



BOLO

CEVICHE

**tasting of three 30*

Tuna con COCO 20

bigeye tuna, young coconut salsa, cilantro

Ecuadorian Shrimp 18

gulf shrimp, salsa coctel, cherry tomato, avocado

Salmon Tiradito 19

scottish salmon, ají amarillo, passion fruit, parsley

Red Snapper Nikkei 20

lemongrass, soy sauce, serrano chillies, topped w/ fried garlic and sesame oil

PISCOLABIS snacks

Palmitos Salad 19

hearts of palm, endive, dates, blue cheese, bacon, almonds, coconut vinaigrette

Mixta Salad 16

mixed corn, cherry tomatoes, green beans, avocado, fried cheese, grilled onions, sherry vinaigrette

Smoked White Fish 18

coconut yaniqueque with dill-whitefish salad, shredded lettuce & pickled fresno chiles

Pan con Queso 17

whipped goat cheese, peaches, heirloom tomato, botarga

Pasteles de Yuca 18

cassava root masa w/ roasted pork & chickpeas, topped w/ pickled peppers



PINCHOS

skewers by the piece served with toasted cuban bread and accompaniments

Gamba y Chorizo 9

shrimp and chorizo

Palmitos 11

hearts of Palm

Caderas 9

chicken thighs

Berenjena 9

eggplant

Pescado 11

mahi mahi

Cordero 14

lamb

Vieiras 12

scallops

Panza 9

pork belly

Pulpo 14

octopus

CUCHIFRITOS

fried foods

Bacalaitos 19

cod fish fritters, horseradish, blue crab salad

Chicken Pastelillos 14

chicken ropa vieja, cachucha aioli

Manchego Croquetas 15

manchego cheese fritters, romesco, marcona almonds

Sorullitos 15

corn fritters, seven sisters gouda, mayoketchup

Chicken Chicharron 19

pork lard fried chicken pieces, garlic mojo, lime

Lamb Empanadillas 18

lamb picadillo, aji picante mango salsa

Tostones Rellenos 20

fried plantain cups, mussels al escabeche, sofrito rojo

VERDURAS

vegetables

Hen of the Woods 14

maitake mushrooms, white corn gnocchi, salsa verde

Tostones 10

double fried smashed plantains, key lime mojo

Maduros 10

sweet plantains, red onion escabeche

Yuca Brava 11

fried cassava tots, pimenton aioli

Maiz 12

white & yellow corn, ginger coconut beurre monte, chile picante

PLATILLOS

main dishes

Vaca Frita 48

creekstone beef braised then fried with lime and red onions, black beans, sweet plantains, tomato escabeche

Gulf Shrimp Asopao' 37

saffron-bomba rice stew, peas, piquillo, al-ajillo shrimp

Whole Red Snapper 45

broiled caribbean snapper, recao sofrito brulee, farmers market sancocho

Bistec Palomilla 39

butterflied beef-steak, cipollini onion casserole, yuca frites

Fried Fluke Callaloo 43

swiss chard, achiote, sofrito, apio root puree

Lobster Mofongo MP

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

COMIDAS

Tasting Menus

Paladares Menu 85

Chef Fuentes' selection of the menu from ceviches to platillos

Sunday's Roast Lechon Dinner 55

Join us every Sunday when we serve whole roasted pork with traditional & seasonal accompaniments