

GLUTEN FREE MENU

{CEVICHE}

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

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

{APPETIZERS}

GUACAMOLE	12
smoked pineapple, avocado, crispy malanga & plantain	
GLORIA'S BLACK BEAN SOUP	9
crema fresca & sour orange mojo	
CUBAN CHOPPED SALAD	14
romaine, watercress, golden beet, pear, pistachio, sunflower seed, herb-yogurt dressing, cotija cheese	
EMPANADA DE VERDE	14
spinach, manchego & artichoke escabeche	
OCTOPUS	16
spanish octopus terrine & grilled baby octopus, white bean purée, lemon-fennel vinaigrette	
CRAB EMPANADA	18
corn masa, old bay sofrito, lemon aioli & celery root slaw	
ROYAL PALM DATES	14
almond stuffed dates wrapped in bacon with blue cheese	
SMOKED WAHOO TACOS	16
iceberg, pickled jalapeño & malanga	

{ENTREES}

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

{SIDES}

SWEET PLANTAINS	6
TOSTONES	6
BRUSSELS SPROUTS	9
roasted garlic, swiss chard mojo rojo	
CATALAN SPINACH	9
green apple, pine nuts, currants, sherry reduction	
MOROS Y CRISTIANOS	6
YUCCA	7
CONGRI RICE	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.

01/30/20