



Dinner Menu

PRIMEROS

Soup of the Day (please inquire) 8.00

Very Cuban Black Bean Soup 8.00

Organic Baby Green Salad 9.50
With citrus shallot vinaigrette and cilantro

Pepper Crusted Goat Cheese and Red Beet Salad 12.50
With smoked applewood bacon and pecan braised in molasses syrup, with mixed greens, cherry tomatoes and old red wine vinegar dressing

Nuevo Cubano Salad 12.50
Heirloom tomatoes and avocado, watercress and hearts of palm in a chilled lime, oregano and fresh heart of tomato juice dressing

Xiomara Caesar Salad 15.00
Petite romaine with white anchovies, manchego cheese, Serrano ham and classic Caesar dressing

Ceviche 12.50
Ice-cold fresh scallops and shrimp in a three citrus marinade, topped with avocado, tomato, and cilantro

New Zealand Steamed Mussels in Naranja Agria 14.00
Made with fresh Seville orange and lime juice, white wine and garlic culantro mojo, served with grilled Cuban bread

Florida Rock Shrimp Cuban Style Tamal 14.00
Served with a light lobster bisque, porcini and morelle mushrooms, garnished with watercress

Crab Cake on Lobster Creole Sauce 13.00
Sautéed crab cakes on baby spinach with wasabi and salmon caviar

Bacalaito 11.00
Gingered codfish fritters with sweet pepper-mango dipping sauce

Seafood Chupe with Aji Amarillo 16.00
With fresh clams, mussels, scallops, shrimp and calamari, with Peruvian chile sauce

Spicy Duck Ropa Vieja on a Colombian Arepa and Mojo Tomatoes 12.00
Shredded duck cooked in a spicy savory Cuban tomato sauce, on a manchego cheese polenta

Wonton Pork Taquitos 11.00
With spicy chipotle dip

Chino-Cubano Arroz Frito with Maduros 11.50
Creole-Cuban style fried rice with fresh rock shrimp and Chinese dried shrimp, shredded pork and ham, garnished with chilled avocado and fried ripe plantain

Charcuterie 18.00
Selection of Spanish cured sausages and meat. Cantimpalo, salchichon de vic, pamplona, leon herradura, chorizo blanco, sliced serrano ham, dulce de membrillo (quince) with manchego cheese and piquillo pepper stuffed with roasted bell pepper puree and French bread

**Try Xiomara's Mambo ~ Our signature Mojito
made with Bacardi Light Rum, fresh lime juice, fresh mint
and fresh cane juice squeezed at the bar!**

**Xiomara is pleased to serve fine wines from the new and old
world.**

(\$2.00 appetizer split charge ~ \$4.00 entrée split charge)

SEGUNDOS

Poblano Risotto with Tomatillo, Cilantro and Lime Juice 18.50

With manchego cheese, tomato, onion and garlic

Chilean Sea Bass on Corn Guizo 34.00

With a crispy corn crust, roasted served on chile mashed potatoes and corn stew

Seared Pepper Crusted Atlantic Salmon with Black Bean Croqueta 26.50

On sautéed spinach, port wine sauce and culantro mojo scalloped blue potatoes

Pa'canton Giant Prawns 28.50

Mango-rum and coriander glazed giant prawns, served with malanga mash with a Chinese soybean sauce

Seafood Paella with Saffron Risotto 37.00

With lobster tail, fresh rock shrimp, scallops, Manila clams, Calamari, New Zealand mussels and Spanish sausage cooked in white wine

Nuevo Cubano Chicken Patacones 22.50

Classic Cuban chicken and rice. Sautéed saffron risotto with bell peppers, onion, garlic and peas, and twice fried green plantain guacamole sandwich

Seared Pork Hash, Yuca con Mojo Plátanos y Chicharrón 23.50

Shredded leg of pork, marinated Cuban style. Served on black bean jus, marinated cassava, and fried ripe and green plantain. Topped with crispy pork skins

Chino Latino Pan Seared Breast of Duck 32.00

Half breast of Muscovy duck served on a bed of stir-fried vegetables, ripe plantain, portobello mushroom, bok choy, and zucchini with soy garlic ginger cilantro sauce

Spicy Lamb Shank in a Crust Sealed Cast Iron Casserole with Malanga and Mojo 24.50

Served tableside with purée of tara root and marinated Cuban style tomatoes

Churrasco Nicaraguense with Porcini Mushroom on Cabrales Blue Cheese Mash 26.50

Nicaraguan style skirt steak served medium rare. On a stew of wild mushroom sauce made with porcini, morelle, shitake and chanterelle mushrooms. With cabrales blue cheese mashed potatoes.

“Calle Ocho” Cuban Style Marinated 12 oz. Prime New York Steak 41.00

Served on sliced sautéed white onion and parsley, topped with a Cuban style avocado salad, and fried yucca with garlic mojo

Xiomara on Melrose is proudly family
owned and operated.

\$15.00 Corkage Fee except on Mondays

18% gratuity will be added to party of 8 or more
people

Please Proper Attire Required

Our Restaurant is available for private
parties

Xiomara's Hours:

Lunch

Monday to Friday

11:30am - 3:00pm

Dinner

Monday through Thursday

5:00pm - 10:00pm

Saturday

5:00pm - 11:00pm

Closed Sunday