



# 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

**OCTOPUS CARPACCIO** ===== \$16  
Lemon vinaigrette, burn cachucha oil, pickled mango verde, garlic chips, chives

## 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

**EL YANKEE (12oz)** **\$55**  
Certified Angus NY Strip steak, truffle butter, scallions

**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**  
**MADUROS**  
**TOSTONES**  
**FRIED YUCA**  
**FRENCH FRIES**

**\$7**  
**CRISPY BONIATO**  
**SAUTÉED VEGETABLES**  
**POTATO PURÉE**  
**\$5**  
**SIDE SALAD**  
**CONGRI**  
**WHITE RICE**

## DESSERTS

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

**KEY LIME TART** **\$9**  
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 B A I L E Y S \$12  
(Carajillo add \$3)

# 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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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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