

{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
AÇAIPIRINHA	VeeV Açai Spirit and Leblon	12

{WINE DRINKS}

GRANADA ROYALE	10
Spanish cava, housemade pomegranate grenadine, pomegranate seeds	
BLOODORANGE SANGRIA	8
Brandy-spiked red wine, blood orange, citrus fruits	
PAPAYA SANGRIA ROSADO	8
Pisco-spiked rosé wine, papaya, jicama, tropical fruits	

{BEER}

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

{UP & CHILLED}

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, fresh lime, velvet alernum, housemade hibiscus bitters	
DESI'S DRY MARTINI	10
Mount Gay 'Eclipse Silver', whisper of Caribbean-spiced Velvet Falernum	
CREOLE COSMO	9
Bacardi Superior, Clément Creole Shrub, cranberry juice, fresh lime, blood orange	

{ON THE ROCKS}

PASSIONFRUIT CAIPIROSKA	8
Smirnoff vodka, passionfruit, lime, sugar	
HAVANA OLD FASHIONED	8
Kentucky bourbon, pomegranate seeds, orange, housemade cigar bitters	
X.O. CAFÉ CON LECHE	8
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

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

TINTO

Merlot Navarro Correas "Alegoria", '06	<i>Mendoza, Argentina</i>	11
Rioja Albiker, '08	<i>Rioja, Spain</i>	9
Malbec Lancatay '07	<i>Mendoza, Argentina</i>	10
Cabernet Sauvignon Terrazas, '07	<i>Mendoza, Argentina</i>	12
Syrah Truchard, '04	<i>Napa Valley, California</i>	10
Pinot Noir Santa Carolina Reserva, '08	<i>Valle del Maule</i>	10

{CEVICHE}

BIG EYE TUNA Almond milk, apples and jalapeño	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

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

{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	12
EMPANADA DE VERDE Spinach, manchego and artichoke escabeche	13
CASSAVA FLATBREAD Duck ropa vieja, goat cheese and baby arugula	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	28
Duck confit fried rice, aji panca puree, black currants, pine nuts and scallion	
VACA FRITA	26
Pan seared skirt steak, black beans, white rice and tomato escabeche	
LECHON ASADO	24
Crispy roasted pork, creamy yucca, vigoron and oregano mojo	
LAMB SIRLOIN	34
Cuban three bean salad, pistachio aji and tostones	
BEEF TENDERLOIN	32
Jumbo lump crab salad, grilled asparagus and horseradish chimichurri	
PIONONO	20
Puerto Rican roulade of sweet plantain, zucchini, basil and queso fresco with roasted garlic-broccoli rabe	
CHICKEN COMBO	22
Grilled breast over saffron scented Valencia rice and chicken “ropa vieja”	

{OCÉANO-SEA}

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

{SIDE DISHES}

Black Beans and White Rice	7
Sweet Plantains	
Tostones	
Roasted Garlic Broccoli Rabe	
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*
Mark Dombkoski *General Manager*
Alexis Audino *Manager*
Kasey Jackson *Manager*
Will Zuchman *Sous Chef*
Rahjan Shabazz *Sous Chef*
Amy Attardi-Ruiz *Pastry Chef*

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Arzu Helsman *Server*
Bebe Schmierer *Server*
Brady Hanes *Server*
Craig Jamison *Server*
Elisabeth Stuut *Server*
Elya Gaston *Server*
Eva Gladish *Server*
Jessica Burgh *Server*
Justin Hughes *Server*
Lauren Greenwald *Server*
Laura Federmack *Server*
Michael Lehane *Server*
Nicole Coombe *Server*
Rachel Cherry *Server*

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Keith Stallone *Bartender*
Poppy Brewster *Bartender*
Shaun Jolly *Bartender*
Willy Melendez *Bartender*

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Chloe Acerra *Host*
Jessica Thomas *Host*
Kali Acerra *Host*
Lindsey Leonard *Host*

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Cara Mecoli *Reservationist*
Christina Rose *Reservationist*

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Eduardo Torres *Runner*
Jesus Flores *Runner*
Josh Saline *Runner*

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Alan Moreno *Busser*
Mariano Perez *Busser*
Mario Sanchez *Busser*
Serafin Martinez *Busser*

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Candelaria Vazquez *Ceviche*
Carlos Tellez *Ceviche*

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Benjamin Tellez *Line Cook*
Carlos Perez *Line Cook*
Elias Hernandez *Line Cook*
Guillermo Cabrera *Line Cook*
Hilda Sauce *Line Cook*
Janet Hernandez *Line Cook*
Jose Ruiz *Line Cook*
Mario Vasquez *Line Cook*
Matthew Ramsey *Line Cook*
Miguel Rosas *Line Cook*

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

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Carlos Lara *Receiver*

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Agustin Diaz *Butcher*

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

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Aurillio Sanchez *Dish*
Celestino Rodriguez *Dish*
Faustino Moreno *Dish*
Oscar Hernandez *Dish*
Pasqual Sanchez *Dish*
Roberto Martinez *Dish*
Ruffino Vega *Dish*