

RUMBA

Inspired Island Cuisine and Rum Bar



Long Island Restaurant Week

DINNER PRIX FIXE MENU \$39 | October 29th- November 5th*

(*Not available Saturday after 7pm)

Starters

TROPICAL GUACAMOLE ^{G, V}
Mango papaya salsa, fresh chips

DUCK EMPANADAS
Duck, peppers, spicy queso inside crispy pastry

SEARED AHI TUNA ^{*G}
Grade A tuna, island slaw, ginger soy vinaigrette

DOMINICAN RIBS ^{GF}
Sweet chili ginger soy glaze, fresh herbs

MUSSELS PHI PHI ^G
Green curry coconut reduction, lemon grass, toasted ciabatta

Add a Salad or Soup +9

**BARBADOS CREAMY
ROASTED GARLIC CAESAR** ^G
Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G, V}
Arcadian greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheeses

CHICKEN TORTILLA SOUP
Chicken, corn, cheddar and jack cheeses, avocado, crispy tortilla, cilantro

Add Rum Pairing Flight +25

STARTING COURSE Caribbean Rum Punch

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

DESSERT COURSE El Dorado 12 YR

Entrées

AHI TUNA SALAD ^{*G}
Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds

GRENADA CHICKEN ^{*G}
Jerk chicken, coconut risotto, sweet chili glaze, spicy tomato confit

SOY AND SUGAR CANE SALMON ^{*G}
Coconut risotto, veggie of the day

COCO SHRIMP SALAD
Arcadian greens, piña colada vinaigrette, plantains, mango, papaya, avocado, sliced jalapeño

DOMINICAN RIBS ^{GF}
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 ^{* +8}
Ginger pineapple soy marinade, roasted sweet potatoes, pistachios

Dessert

MINI HOT FUDGE SUNDAE ^{GF, V}
House-made Belgian fudge, whipped cream, sugared pecans

AWARD-WINNING KEY LIME PIE ^V
Graham cracker crust, pecans, fresh whipped cream

TROPICAL GUAVA BREAD PUDDING
Fresh whipped cream, house-made toffee, caramel, sugared pecans

G = Gluten Free Upon Request | GF = Gluten Free | V = Vegetarian

* 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.

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MARGARITA + MOJITO

Monday

ALL-DAY-LONG
IN-HOUSE ONLY

½ Off Single-Serve Signature Margarita
or all Single-Serve Mojitos.

TACO

Thursday

ALL-DAY-LONG
HERE OR TO GO!

Enjoy Three Tacos
for \$15 All-Day-Thursday.

Happy Hour

WEEKDAYS
3PM-6PM | BAR AREA

½ Off Select Appetizers, Rum Punch,
Signature Margarita, Sangria, Well Pours,
Wines by the Glass, and Beer.

Save the Date

RUMBA
TEQUILA PAIRING
DINNER

MARCH 6