

CRUDOS Y APERITIVOS

PROVOLETA 24
melted aged provolone cheese, pickled baby pear

RABAS FRITAS 15
lemon aioli, monica's tomato sauce

CEVICHE 18
leche de tigre, micro cilantro

HAMACHI TIRADITO 19
aji amarillo, fresh shiso leaf

TUNA PIZZA 24
anchovy aioli, truffle essence

BRUSSELS 13
sweet & sour, crispy bacon

SMOKED SALMON CONE 15
wasabi, caviar

SPICY HAMACHI CONE 16
uni, micro red shiso

GRILLED OCTOPUS 24
harissa aioli, smoked paprika

EGGPLANT 12
escabeche tostada, pesto, garlic aioli

SHISHITO 11
yuzu soy

HALF DOZEN OYSTERS EAST/WEST MP

FLORIDA SHRIMP COCKTAIL 18

CAMARONES AL AJILLO 24
garlic, lemon juice, paprika

EMPANADAS

CARNE 8
cantimpalo sausage, pickled apple

CUBAN 8
spicy mustard, swiss cheese

CHOCLO 7
poblano chiles, avocado

POLLO 7
chipotle braised chicken

ROLLS (HAND/CUT)

SPICY YELLOWTAIL 13/14
serrano, kizami wasabi

BAKED CRAB HAND ROLL 9
snow crab, soy paper, dynamite sauce

LOBSTER ROLL 23/24
yuzu kosho aioli, poached maine lobster

UMI ROLL 18
tuna, hamachi salmon, scallops, wrapped in cucumber

CALIFORNIA 12/13
cucumber, spicy aioli

TEMPURA 15/16
rock shrimp, spicy sauce

"NEW STYLE" SALMON 12/13
yuzu-soy, cucumber, scallions

BBQ EEL 14/15
sliced cucumber, sweet fresh-water eel

DELANO ROLL 24/25
spicy tuna sashimi, caviar

SPICY TUNA 18/20
cucumber, seaweed

RAINBOW ROLL 17/18
chef selection sashimi

SUSHI/SASHIMI

LIVE SCALLOPS MP
MAGURO 8
AMI EBI 10
TORO MP
SAKE 8/9
MADAI 8/10
HAMACHI 8/9
UNAGI 8/9
JAPANESE FISH MP

ENSALADAS

KABOCHA SALAD 18
goat cheese, baby arugula

KALE CAESAR SALAD 14
kale, crispy croutons

GOLDEN BEET SALAD 14
yogurt, white balsamic

CHOPPED SALAD 14
grilled vegetables, meyer lemon vinaigrette

FETA CHEESE SALAD 16
grilled pepper, oregano vinaigrette

ARROZ Y PASTA

SHORT RIB RAVIOLI 19
truffle essence, fresh basil

RISOTTO DE HONGOS 24
florida mushrooms, pecorino romano cheese

LAMB PAPPARDELLE 18
braised lamb, ricotta

DUCK CONFIT RISOTTO 29
foie gras, fresh herbs

VEGETALES

FLORIDA MUSHROOMS fresh herb 11

CHARRED CARROTS honey glaze 10

EGGPLANT golden raisins, scallions 9

BABY BATATA honeycomb 11

TRUFFLE NEW POTATO fresh parmesan 14

CHOCLO chipotle aioli, fresh parmesan 10

CAULIFLOWER roasted cauliflower 10

CARNES A LA LEÑA

SWEETBREADS 18
pickled vegetables, almond salsa criolla

CHORIZO 13
fennel salad

NY STEAK 34/65
provençale, 8 oz / 1 lb

PATAGONIAN LAMB 39
salsa griega

MORCILLA 13
goat cheese, candied walnuts

SHORT RIBS 28
salsa criolla

RIB EYE 10 oz 42
chimichurri

GRILLED CHICKEN 27/42
romesco sauce
half/whole

MATAMBRE A LA PIZZA 27
aged mozzarella

BONE-IN 32 oz GAUCHO STEAK 95

CHURRASCO 24 / 45
8 oz / 1 lb

PESCADOS

CORVINA CASSEROLE 24
braised fennel

SEABASS 32
miso marinade, uvas verdes

BRANZINO AL DISCO 34
potatoes, caramelized onion

SOMETHING SWEET

CORAZÓN DERRETIDO

dulce de leche melted heart, peach compote
white chocolate ice cream

13

QUESO Y DULCE

goat cheese and honey, guava, roasted grapes, brioche
toast

13

LEYNIA BEIGNETS

vanilla cream, cocoa powder, zacapa rum caramel sauce

13

CHOCOTORTA

chocolate cookie, honey cream, house made dulce de
leche

13

CHECKMATE

hazelnut & almond crunch, espresso & chocolate ice
cream, bailey's dulce de leche cream

15

LEMON & CHAMPAGNE SORBET

lemon sorbet, champagne,
chocolate lemon tree leaf

16

SORBET & GELATO

chef's selection

10

