

CUBA

HOSTED BY LAMBDA PI CHI SORORITY

STARTER

TOSTONES

CILANTRO-LIME AIOLI

Tostones are sliced, plantains that are fried twice to crispy perfection. Although ripe plantains can be sweet, unripe plantains can be prepared like potatoes and served as salted, savory chips. Plantains are almost 50% of Cuba's tropical fruit production.

ENTREE

ROPA VIEJA

ARROZ AMARILLO

Meaning "old clothes" Ropa Vieja is a multifarious looking dish with bursts of different flavors. It's traditionally braised beef stewed with tomatoes, peppers, and onions. This dish is so loved in Cuba; it is one of their designated national dishes.

SIDE

FRIJOLES NEGROS CON CHILIES Y CARNE DE PUERCO

BLACK BEANS WITH CHILIES & BRAISED PORK

Black beans are a staple for traditional Cuban cuisine. Beans and rice will accompany many entrees and will be called arroz con frijoles or arroz y frijoles.

DESSERT

CHURROS CON AZÚCAR Y CANELA CON NIEVE DE LECHE CON DULCE

CINNAMON SUGAR CHURROS WITH DULCE DE LECHE ICE CREAM

Dulce de leche is heated, sweetened milk with sugar creating a caramel type sauce. It translates to sweet [made] of milk. Churros are fried dough pastries. In Cuba, churros are lighter and fluffy and often served with a thick, hot chocolate.