


R DINNER MENU

ENJOY R LATIN INSPIRED MENU

 <h3>SHARING PLATES</h3>		<h3>TOSTONES</h3> <p>Shrimp, avocado, heirloom tomato pico, cilantro crema \$15</p> <p>Grilled hearts of palm, avocado, heirloom tomato pico, cilantro crema (ask for vegan alternative) \$13</p> <p>Lechon asado, roasted pineapple, mojo verde \$14</p>	 <h3>LARGE PLATES</h3> <p>CARNE ASADA Red tomatillo sauce, chimichurri, molho a campanha, maduros, moros y cristianos \$36</p> <p>SHORT RIB ROPA VIEJA Roasted red pepper sauce, rice and black beans \$33</p> <p>VEGGIE PAELLA BOWL Saffron bomba rice, cauliflower, brussels, butternut squash, wild mushrooms \$22 Add: Chicken \$9, steak \$16, Shrimp \$12</p> <p>CAYENNE FRIED CHICKEN Spicy cilantro sauce \$24</p> <p>BRAZILIAN MOQUECA Local fish, Florida shrimp, scallops, ginger, garlic, bell peppers, tomato, coconut milk, dendê oil \$36</p> <p>PAN-SEARED CRISPY SNAPPER Chimichurri fingerling potatoes, charred baby heirloom tomatoes \$29</p>
<h3>AREPAS</h3> <p>Coffee-braised short rib, pico de gallo, cilantro crema, crispy onions \$14</p> <p>Chili chicken, avocado-tomatillo salsa \$12</p> <p>Wild mushrooms, black beans, queso fresco, pico de gallo, crispy shiitakes \$10</p>	<h3>SALADS</h3> <p>Add: Chicken \$9, steak \$16, Shrimp \$12</p> <p>Avocado, grilled hearts of palm, cucumber, heirloom cherry tomato, red onion, feta, jalapeño-cilantro vinaigrette \$13</p> <p>Romaine chicharrón wedge salad, blue cheese cilantro crema, baby heirloom tomatoes, Spanish blue crumble \$14</p>		
<h3>EMPANADAS</h3> <p>SERVED WITH CILANTRO CREMA</p> <p>Short rib picadillo \$14</p> <p>Mojo pork, roasted maiz, feta \$12</p> <p>Spinach, kale, Spanish goat cheese \$11</p>	<h3>SANDWICHES</h3> <p>THE CUBAN \$20 Slow roasted mojo pork, serrano ham, pickles, local mustard, Swiss cheese, Zak The Baker bread, house-cut chips</p> <p>R BURGER \$21 Angus burger topped with shredded mojo pork, Swiss cheese, chipotle bbq sauce, caramelized onions, papitas, brioche bun, house-cut chips</p>		
<h3>CROQUETAS</h3> <p>SERVED WITH SPICY AIOLI</p> <p>Smoky ham \$12</p> <p>Florida blue crab \$14</p> <p>Mozzarella, roasted jalapeño \$10</p>	<h3>SIDES AND SNACKS</h3> <p>Basket of Zak The Baker bread, chimichurri butter \$8</p> <p>Bag of chips - mixed yuca, plantain and house-cut batata chips, mojo verde \$8</p> <p>Yuca fries, cilantro crema, mojo verde \$9</p> <p>Cumin roasted almonds \$7</p> <p>Arroz moro \$6</p> <p>Coconut rice \$6</p> <p>Sautéed broccolini, chili flakes, garlic \$7</p> <p>Truffle Parm Fries \$11</p> <p>Hand-cut Fries \$8</p>		
<h3>CRUDOS</h3> <p>**Red snapper avocado ceviche, roasted corn relish, amarillo leche de tigre \$17</p> <p>**Tuna tartare, tostada chips, avocado, jalapeño crema, sweet chili \$18</p>			
<h3>CHARCUTERIE</h3> <p>Spanish cheeses and cured meats board \$26</p>			

<h3>DESSERT</h3> <p>CAN'T SAY GOODBYE IF YOU DON'T TRY</p> 	<p>RAINBOW CHURROS \$14 Liquid chocolate, whipped cream</p> <p>CHOCOLATE PECAN BROWNIE \$13 Homemade brownie, dulce de leche, coconut ice cream, chocolate sauce</p>	<p>PASSION FRUIT TRES LECHES \$11 Three milk cake, passion fruit caramel sauce</p> <p>CRAFT ICE CREAM \$9 FROM LITTLE HAVANA'S AZUCAR Dulce de leche, café con leche, or Abuela Maria (guava, cream cheese, vanilla)</p>
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<h3>COFFEE</h3> <p>AMERICANO \$5</p> <p>ESPRESSO \$5</p> <p>MACCHIATO \$6</p>	<p>CORTADITO \$6</p> <p>COLADA \$6</p> <p>ICED COFFEE \$5</p>	<p>ICED LATTE \$6</p> <p>CAFÉ CON LECHE \$6</p> <p>AFFOGATO \$8</p>	<h3>DESSERT DRINKS</h3> <p>UNICORN MARTINI \$16 Piña colada, whipped cream, marshmallows, rainbow sprinkles</p> <p>CHO-COQUITO \$15 Chocolate coquito, Coconut Cartel dark rum</p> <p>R ESPRESSO MARTINI \$15 Van Gogh Espresso Vodka, Baileys, Kahlua</p>
<p>by PANTHER COFFEE Small batch roasted in WYNWOOD, FL</p>			<p>RON ZACAPA XO RUM \$16</p> <p>SANTA TERESA 1796 RUM \$14</p> <p>DON JULIO 1942 TEQUILA AÑEJO \$40</p> <p>CLASE AZUL TEQUILA REPOSADO \$40</p> <p>PATRON XO CAFE \$12</p>
<h3>JOJO TEA \$5</h3> <p>PEPPERMINT, USA</p> <p>EARL GREY, India</p> <p>HIBISCUS BLEND, Mexico</p> <p>GREEN JASMINE PEARLS, China</p> <p>CHAMOMILE FLOWERS, Egypt</p> <p>MATCHA GREEN TEA, Japan</p> <p>ENGLISH BREAKFAST, Kenya</p>			

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

