



BOLO

CEVICHE

**tasting of three 25*

Tuna con COCO 19

bigeye tuna, young coconut salsa, cilantro

Ecuadorian Shrimp 15

gulf shrimp, salsa coctel, cherry tomato, avocado, cilantro

Salmon Tiradito 17

scottish salmon, ají amarillo, passion fruit

Red Snapper Nikkei 18

lemongrass, soy sauce, serrano chillies, fried garlic, sesame oil

PISCOLABIS

snacks

Palmitos Salad 18

heart of palm, dates, blue cheese, bacon, endive, coconut vinaigrette

Verde Salad 12

mixed greens, pitipuas, fried cheese, green plantains, avocado, sherry vinaigrette

Smoked Whitefish Salad 15

coconut yaniqueque, pickled chillies, lemon oil, shredded lettuce

Pan con Queso 12

whipped goat cheese, garlic honey, dates, bacon, olive oil

Tostones Rellenos 18

fried plantain cups, mussels al escabeche, lemon aioli

PINCHOS

skewers by the piece served with toasted cuban bread and accompaniments

Pescado 9

mahi mahi

Pulpo 11

octopus

Vieiras 10

scallops

Gamba y Chorizo 8

shrimp and chorizo

Panza 7

pork belly

Caderas 7

chicken thighs

Palmitos 11

hearts of Palm

Cordero y Berenjena 12

lamb and eggplant

CUCHIFRITOS

fried foods

Bacalaitos 18

cod fish fritters, horseradish, blue crab

Chicken Ropa Vieja Empanadas 12

smoked paprika braised chicken thighs, crema, lime

Manchego Croquetas 14

manchego cheese fritters, romesco

Patata Fritters 18

potato dumplings, seafood enchilado, cachucha aioli

Sorullitos 11

corn fritters, seven sisters gouda, mayoketchup

Chicken Chicharron 15

pork lard fried chicken, garlic mojo, lime

Lamb Picadillo Empanadas 18

lamb shoulder stew, sauce gribiche, cumin

VERDURAS

vegetables

Tostones 9

double fried, smashed plantains, key lime mojo

Maduros 10

sweet plantains, crema, queso fresco

Viandas 8

kabocha squash, root vegetables

Ginger Pitipuas 9

english peas, ginger coconut beurre monté

PLATILLOS

main dishes

Vaca Frita 45

creekstone farms skirt steak, black beans, sweet plantains, tomato escabeche, avocado

Gulf Shrimp Asopao' 35

seared shrimp, saffron bomba rice, english peas, avocado

Whole Red Snapper 37

broiled caribbean snapper, cachuchas pepper aioli, spring time sancocho, chives

Caldo Santo 40

black cod, cockles, scallops, crab, coconut-root vegetable holy broth

Bistec Palomilla 57

filet mignon, pickled onion casserole, yuca frites

Lobster Mofongo 65

butter poached whole lobster, lardo & green plantain timbale, mojo isleño

COMIDAS

Tasting Menus

Chef Fuentes' tour of the menu

Bolero 55 per person

Cha-Cha-Cha 75 per person