

## GLUTEN FREE MENU

### {CEVICHE}

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<b>AGUA CHILI STRIPED BASS</b>	15
avocado, cucumber, fennel, red onion	
<b>MOJITO SHRIMP</b>	16
mint, lime & crispy sweet potato	

<b>YELLOWTAIL TIRADITO*</b>	16
sliced yellowtail, sweet potato chayote salpicon, aji Amarillo & passionfruit vinaigrette	
<b>KONA KANPACHI</b>	16
tomatillo, avocado, blood orange, sweet potato	

### {APPETIZERS}

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<b>GUACAMOLE</b>	12
smoked pineapple, avocado, crispy malanga & plantain	
<b>GLORIA'S BLACK BEAN SOUP</b>	9
crema fresca & sour orange mojo	
<b>PEEKYTOE CRAB GAZPACHO</b>	13
watermelon, tomato, avocado, jalapeño, lemon	
<b>CUBAN CHOPPED SALAD</b>	14
mixed greens, treviso, red plum, grapefruit, puffed wild rice, herb yogurt vinaigrette	
<b>EMPANADA DE VERDE</b>	14
spinach, manchego & artichoke escabeche	
<b>OCTOPUS</b>	16
spanish octopus terrine & grilled baby octopus, white bean purée, lemon-fennel vinaigrette	
<b>CRAB EMPANADA</b>	18
corn masa, old bay sofrito, lemon aioli & celery root slaw	
<b>ROYAL PALM DATES</b>	14
almond stuffed dates wrapped in bacon with blue cheese	
<b>SMOKED WAHOO TACOS</b>	16
iceberg, pickled jalapeño & malanga	

### {SIDES}

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<b>SWEET PLANTAINS</b>	6
<b>TOSTONES</b>	6
<b>CATALAN SPINACH</b>	9
green apple, pine nuts, currants, sherry reduction	
<b>MOROS Y CRISTIANOS</b>	6
<b>YUCCA</b>	7
<b>CONGRI RICE</b>	6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Some items may be prepared in the presence of gluten. Please consult your server.*

06/21/19

### {ENTREES}

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<b>PAN ROASTED SCALLOPS</b>	31
quinoa verde, fava beans, artichoke & carrot escabeche	
<b>GRILLED SWORDFISH VERACRUZANA</b>	30
cherry tomatoes, green olives, golden raisins, fennel & parsley salad	
<b>SHORT RIB ROPA VIEJA</b>	28
white wine & tomato sofrito braised short ribs, manzanilla olive & piquillo pepper escabeche, plantain strips, arroz blanco	
<b>LECHON ASADO</b>	29
crispy roasted pork, congri rice & sour orange mojo	
<b>SEARED SALMON</b>	26
black beluga lentils, banana, celery root purée, chayote salad, horseradish honey vinaigrette	
<b>SUGAR CANE TUNA*</b>	31
black bean purée, sweet plantains, frisée, sundried tomato & piquillo pepper mojo, oregano oil, queso fresco	
<b>GRILLED MUSHROOM RICE</b>	23
valencia rice, pigeon peas, smoked mushroom sofrito, grilled maitake mushroom	
<b>ARROZ DE MARISCOS</b>	28
bomba rice, lobster, clams, calamari, jumbo shrimp, saffron, nora pepper sofrito	
<b>CUBAN TAMALES</b>	25
coconut callaloo, asparagus, swiss chard mojo	
<b>CHICKEN IMPERIAL</b>	26
grilled breast over saffron scented Valencia rice & chicken ropa vieja	
<b>VACA FRITA</b>	31
pan seared skirt steak, black beans, white rice & tomato escabeche	
<b>RED WINE BRAISED GOAT</b>	30
piquillo peppers, olives, coffee roasted carrot	
<b>SMOKED PRIME RIBEYE</b>	48
coffee adobo, plantain & bacon fufu, horseradish crema	