
CEVICHE Y TIRADITOS

CEVICHE MIXTO calamari, shrimp, white fish in verde aguachile sauce and mint leaves \$14

CEVICHE DE LANGOSTA ½ maine lobster, miso/coco leche de tigre, onion & cilantro with creamy coconut granite crumble \$19

HAMACHI CRUDO yellow tail hamachi, citrus kombu/soy with watermelon radish, onion and dill \$17

ENSALADAS

ENSALADA DE AGUACATE Y TOMATE sliced homestead tomato, haas avocado, radish and almond oregano pistou, accompanied by fresh micro herbs \$14

ENSALADA MIXTA DE BERROS watercress, crispy yucca, fish cake, shallots, guava+miso dressing \$12

BARRIO CHINO TBD

PLATOS PEQUENOS

EMPANADA DE AIRE duck prosciutto and foie gras foam with kumquat puree and dill \$15

GYOZA CUBANA pan seared gyoza chicken ropa vieja, with cilantro/wasabi aioli \$11

EMPANADA DE ATUN fresh smoked tuna, tomato escabeche and pea greens \$14

ROLLITO CUBANO “Cuban Sandwich Egg roll” slow-Roasted Pork, black pork belly, swiss cheese, crispy burdock, Karashi su miso sauce \$15

LANGOSTINO ENCHILADOS tiger prawns, enchilado sauce, chili threads, key lime served with tostada cubana \$16

ARROZ PEGADO CON ATUN crispy rice cake, tuna compote, serrano chili, avocado, and micro cilantro \$12

PLATOS PEQUENOS

CHORIZO SLIDER homemade pork chorizo on brioche bread with pickled mustard greens, served with miso sauce and fried egg on top \$14

BRUSCHETTA TOSTONES fresh diced tuna, avocado, serrano chili, black olive and micro cilantro \$12

CROQUETA DE MALANGA Black Garlic puree, Curry aioli, micro herbs \$9

MEJILLONES PEI Mussels steamed in Black bean broth with garlic, served with a tostada cubana \$15

PULPO SALTEADO Octopus on a bed of farro pasta with roasted baby potatoes, baby carrots, tomatoes, Feta sauce \$16

VACA FRITA braised short rib then seared, with a Truffle miso sauce and caramelized cipollini onion \$14

COLIFLOR ASADO slow roasted cauliflower, creamy truffle mojo sauce, sprinkled with shiso and smoked salt \$11

MASITAS DE CERDO gem lettuce, pickled shallots, tamarind and kimchee sauce \$11

DEL WOK

RABO ENCENDIDO braised Oxtail, fresh egg noodles, mix wild mushrooms, vigoron salad, fresh oregano \$16

PAELLA ASIATICA shrimp, calamari, octopus, white fish, Chorizo cantipalo, Saffron rice, fried egg and chili threads \$24

ARROZ CHINO DE VERDURA seasonal mixed local vegetables, garnished with crispy fried kale \$12

ARROZ CHINO CON CHURASCO skirt steak, poached egg, Shiso pesto, Micro cilantro \$22

ENTRADAS

LECHON ASADO roasted pork shank, pickled cabbage, served with a spicy and sour chili mojo \$26

CHURASCO 12oz skirt steak served with Wasabi chimichurri, rocoto sauce, yucca puree \$31

PARGO FRITO fried yellowtail snapper, pickled cabbage, daikon, sweet and sour moromi sauce \$28

BRONZINO 1 1/2 lb Whole roasted Bronzino, shiso+wasabi mojo, fresh herbs \$34

ZARSUELA Maine lobster (half), calamari, shrimp, white fish, Xim Xim sauce Sweet and purple potato, micro cilantro \$34

SALMON sushi grade Salmon (6 oz), brushed with a honey+miso mustard glaze, served with chilled kale salad and ikura \$27

CORDERO herbs+ginger marinated lamb chops \$35

ACOMPANIANTES

PADRON PEPPERS \$7

YUCAS FRITAS \$7

COL RIZADA \$7

PLATANOS MADUROS \$7

MOROS \$7

FIJOLES NEGROS Y ARROZ BLANCO \$7

TOSTONES \$7

MADUROS \$7

DULCES

MIAMI TROPICAL dragon fruit, lychee, pineapple, young coconut and coconut ice cream \$10

MISO FLAN home made miso flan, dark soy caramel, sesame cracker \$9

TOBAN YAKI DE FRUTAS guava sauce, fresh berries, roasted apple/pineapple, mango sorbet and fresh mint \$11

TORREJA CUBANA mango compote, yogurt sauce, vanilla ice cream \$9
