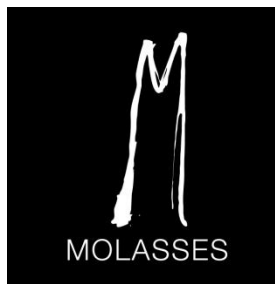


## STARTERS

<b>CEVICHE DE RODABALLO •</b>	18
Red Onion, Lettuce, Avocado, Crispy Tortilla	
<b>TUNA CARPACCIO •</b>	17
Frisse Salad, Pickled Shallots, Chives, Caper- Oregano Vinaigrette	
<b>MOLASSES GLAZED DUCK BREAST •</b>	16
Honshimiji Mushrooms, Sautéed Onions, Molasses Au Jus	
<b>“ROPA VIEJA” •</b>	13
Yuca Mofonguitos, Salsa Criolla, Cilantro	
<b>LOBSTER &amp; SHRIMP ESCABECHE •</b>	18
Confit Tomatoes, Preserved Onion, Fresh Herbs, Toasted Baguette	

## SOUPS & SALADS

<b>FABADA DE GARBANZO •</b>	13
Chorizo, Local Calabaza, Corn, Sweet Pea, Saffron	
<b>LOCAL ROOT VEGETABLE BISQUE •</b>	12
Cilanttrillo, Queso Fresco Croquettes	
<b>CAESAR •</b>	15
Vaca Negra “Queso Capaez”, Crouton, Garlic Dressing	
<b>ARUGULA SALAD •</b>	14
Papaya, Avocado, Queso Capaez, Herb Vinaigrette	
<b>HEIRLOOM TOMATO SALAD •</b>	15
Mozzarella di Buffalo, Avocado, Balsamic Onions, Cilantro Oil	
<b>SIMPLE BIBB SALAD •</b>	13
Tomato, Bacon, Egg, Queso Ausubal, Tarragon-Mustard Vinaigrette	



## SPECIALTY DISHES

<b>PAN ROASTED ORGANIC CHICKEN •</b>	28
Yautia-Malanga Puree, Broccolini, Chicken Au Jus	
<b>WHOLE FRIED SNAPPER • Cilantro – Lemon Butter</b>	38
<b>PASTA CAMPANIA “CALAMARATA” •</b>	27
Shitake, Basil, Sundried Tomatoes, Caputez Cheese	
with PRAWNS 32	with CHICKEN 29
<b>MOLASSES "MOFONGO" <i>Caramelized Onions, Peppers, Salsa Criolla</i></b>	
<b>CHICKEN •</b>	27
<b>ROPA VIEJA •</b>	28
<b>JUMBO PRAWNS •</b>	31

## FROM THE GRILL

<b>WHOLE LOBSTER</b>	42
<b>8oz FILET OF BEEF</b>	33
<b>“FRESH CATCH”</b>	MP
<b>10oz CHURRASCO</b>	27
<b>12oz PORK CHOP</b>	29

## SIDES

<b>TOSTONES •</b>	5	<b>ASPARAGUS •</b>	8
<b>MALANGA-YAUTIA MASH•</b>	6	<b>MAMPOSTEAO•</b>	7
<b>RICE &amp; WHITE BEANS •</b>	6	<b>BROCCOLINI •</b>	8
<b>SWEET POTATO FRIES •</b>	6	<b>MOFONGO •</b>	6