



TAPAS

FRIED GREEN TOMATOES 10
QUESO FRESCO ~ ESCABECHE SPICED MAYO

KEY WEST SHRIMP CEVICHE 14
“SALSA OF LIFE” ~ TEQUILA ~ AVOCADO

HACKLEBACK CAVIAR 1 OZ. 65
SIBERIAN STURGEON CAVIAR 1 OZ. 95
LEMON CREMA ~ CACHAPA CAKE ~ CHILLED VODKA

HALF DOZEN BLUE POINT OYSTERS 16
SOUR ORANGE GRANITA ~ HORSERADISH FOAM

BEEF TARTARE 14
PLANTAIN CHIPS ~ CILANTRO CHIMICHURRI

PICADILLO EMPANADAS 10
CAPERS ~ RAISINS ~ SALSA VERDE

FIRST PLATES AND SALADS

YUCA STUFFED CRISPY SHRIMP 18
SOUR ORANGE MOJO ~ HABANERO TARTAR SALSA ~ NICARAGUAN SLAW

TUNA TIRADITO 14
PERUVIAN PURPLE POTATO ~ PIMIENTO DEL PIQUILLO ~ CAVIAR CREMA

MY “DOWN ISLAND FRENCH TOAST” 29
CURAÇAO-SCENTED FOIE GRAS ~ GRIDDLED BRIOCHE ~ SAVORY PASSION FRUIT CARAMEL

BRAZILIAN STYLED CREAMY CRACKED CONCH CHOWDER 18
SAFFRON ~ ORANGE ~ STAR ANISE ~ COCONUT CLOUD

HEIRLOOM TOMATO SALAD 16
GORGONZOLA DOLCE ~ CONCORD GRAPE VINAIGRETTE ~ 10YR BALSAMIC

NORMAN’S HOUSE SALAD 11
POINT REYES CHEESE ~ ALMONDS ~ CHAMPAGNE VINAIGRETTE

MAIN PLATES

PAN COOKED FILLET OF FLORIDA YELLOWTAIL SNAPPER 36
ASPARAGUS SPEARS ~ CITRUS BUTTER SAUCE ~ “BELLY” OF GARLICKY MASHED POTATOES

RHUM AND PEPPER PAINTED FLORIDA BLACK GROUPER 38
MANGO MOJO ~ CUBAN SWEET POTATO MASH *EN POBLANO*

SEELY’S ARK FARMS ROASTED BREAST OF ORGANIC CHICKEN ‘MOFONGO’ 29
SWEET PLANTAIN STUFFING ~ ‘VERY’ BLACK BEANS ~ PINEAPPLE-PAPAYA-CACHAÇA CHUTNEY

PORK ‘HAVANA’ 35
SMOKEY PLANTAIN CREMA ~ “21ST CENTURY MOLE” ~ BLACK BEAN-SWEET CORN SALSA ~ GOLDEN GRITS

PAN SEARED CRUSTED FILET 59

OR

CHIMICHURRI NY STRIP 49
CONFIT POTATO ~ GLAZED CIPOLLINI ~ WHITE ASPARAGUS

MONGOLIAN MARINATED AND BARBEQUED VEAL CHOP 63
KIMCHI SLAW ~ THAI FRIED RICE ~ BABY EGGPLANT

CHEF-FOUNDER: NORMAN VAN AKEN
EXECUTIVE CHEF: ANDRES MENDOZA
SOUS CHEF: YAINIEL NEGRON
SOUS CHEF: RYAN HUNT
GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ

