

MADERA

GASTRO CANTINA

SMALL PLATES - ONE:\$9 - TWO:\$15 - THREE:\$21

- **Tequila Lime Chicken Wings:** Jumbo smoked wings tossed in a tequila lime and agave reduction, finished with rock salt and lime wedges.
- **Cubano Sliders:** Slow roasted mojo pork, ham, mustard, pickles and a mojo aioli pressed on traditional Cuban bread.
- **Yuca Frita:** Fried yuca tossed in cotija cheese and crushed red pepper. Served with Cubanita dipping sauce.
- **Black Bean Hummus:** Cumin scented black bean hummus, topped with an avocado and corn salsa and served with crispy plantains and cucumbers.
- **Arepas:** Fried corn patties topped with grilled veggies and soft cheese. Served with Guasaca sauce.
- **Mussels and Yuca:** Mussels, green chorizo, fresh jalapenos, tossed in a white wine and garlic broth and served with crispy yuca fries.
- **Blistered Brussels:** Brussels sprouts tossed in a chipotle lime vinaigrette and fresh citrus zest.
- **Street Corn Hush Puppies:** Southern hush puppy batter filled with roasted corn and cotija and served with a cilantro and lime crema for dipping.
- **House Ceviche:** Fresh seafood cured in ginger garlic aji lemon and served with crispy sweet potato chips. Topped with fresh avocado and micro greens.
- **Chefs seasonal toast:** A selection of seasonal fresh produce, meats, and crostini. Ask server for details.

LARGE PLATES

- **Roasted Ancho Chili and Coffee Rubbed Chicken:** Half a bird rubbed in Madera coffee and ancho chilis, served with black beans and mojo rice. **\$19**
- **Mojo Braised Ribs:** Slow cooked citrus braised pork ribs tossed in a mango honey BBQ sauce served with jalapeño lime slaw and black beans. **\$22**
- **Grilled Flank:** Grilled flank steak topped with mango salsa and smoked habanero sofrito sauce, garlic potato and yuca mash, seasonal local vegetables. **\$24**
- **Shrimp and Grits:** Chipotle and cotija grits, fresh shrimp sautéed with green chorizo, peppers, onions and fresh cilantro in a lime cream sauce, topped with pickled red onion. **\$18**
- **Cubano:** Full size Cuban sliders and a side of yucca **\$12**
- **Trifongo:** Ripe plantain, green plantain and yuca mashed with garlic and chicharrons. Served with your choice of meat: adobo chicken, adobo shrimp **(\$4)** or mango crusted flank steak **(\$4) \$16**
- **Burger:** House made burger patty open face on a tostada with lettuce tomato and topped with Roasted poblano and pork chili, oxaca chesses, and sour cream. **\$12**
- **Fresh Catch Special:** Chef's selection. Ask server for details and MKT price.
- **Sopa del Dia:** Soup of the day **\$5**
- **Poblano and pork chili:** With a warm flour tortilla. **\$6**

SALADS

- **Avocado Salad:** Romaine, Grilled avocado, cumin pumpkin seeds, blistered tomato, sweet corn, avocado crema dressing. **\$10**
- **House Wedge:** Iceberg, avocado corn salsa, black beans, tomato and tortilla strips served with chipotle ranch dressing. **\$11**

SIDES FOR THE TABLE - \$5 EACH

- Black Beans
- Refried Beans
- Mojo Rice
- Plantain Chips
- Grilled Veggies
- Latin Slaw
- Cucumber and Jicama Salad
- Sweet Potato Chips

DESSERTS

- **Horchata Doughnuts:** Donut holes tossed in cinnamon and sugar then drizzled with dulce de leche and horchata glaze **\$9**
- **Chef's Nieves de Garrafa:** A rotating selection of housemade shaved iced using seasonal ingredients. Ask server for details **\$3**