Unidos A Latin Kitchen & Bar

Naples

4-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Tostadita Aguachile
Blue corn tortilla, Aguachile shrimp, avocado, chili lime glaze

FIRST COURSE

Classico Corvina Ceviche
Fresh corvina cured in leche de tigre , red onion, cilantro, cancha corn, sweet potato crisps

Verdura Empanadas
Spinach, Chihuaha & Oaxaca cheese, Chimi aioli

Plantain Smash
Sweet maduros, slow cooked Cuban beef, Aji amarillo

SECOND COURSE

Saltado
Sauteed beef tenderloin, red& green peppers, crispy fries & white rice

Lamb Ragout Pappardelle
Slow cooked lamb shank, homemade pappardelle pasta & Reggiano cheese

Mahi Mahi Vera Cruzana
Pan-seared mahi mahi, with white wine & tomato garlic sauce, Peruvian potatoes

Vacio-Wood Grilled Flap Steak
Grilled Tomato & Roasted Lemon

THIRD COURSE

Torta De Elote Y Chocolate
Sweet chocolate corn cake, coconut gelato, dulce de leche

Suspiro Limon
Vanilla custard, red wine meringue

SIZZLE COCKTAIL +$12

Sizzle Old Fashioned
Contraluz tequila, castle & key rye, all spice syrup, Angostura & orange bitters

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.