

### {MOJITOS}

Muddled mint with sweetened rum and fresh lime topped with soda	
CLASSICO	8
Bacardi Superior, sugar and bitters	
SUAVE	8
Bacardi Limón and sugarcane syrup	
ROBUSTO	8
Bacardi Select and vanilla-spice liqueur	
EL JEFE	12
10 Cane, sugar and bitters	

### {CAIPIRINHAS}

Meaning "Little Peasant Girl," made with muddled limes, sugar and Brazilian Leblon cachaça

ORIGINAL LIME The classic recipe	10
BLACK CHERRY Black cherry-infused Leblon	10

### {WINE DRINKS}

SANGRIA PRIMAVERA	8
Spanish white wine, Luxardo Maraschino liqueur, citrus fruits and fresh pears	
SANGRIA DE VINO TINTO	8
Brandy-spiked red wine, citrus fruits	
GRANADA ROYALE	10
Spanish sparkling wine, housemade pomegranate grenadine	

### {BEER}

Allagash White	6
Presidente	5
Dos Equis XX Amber	5
Negra Modelo	5
Pacifico	5
Corona	5
Red Stripe	5
Sierra Nevada Pale Ale	5
Amstel Light	5
Yuengling	4
Kaliber/NA	4

### {UP & CHILLED}

DESI'S DRY MARTINI	10
Mount Gay 'Eclipse Silver', whisper of Caribbean-spiced Velvet Falernum	
HEMINGWAY'S DAIQUIRI	9
Bacardi Superior, Luxardo Maraschino liqueur, hand-squeezed pink grapefruit juice, fresh lime	
MANGO MARTINI	10
Ketel One, mango liqueur, mango purée	
HIBISCUS MARGARITA	12
Centenario hibiscus-infused reposado tequila, Cuervo Silver, fresh lime, velvet falernum, housemade hibiscus bitters	

### {ON THE ROCKS}

PASSIONFRUIT CAIPIROSKA	8
Smirnoff vodka, passionfruit, lime, sugar	
HAVANA OLD FASHIONED	10
Bulleit bourbon, pomegranate seeds, orange, housemade cigar bitters	
X.O. CAFÉ CON LECHE	9
Patrón X.O. Café liqueur, evaporated milk topped with cacao nibs	
COHIBA	12
Aged Bacardi 8, Cruzan Blackstrap, vanilla-spice liqueur, dash of housemade cigar bitters	

### {LONG DRINKS}

DARK & STORMY	9
Gosling's Black Seal Rum, fresh lime juice, Caribbean ginger beer	
BUL	6
Dos Equis Ambar, fresh lime juice, sugarcane syrup	
ALMA COLADA	10
The original - Passionfruit juice, coconut milk blended with ice, Bacardi Superior, shaved coconut, drizzle of Myers's dark rum	

### {WINES BY THE GLASS}

#### BLANCO

<b>Cava</b> Cristalino Extra Dry NV	<i>Vilanova i la Geltru, Spain</i>	9
<b>Champagne</b> Moët & Chandon "White Star" Extra Dry	<i>Epernay, France</i>	18
<b>Sauvignon Blanc</b> Penascal, '07	<i>Castilla y Leon, Spain</i>	9
<b>Albarino</b> Martin Codax, '06	<i>Riax Baixas, Spain</i>	11
<b>Chardonnay</b> Alamos, '07	<i>Mendoza, Argentina</i>	10
<b>Chardonnay</b> Pavilion "Oakville", '07	<i>Napa Valley, California</i>	12

#### TINTO

<b>Rioja</b> Arbanta, '08	<i>Rioja, Spain</i>	11
<b>Malbec</b> Diseno, '07	<i>Mendoza, Argentina</i>	11
<b>Cabernet Sauvignon</b> Terrazas, '07	<i>Mendoza, Argentina</i>	12
<b>Merlot</b> Casa Lapostolle, '06	<i>Rapel Valley, Chile</i>	11
<b>Syrah</b> Navarro Correas, '07	<i>Mendoza, Argentina</i>	12
<b>Pinot Noir</b> Casillero Del Diablo, '08	<i>Casablanca Valley, Chile</i>	9
<b>Rosé</b> Miguel Torres, '09	<i>Curico, Chile</i>	10

### {CEVICHE}

BIG EYE TUNA Watermelon, kumquats, rocoto chili and Thai basil	17
MIXTO Shrimp, scallops, and crab with aji amarillo, celery and sweet potato	16
PERUVIAN BLACK BASS Scallop-aji rocoto puree, key lime juice, cilantro and yucca fries	16
ECUADORIAN SHRIMP Fire-roasted tomatoes, orange juice, avocado and corn nuts	15
LOBSTER Pickled coconut and kaffir lime-coconut puree	21
YELLOWTAIL KINGFISH Yuzu, Thai basil, sweet soy glaze and shichimi togarashi	14
RAINBOW Soy and lime marinated tuna, salmon and black bass with jalapeño and sweet potato	15
JAPANESE RED SNAPPER Key lime juice, red onion, chili limo and sweet potato	17

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CEVICHE TASTING *Your choice of:*  
*Three - 28, Five - 45 or Seven - 58*

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### {SOUP AND SALAD}

GLORIA'S BLACK BEAN SOUP Crema fresca and rice croquettes	7
SANCOCHO DE POLLO Coconut-chicken broth with yucca, carrots, cilantro and peas	9
ALASKAN KING CRAB SALAD Chayote, jicama, calabaza, cucumber, mint and malanga with spicy red pepper mojo	15
ENSALADA DE TIERRA VERDE Baby arugula, roasted mushroom escabeche and goat cheese "croquettes"	8

### {APPETIZER}

ROYAL PALM DATES Almond stuffed dates wrapped in bacon with blue cheese	12
CHORIZO SLIDERS Potato matchsticks, mustard and pickles	10
SMOKED MARLIN TACOS Iceberg, pickled jalapeño and malanga	13
OYSTERS RODRIGUEZ Crispy Blue Points, fufu, horseradish-creamed spinach and huacatay	14
KOBE BEEF PICADILLO TACOS Black bean, avocado and guindilla pepper	10
EMPANADA DE VERDE Spinach, manchego and artichoke escabeche	13
PULPO CON CAUSA Grilled octopus, Peruvian olive puree and Yukon potato with aji amarillo	16

| ALMA SAMPLER per person { 2 person minimum } 12 |  
| Tasting of: Oysters Rodriguez, Smoked Marlin, Royal Palm Dates |

## {TIERRA-LAND}

RUM CURED DUCK BREAST Creamy yucca, duck vigoron with smoked currants	28
VACA FRITA Pan seared skirt steak, black beans, white rice and tomato escabeche	26
LECHON ASADO Crispy roasted pork, congri rice and sour orange mojo	24
LAMB SIRLOIN Cuban three bean salad, pistachio aji and tostones	32
BEEF TENDERLOIN Jumbo lump crab salad, grilled asparagus and horseradish chimichurri	32
PASTEL DE YUCA Puerto Rican pastel with cabbage, pine nuts, golden raisins and spring vegetable salad	19
CHICKEN COMBO Grilled breast over saffron scented Valencia rice and chicken “ropa vieja”	22

## {OCÉANO-SEA}

PANELA CHILEAN SEABASS Creamy quinoa with cubanelle pepper puree and pickled cucumbers	31
GRILLED BRONZINO Garbanzo bean stew and tempura lemons	28
MAINE DIVER SCALLOPS Pastel de choclo and piquillo pepper chimichurri	28
CUBAN SHRIMP ENCHILADO Verde clam rice with spicy tomato and pepper stew	29
MUSTARD GLAZED SALMON Black lentil and banana salad with horseradish cream	23
SUGARCANE TUNA Malanga fondue with shrimp and roasted tomato escabeche	29

## {SIDE DISHES}

7

Black Beans and White Rice  
Sweet Plantains  
Tostones  
Yucca Fries with Mojo  
Ajillo Spinach  
Duck Confit Fried Rice

*20% gratuity will be added to parties of six or more*

STEPHEN STARR EL CONQUISTADOR / DOUGLAS RODRIGUEZ EL EXIGENTE

David LaForce *Executive Chef*  
Will Zuchman *Chef de Cuisine*  
Rahjan Shabazz *Sous Chef*  
Amy Attardi-Ruiz *Pastry Chef*  
Mark Dombkoski *General Manager*  
Alexis Audino *Manager*  
Kasey Jackson *Manager*

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Arzu Helsman *Server*  
Bebe Schmierer *Server*  
Brady Hanes *Server*  
Christen Worth *Server*  
Craig Jamison *Server*  
Elya Whitehouse *Server*  
Eva Gladish *Server*  
Hoanglan Sim *Server*  
Jessica Burgh *Server*  
Laura Federmack *Server*  
Natalie Haney *Server*  
Wes Streett *Server*

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Keith Stallone *Bartender*  
Nick Maldonado *Bartender*  
Poppy Brewster *Bartender*

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Jessica Thomas *Host*  
Katelyn Blatcher *Host*  
Lily Scafuro *Host*  
Lindsey Leonard *Host*

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Christina Rose *Reservationist*  
Kali Acerra *Reservationist*

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Eduardo Torres *Runner*  
Jesus Flores *Runner*  
Luis Cervantes *Runner*

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Alma Corona *Polish*

Jaime Rodriguez *Busser*  
Juan Carlos de Oca Ortega *Busser*  
Omar Hernandez *Busser*  
Pedro Rios *Busser*

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Candelaria Vazquez *Ceviche*  
Juan Gonzalez *Ceviche*

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Anton Bolling *Line Cook*  
Guillermo Cabrera *Line Cook*  
Hilda Sauce *Line Cook*  
James Lee *Line Cook*  
Joshua Noh *Line Cook*  
Mario Vasquez *Line Cook*  
Matthew Ramsey *Line Cook*  
Omar Medina *Line Cook*  
Raziel Ramirez *Line Cook*  
Rodolfo Sandoval *Line Cook*

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Carlos Rojas-Hernandez *Pastry*  
Kaitlyn O'Neill *Pastry*  
Lorraine Coleman *Pastry*  
Victoria Leonardi *Pastry*

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Carlos Lara *Receiver*

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Felix Romero *Butcher*

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Carmen Pina *Prep*  
Juana Vargus *Prep*  
Lein To *Prep*  
Sofia Vazquez *Prep*

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Aurelio Sanchez *Dish*  
Denis Diaz *Dish*  
Francisco Garcia *Dish*  
Margarito Sanchez *Dish*  
Oscar Hernandez *Dish*  
Pasqual Sanchez *Dish*  
Ruffino Vega *Dish*