



FOOD MENU



RAW BAR

OYSTERS ===== \$18 / \$34
HALF DOZEN DOZEN
Cocktail sauce, house mignonette, lemon

TUNA TARTARE ===== \$17
Papaya, fermented adobo, burnt avocado, blue corn chips

KUBICHE ===== \$16
Our fish ceviche, ají cachucha, leche de tigre, red onion, cilantro

BEEF CARPACCIO ===== \$16
Lemon vinaigrette, pickled golden raisin sauce, fried capers, crispy papitas, Grana Padano

SALADS

HOUSE SALAD ===== \$12
Lettuce mix, cucumber, carrot, radish, golden raisins dressing, queso blanco, crispy garbanzos

NOT YOUR CAESAR ===== \$15
Charred romaine lettuce, migas, sazón completo chickpeas, Grana Padano

PAPAYA & BURRATA ===== \$15
Local tomato, burnt papaya, pesto, balsamic glaze

Add Protein:

Shrimp \$10 / Steak \$12

APPETIZERS

SOUP OF THE DAY ===== \$8
(Please ask your server)

CROQUETAS ===== \$10
Ham with garlic aioli

EMPANADAS ===== \$10
Beef / herb mayo
OR
Chicken / red pepper aioli

SMOKED TUNA DIP ===== \$10
House smoked yellowfin tuna, nikkei mayo, pickles, galleta frita

POLLITO CANTÓN ===== \$12
Crispy chicken thighs, gochujang-sour orange glaze, sesame seeds

YUCA - LOTE ===== \$10
Fried Yuca "Mexican elote" style, mojo crema, cotija cheese and chili lime

TEQUEÑOS ===== \$9
Venezuelan rolled cheese sticks, spiced guava sauce

ARROCES

ARROZ DE MAR ===== \$28
Corvina, octopus, squid, shrimp

ARROZ DE CAMPO ===== \$28
Steak, chicken, pork masitas

ARROZ FRITO ===== \$21
Veggie stir fried rice, fermented sauce, maduros

Add Protein:

Shrimp \$10 / Steak \$12 / Egg \$2



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MAIN COURSES

POLLO BARBACOA (limited availability) \$25
Guava smoked half chicken, spiced guava, jus, herbs

CHULETA AHUMADA \$25
House cured pork chop, tropical sweet & sour sauce, chives

CARNE CON PAPAS \$26
Slow braised prime eye round, salsa criolla, ají cachucha, potato puree

PRIME PALOMILLA 10oz \$28
Certified Prime top sirloin, Cuban mojo

WAGYU STEAK 10oz \$40
Certified Australian wagyu sirloin steak, chimichurri

THE KUBAN BISTEC 16oz \$70
Certified Angus NY Strip steak, coladita peppercorn sauce

GRILLED RED SNAPPER FILLET \$27
Mojo rojo and chives

SNAPPER PESCADOR \$45
Fried snapper fillet, seafood enchilado, cilantro

WHOLE FRIED SNAPPER MP
Charred red pepper sauce, lemon, herbs

Choice of 1 side with each main course
Additional sides priced accordingly

SIDES

\$6	\$7
MADUROS	CRISPY BONIATO
TOSTONES	SAUTÉED VEGETABLES
FRIED YUCA	POTATO PURÉE
FRENCH FRIES	\$5
	SIDE SALAD
	CONGRI
	WHITE RICE

DESSERTS

CHOCOLAND \$9
Nutella mousse, chocolate cookies, dark chocolate & guajillo dust

KEY LIME TART \$10
Citrus Cream, Galleta Maria Crust, Coconut-Biscotti Crumb, Candied Ginger, Mint

TORREJA \$9
Milk bread "Frito" warm caramel sauce, spiced corn flakes, gelato

COFFEE

AMERICAN \$4 ESPRESSO \$3

SWEET LIQUORS

LEMONCELLO \$10	SAMBUCA BLACK \$12	AMARETTO DI SARONNO \$12
SAMBUCA ROMANA \$12	FRANGELICO \$12	COINTREAU \$12
LICOR 43 \$12 (Carajillo add \$3)	BAILEYS \$12	

CONSUMER INFORMATION

There is risk associated with consuming raw oysters

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN



Section 61C-4.010(8), Florida Administrative Code
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Division of Hotels and Restaurants
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DBPR Form HR 8025-131 (Also available in Spanish: DBPR Form HR 8025-031)

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CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



—Section 3-603.11, FDA Food Code

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DBPR Form HR 6030-081 (Also available in Spanish: DBPR Form HR 6030-201)

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