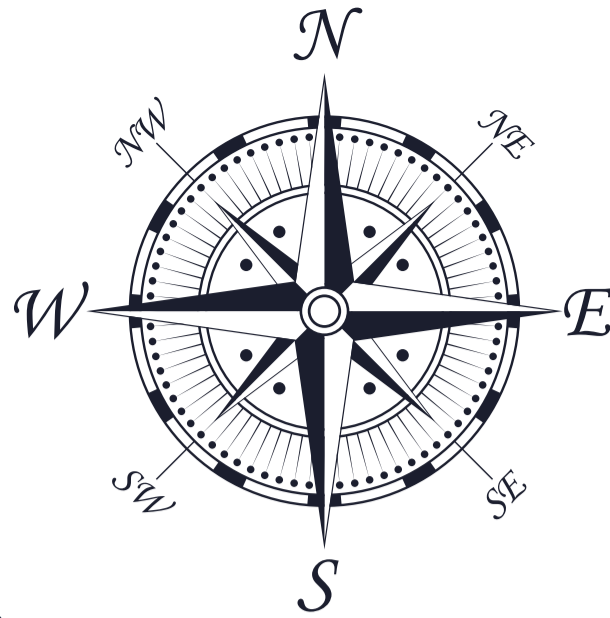
TRES LECHE

Decadent sponge cake soaked in three types of milk, topped with whipped cream

CARAMEL MOUSSE "FANGUITO"

Caramel mousse with mascarpone cheese topped with chocolate nibs.

\$60 PER PERSON+TAX+S.G



Cruise Menu

APPETIZER

You can choose between :
EMPANADAS OR TOSTONES RELLENOS

ENTREE (served with 2 sides)

RABO ENCENDIDO

Oxtail seared and braised in spices and vegetables.

CHURRASCO

Perfectly grilled meat, marinated in a flavorful mixture of herbs & spices.

LANGOSTA EN SU SALSA

Sautéed Caribbean Lobster, on a succulent Criolla sauce, vegetables and a splash of wine.

POLLO GUAJIRO

Roasted half chicken marinated in sour orange adobo.

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

TRES LECHE

Decadent sponge cake soaked in three types of milk, topped with whipped cream.

CARAMEL MOUSSE "FANGUITO"

Caramel mousse with mascarpone cheese topped with chocolate nibs.

\$75 PER PERSON+TAX+S.G



Buffet

Passed appetizers: cheese croquettes and empanadas

3 choices of protein: beef (ropa vieja or picadillo), pork (lechon asado), chicken (pollo guajiro)

Rice, beans, sweet plantain (maduros), house salad

Dessert: mousse caramel (fanguito)

\$65+tax+s.c per person





Open Bar (optional)

Bottles of beer (hatuey, corona, budlight, budweisser*)

House wine by the glass white & red

Mojitos & Daiquiris

Soft Drinks

Pricing per person per 1 hour: \$29

Pricing per person per 2 hours: \$59

Pricing per person per 3 hour: \$75

+ tax & s.c



"Write drunk, edit sober"

-Ernest Hemingway

Passed Hors d'oeuvres

MINI SANDWICH CUBANO

Mini Cuban sandwiches with roasted pork, ham, Swiss cheese, dill pickles, and yellow mustard on Cuban bread

CEVICHE TOSTON

Fresh seafood marinated in citrus juices, avocado, and cilantro on a crispy toston

CROQUETAS DE QUESO

Savory cheese croquettes, complemented by a mango sauce

TOSTON CAMARON Y PIÑA

Shrimp paired with juicy pineapple atop a crispy fried plantain

EMPANADITAS DE LA HAVANA

A trio of flavors with seafood, ropa vieja, and chicken fillings

FRITURAS DE PESCADO

Tender fish chicharrón served with green sauce

FRIED CALAMARI

Crunchy fried squid calamari with black alioli sauce

ROPA VIEJA TOSTON

Fried plantain cups filled with Cuban shredded meat

Selection of 4 items for 1 hour \$38

Selection of 6 items for 1 hour \$48

Selection of 8 items for 1 hour \$58



DAILY LIVE SHOWS & LIVE PERFORMANCES

LIVE MUSIC SHOWS ARE OUR SIGNATURE EXPERIENCE



SALSA EXPERIENCE

GUIDED SALSA CLASSES BY THE
FAMOUS "MORE" DE LA CALLE 8



DANCERS

PROFESIONALLY CURATED
PEFORMANCES



CLICK FOR
PHOTOS & VIDEOS





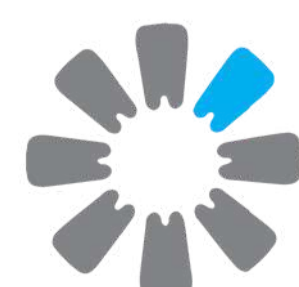
Some of our clients



**FRIEDRICH NAUMANN
FOUNDATION** For Freedom.



J.P.Morgan



**DENTISTS
AT MIDTOWN**

TERMS & CONDITIONS

- To reserve we need 100% of the total amount as a deposit (deposit will be credited to total charges if contract honored.)
 - Food and beverage balance to be paid in one lump sum plus tax 8% and Service Charge 18%
 - Receipt of payment will reserve your event date and time.
 - Payment will be accepted in the form of cash/ credit card.
 - Total number of guests must be confirmed 7 days prior to event.
 - Cancellations with at least 10 days before the event will be refunded 90%
 - Cancellations 7 days before the event, 50% will be refunded.
 - Cancellation with less 48 hrs of notice there is no refund.
 - Once payment is made there is no refund in case of No Shows
 - Minimum group size: 50 guests.
 - Reservations are scheduled for a 3 hour time frame due that there are reservations following yours. Please, be advised that additional time may require an additional fee.
 - All alcohol must be purchased from Sala'o.
 - Any additional Guest must be charged at standard rate and added to your bill.
 - For open bar, beer selection is under availability
- Act of God. Neither party shall be required to perform any covenant or obligation in this Lease, or be liable in damages to the other party, so long as the performance or non-performance of the covenant or obligation is delayed, caused or prevented by an act of God, force majeure or by the other party.*