

UPTOWN MINNEAPOLIS

**RUMBA**  
LATIN AMERICAN VIBES

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## BOTANAS

### **GUACAMOLE CON SALSA MACHA** 16

Dill / Ginger / Cilantro / Red onion / Peppermint / Garlic

### **PESCADILLAS CON CAMARÓN** 16

Chipotle mexican sauce / Lime mayo / Salsa verde side / Romain

### **AGUACHILE DE SALMÓN Y MARACUYA** 24

Salsa macha / Celery / Red onion / Lemon juice / Coconut sorbet / Black chili oil

### **TOSTADA COCTELERA** 16

Onion / Tomato / Cilantro / Avocado / Coctelera sauce / Octopus / shrimp / Ashes

### **FRIED CROQUETAS DE SALMON** 16

Roasted pineapple aioli / Spinach / Piñones

### **ENSALADA DE QUINOA** (VEGAN) 16

Add shrimp or chicken +6

Green mix / Mustard vinaigrette / Golden raisin / Pumpkin seed / Red pickle onion / Cucumber / Sweet potato / Celery

## TACOS

### **LANGOSTA** 16

Chipotle sauce / Mushrooms / Epazote leaf / Serrano / Romaine / Chorizo black bean purée

### **CALABAZA ROSTIZADA** (VEGAN) 14

Pumpkin seed hummus / Esquites / Poblano chili / Serrano / Lime mayonnaise

### **POLLO ASADO** 14

Lettuce / Xnipec / Chiltomate / Mexican herbs

## Chefs

**Cesar Castañeda**

Tulum, México

**Santiago Hernández**

Minneapolis, Minnesota

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## MAINS

### SCALLOPS ASADOS 26

Cashews sauce / Chayote salad / Cilantro stems / Adobo marinated / Lemon

### ARRACHERA Y PULPO 26

Mole verde / Tortillas / Roasted leek / Chorizo / Chili with pearl onions

### PORK CHOP 24

Sweet potato pure with chili habanero / Tamarindo glaze / Green apple salad

### COLIFLOR ROSTIZADA (VEGAN) 16

Peanuts pipian / Pineapple pickles / Basil leaf / Lime zest / Peanuts

### POLLO AL CARBON 18

Coconut and plantain sauce / Black chili oil / Pickle onion / Season vegetables

## POSTRES

### PASTEL DE ELOTE 16

Avocado puree with ginger and passion fruit / Coconut ice cream / Dry cranberry / Mint

### RASPADO DE HORCHATA (VEGAN) 16

Pistachios / Raspberries / Cinnamon powder / Coconut ice cream / Orange

### CARAJILLO DE HORCHATA 16

Liquor 43 / Cold brew espresso / Dairy / Rice / Spices / Canela / Vanilla

*¡Porque comer y beber  
es vivir, y para vivir y  
disfrutar en rumba  
hay que estar!*

*The Rumba Gastronomy draws inspiration from our chef's experiences and memories while visiting the paradisiacal Caribbean beaches. It reflects an atmosphere of joy amidst the tropical jungle, featuring delightful flavors of the sea, sun, and fun - all showcased in every single bite we offer.*