



DINNER MENU

ENJOY A LATIN INSPIRED MENU

 <h3>SHARING PLATES</h3>		<h3>TOSTONES</h3> <p>Shrimp, avocado, heirloom tomato pico, cilantro crema \$14</p> <p>Grilled hearts of palm, avocado, heirloom tomato pico, cilantro crema (ask for vegan alternative) \$12</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 \$32</p> <p>SHORT RIB ROPA VIEJA Roasted red pepper sauce, rice and black beans \$32</p> <p>VEGGIE PAELLA BOWL Saffron bomba rice, cauliflower, brussels, butternut squash, wild mushrooms \$20</p> <p>PERUVIAN AJI ROASTED CHICKEN Spicy cilantro sauce, rice and black beans \$23</p> <p>BRAZILIAN MOQUECA Local fish, Florida shrimp, scallops, ginger, garlic, bell peppers, tomato, coconut milk, dendê oil \$30</p> <p>BANANA LEAF WRAPPED CORVINA Lemongrass ginger marinade, pineapple mango jalapeño salsa, coconut rice \$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>Avocado, grilled hearts of palm, cucumber, heirloom cherry tomato, red onion, feta, jalapeño-cilantro vinaigrette \$13</p> <p>Baby heirloom tomatoes, manchego, chili garlic croutons, cilantro, lemon vinaigrette \$13</p>		
<h3>EMPANADAS</h3> <p>SERVED WITH CILANTRO CREMA</p> <p>Short rib picadillo \$13</p> <p>Mojo pork, roasted maiz, feta \$12</p> <p>Spinach, kale, Spanish goat cheese \$11</p>		<h3>SANDWICHES</h3> <p>THE CUBAN \$18 Slow roasted mojo pork, serrano ham, pickles, local mustard, Swiss cheese, Zak The Baker bread, house-cut chips</p> <p>R BURGER \$20 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 \$8</p> <p>Cumin roasted almond \$7</p> <p>Arroz moro \$6</p> <p>Coconut rice \$6</p> <p>Sautéed broccolini, chili flakes, garlic \$7</p>		
<h3>GRUDOS</h3> <p>Corvina, passion fruit, watermelon radish, jalapeño, red onion, yuca chips \$18</p> <p>Florida shrimp, red onion, tomato salsa, serrano peppers, fresh peanuts, yuca chips \$17</p> <p>Tuna crudo tostada, avocado, jalapeño crema, sweet chili \$18</p>				
<h3>CHARCUTERIE BOARDS</h3> <p>Three Spanish cheeses \$16</p> <p>Three Spanish cured meats \$16</p> <p>Spanish cheeses and cured meats combo \$26</p>				

 <h3>DESSERT</h3> <p>CAN'T SAY GOODBYE IF YOU DON'T TRY</p>		 <p>RAINBOW CHURROS \$12 Liquid chocolate, whipped cream</p> <p>CHOCOLATE PECAN BROWNIE \$12 Homemade brownie, dulce de leche, coconut ice cream, chocolate sauce</p>		<p>PASSION FRUIT TRES LECHES \$10 Three milk cake, passion fruit caramel sauce</p> <p>CRAFT ICE CREAM \$8 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>by PANTHER COFFEE Small batch roasted in WYNWOOD, FL</p>			<h3>DESSERT DRINKS</h3>		
AMERICANO \$4	CORTADITO \$5	ICED LATTE \$5	UNICORN MARTINI \$15	RON ZACAPA XO RUM \$16	
ESPRESSO \$4	COLADA \$5	CAFÉ CON LECHE \$5	Piña colada, whipped cream, marshmallows, rainbow sprinkles	SANTA TERESA 1796 RUM \$14	
MACCHIATO \$5	ICED COFFEE \$4	AFFOGATO \$7	CHO-COQUITO \$15	DON JULIO 1942 TEQUILA AÑEJO \$40	
<h3>JOJO TEA \$4</h3>			Chocolate dark rum coquito	CLASE AZUL TEQUILA REPOSADO \$40	
PEPPERMINT, USA	GREEN JASMINE PEARLS, China	MATCHA GREEN TEA, Japan	R ESPRESSO MARTINI \$15	PATRON XO CAFE \$12	
EARL GREY, India	CHAMOMILE FLOWERS, Egypt	ENGLISH BREAKFAST, Kenya	Van Gogh Espresso		
HIBISCUS BLEND, Mexico			Vodka, Baileys, Kahlua		

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*For your convenience 18% gratuity will be added to tables of 6 or more
 **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.

