

## LOS CEVICHEs

### **CAMPECHANO \$22**

A seafood cocktail of oysters, clams, shrimp tossed in clamato & avocado

### **SALMON \$20**

Spicy mandarin juice, cucumbers, shallots, chives, cilantro, topped with crispy capers

### **FIRE & ICE \$ 18**

Cobia marinated in sour orange, red onion, cilantro, jalapeno, over Asian pear granita

### **MIXTO \$20**

Cobia, shrimp, octopus tossed in lime, orange juice, limo pepper, cilantro and botija olives, served with fried yuca a la huancaína

### **HAMACHI NIKKEI \$20**

Yuzu, thai basil, togarashi, cilantro, sweet soy glaze, crushed seaweed, sesame seeds

### **LOBSTER \$22**

Yellow tomato-citrus sauce, limo pepper, cilantro, red onion, with heirloom tomato-tobasco sorbet

### **SNAPPER \$16**

Local Florida snapper, orange, lime, baby radish, cilantro, served with a spicy mango-aji amarillo sorbet

## STARTERS

### **CRISPY CHISPA \$18**

Octopus & corvina tossed with lemon habanero butter

### **CHICHARRON \$18**

Crispy calamari & shrimp in sweet, spicy panca sauce & micro cilantro

### **SMOKED FISH TACOS \$22**

Rum-vanilla cured, smoked; in a crispy malanga boat; pickled jalapenos

### **OLA MEATBALLS \$22**

Kobe beef with foie-gras sherry sauce, black trumpet chimi, crispy shallots

### **DUCK SALAD \$22**

Duck confit, baby arugula, jícama, goat cheese, pine nuts, grilled apricot, smoked mango vinaigrette

### **ENSALADA DE PULPO \$22**

Charred octopus, cherry tomatoes, baby kale, passion fruit glaze, hearts of palm with black olive aioli

### **LOBSTER EMPANADA \$22**

Squid ink dough filled with Maine lobster, accompanied by avocado sauce, and salsa rosa

### **SHORT RIB EMPANADA \$18**

Black beer braised short rib with creamy habanero sauce, and smoked orange rosemary marmalade

### **CORN EMPANADA \$16**

Vegetarian empanada served with mushroom salad,



## MAIN COURSE

### **RASPADO DE PATO \$42**

Hudson Valley duck breast over chayote and tomatillo salad served with crispy rice, duck confit, edamame, raisins, pine nuts with a panca & tamarind sauce

### **POLLO CRIOLLO \$34**

Peruvian mint marinated Jidori chicken, sweet potato gnocchi, with aji amarillo sauce, & mushrooms escabeche, walnut pesto

### **FILET MIGNON CHURRASCO \$58**

Chipotle crabmeat dressing, chimichurri, grilled asparagus

### **SUGAR CANE TUNA \$42**

Adobo rubbed and seared, over malanga goat cheese fondue, spinach & shrimp escabeche

### **PANELA SALMON \$36**

Panela cured seared salmon, red quinoa with brussels sprouts and cauliflower, huancaína sauce and radish salad

### **LAMB \$44**

Hazelnut crusted 1/2 rack of lamb, served with roasted beet salad, goat cheese & truffle mashed potato, with lamb demi

### **ROAST CUBAN PORK \$38**

Served with garlic yucca mash, black bean broth, creole style pepper salad, and mustard mojo

### **PIONONO \$32**

Sweet plantain roulade, stuffed with green and yellow zucchini, spinach, piquillo peppers, parmesan cheese; roasted tomato and black bean sauce

### **PESCADO A LO MACHO \$ M.P.**

Fish of the day a la plancha, served over sautéed baby spinach, grilled red onion with aji amarillo sauce, clams, calamari, shrimp, & mussels

## SIDES \$11

Fufu; Roasted Cashew Brussels Sprouts; Patacones; Catalan Spinach; Yuca a la Huancaína; Black beans & Rice

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW FISH. 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 FISH