



**ALL OF OUR DISHES ARE MADE TO ORDER
WITH NATURAL AND ORGANIC PRODUCTS**

¡ Buen provecho !

Descuento en Efectivo/Cash Discount Program

Ahora ofrecemos un descuento inmediato si paga en efectivo. Precio en efectivo está marcado en el menú. Cualquier compra que no sea en efectivo no recibirá el descuento y el ajuste se mostrará en su recibo. We now offer an immediate discount if you pay with cash. Cash discount price as marked. Any purchase made with a credit or debit card will receive a non-cash adjustment displayed on your receipt.

All Floridita locations may not have the same menu. All menu prices and menu items are subject to change without prior notice. Identification is required for any credit card payment. We accept Visa, Mastercard, and American Express credit cards. Visa, Mastercard, and American Express gift cards are not accepted. Gratuity is included in groups.

WINE LIST

Choose from over 60 selected wines from around the world. Cheers!



APERITIF AND DIGESTIF

- 10 Vento di Mare, Moscato Glass \$6
- 15 Joseph Cartron, Vermouth Rouge Glass \$8
- 20 Delaforce Late Harvest Vintage, Porto Glass \$6

HOUSE WINE

From Curicó Valley, Chile. Served by the glass or bottle.

- 25 Casa Mateo, Rosé \$24
- 30 Casa Mateo, Pinot Grigio \$24
- 35 Casa Mateo, Chardonnay \$24
- 40 Casa Mateo, Sauvignon Blanc \$24
- 45 Casa Mateo, Cab Sauv \$24
- 50 Casa Mateo, Merlot \$24
- 55 Casa Mateo, Pinot Noir \$24

HALF BOTTLES

- 65 Stags' Leap Winery, Chardonnay, Napa Valley, CA. \$24
- 70 Whitehaven, Sauvignon Blanc, Marlborough \$18
New Zealand
- 75 Toro de Piedra, Cab Sauv, Valle de Curicó, Chile \$16
- 80 Alexander Valley Vineyards Estate, Cab Sauv \$22
CA., USA
- 85 J Vineyards, Pinot Noir, Sonoma Coast, CA., USA \$20

ORGANIC SANGRIA

- 95 Red Sangria Bottle \$28
Served by the glass or bottle

WHITE WINE

United States

- 100 Lake Sonoma, Chardonnay, Russian River Valley, CA. \$42
- 105 Hess, Shirttail, Chardonnay, Monterey, CA. \$28
- 110 Twenty Rows, Chardonnay, Napa Valley, CA. \$38

Argentina

- 115 Finca El Origen Unoaked, Chardonnay, Valle de Uco \$25

Chile

- 120 Morande, Gran Reserva, Sauvignon Blanc \$38
D.O. Casablanca Valley

Spain

- 125 Santiago Ruiz, Albariño, Rías Baixas \$35
- 130 Rosa Nautica, Albariño, Rías Baixas \$30
- 135 CM Finca Las Marcas, Verdejo, Rueda \$45
- 140 Bodega Otazu, Pago de Otazu Chardonnay \$48
Vino de Pago
- 145 Paloma de Sacramento, White Blend, Rioja \$48

Peru

- 150 Intipalka, Sauvignon Blanc, Ica Valley \$25

Italy

- 155 Priara, Pinot Grigio, Friuli D.O.C. \$35
- 160 Italo Cescon, Pinot Grigio, Venetie \$35
- 161 Poggio le Volpi, Donnaluce, White Blend, Lazio \$50

New Zealand

- 165 Toi Toi, Sauvignon Blanc, Marlborough \$30
- 170 Marlborough, Sauvignon Blanc, Marlborough \$32



RED WINE

United States

- 175 Etude, Pinot Noir, Carneros, CA. \$60
- 180 Lake Sonoma, Pinot Noir, Sonoma County, CA. \$50
- 185 The Hess Collection, Allomi, Cab Sauv, \$65
- 190 Beringer Knights Valley Reserve, Cab Sauv \$75
Sonoma County, CA.
- 195 Stags' Leap Winery, Merlot, Napa Valley, CA. \$55
- 200 Twenty Rows, Cab Sauv, Reserve, Napa Valley, CA. \$55
- 205 Killer Drop, Red Blend, CA. \$40

Argentina

- 220 La Celia, Malbec, Mendoza \$30
- 230 Durigutti Inframundo, Mendoza \$38
Red Blend (No sulfites added)
- 235 Durigutti, Proyecto Las Compuertas \$65
Malbec 1914, Mendoza

Chile

- 240 Viña el Principal, Memorias, Pirque \$55

France

- 245 Cellier des Princes, Merlot, Rhone Valley \$28

Italy

- 250 Il Grigio da San Felice, Chianti Classico Riserva \$55
- 251 Prato del Faggio, 100% Merlot, Veneto \$35
- 255 Appassimento, Red Blend \$25
Negroamaro & Primitivo, Puglia

Australia

- 260 Penfolds Bin 28, Shiraz, Barossa Valley \$45

RED WINE

Spain

- 261 Teofilo Reyes, Crianza, Ribera del Duero \$45
- 265 LAN, Gran Reserva, Red Blend, Rioja \$45
- 270 Valduero, Una Cepa, 100% Tempranillo \$62
Ribera del Duero
- 275 Valduero, Tierra Alta en 2 Maderas \$45
100% Tempranillo, Ribera del Duero
- 280 Bodega Otazu, Pago de Otazu Red Blend \$52
(70% Merlot & 30% Cab Sauv), Vino de Pago
- 285 Enate, Cab Sauv, Reserva, Somontano \$35
- 290 Gaudium, Gran Vino Marqués de Cáceres \$70
Reserva, Tempranillo, Rioja
- 295 Pago de Carraovejas, Crianza, Ribera del Duero \$80
- 300 Nubori Reserva, Red Blend, Limited Edition \$40
Rioja, Ribera del Duero
- 305 Protos, Reserva, Tempranillo, Ribera del Duero \$65
- 310 Protos, Grand Reserva, Tempranillo, Ribera del Duero \$95
- 315 Convento San Francisco, Reserva, Ribera del Duero \$65
- 320 Cepa 21, Tempranillo, Ribera del Duero \$45
- 321 8000, Marqués de Burgos, Tempranillo \$70
Ribera del Duero

CHAMPAGNE (FRANCE)

- 325 Marie Stuart, Cuvee Brut Bottle \$58

CAVA (SPAIN)

- 330 Agusti Torello Mata, Gran Reserva Nature, Catalonia
Bottle \$45

PROSECCO (ITALY)

- 335 Dacastello, Millesimato
Split 187mL Bottle \$12 / Mimosa \$14



Daiquirí Floridita



Cuban Old Fashioned



Michelada María



Piña Colada



Margarita



Gin and Tonic

COCKTAILS

Our drinks have a 2 ounce pour. Cheers!

Daiquirí Floridita \$12

Rum, Lime, Sugar, Maraschino

Cuban Old Fashioned \$12

Rum, Coffee, Chocolate, Sugar, Orange Garnish

Mojito \$12

Rum, Mint, Sugar, Club Soda, Lime

Lychee Mojito \$15

Pear Vodka, Mint, Sugar, Club Soda, Lime, Lychee Purée

Piña Colada \$12

Rum, Raw Pineapple, Lime, Coconut Cream

Caipirinha \$14

Cachaça, Sugar, Lemon, Lime

Margarita \$14

Tequila, Grand Marnier, Sugar, Lime, splash of Orange Juice

Aperol Spritz \$14

Aperol, Prosecco, splash of Soda Water

Michelada María

Beer, Tomato Juice, Mix of Spices, Lime

Bloody Mary \$12

Vodka, Tomato Juice, Mix of Spices, Lime

Guayabita \$12

Vodka, Simple Syrup, Lime, Guava Purée

Moscow Mule \$12

Vodka, Lime, Ginger Beer

Lemon Drop Martini \$12

Vodka, Simple Syrup, Lemon

Lychee Martini \$15

Vodka, Lime, Soho Liqueur, Lychee Purée

Gin and Tonic \$12

Gin, Tonic Water, Cucumber

SPIRITS

Prepared with a two ounce pour of our finest spirits. Enjoy!

Rum

Bacardí Reserva 8yr \$14
Botran 18 Reserva de la Familia \$18
Cachaça Santo Grau (Brazilian) \$12
Centenario 30yr \$35
Centenario 25yr \$25
Centenario 20yr \$15
Captain Morgan \$12
Diplomático Reserva Exclusiva \$14
El Dorado 21yr \$28
El Dorado 15yr \$16
Flor de Caña 25yr  \$45
Flor de Caña 18yr  \$20
Flor de Caña 12yr  \$16
Flor de Caña 7yr  \$14
Flor de Caña 4yr  \$10
Zacapa 23 \$16

Scotch Whisky

Balvenie 12 yr \$25
Buchanan's 18yr \$25
Buchanan's 12yr \$15
Chivas Regal 12yr \$14
Dewar's 12 yr \$12
Glenfiddich 12 yr \$18
Glenlivet 12 yr \$16
Johnnie Walker Blue Label \$40
Johnnie Walker Black Label \$14
Macallan 12yr \$28
Monkey Shoulder \$14

Irish Whiskey

Jameson \$14

Whiskey & Bourbon

Basil Hayden's \$15
Crown Royal \$12
Crown Royal Apple \$12
Jack Daniel's 27 Gold \$25
Jack Daniel's Single Barrel Select \$18
Jack Daniel's Gentleman Jack \$16
Jack Daniel's Old No. 7 \$14
Maker's Mark \$12
Woodford Reserve \$16

Tequila

Adicitivo Añejo \$18
Casamigos Añejo \$25
Clase Azul Reposado \$50
Don Julio 1942 \$40
Don Julio Reposado \$18
Don Ramón Platinum \$18
Herradura Reposado \$14
Patrón Silver \$16

Mezcal

Fronterizo \$15
400 Conejos \$15

Gin

Bombay Sapphire \$12
Farmer's Botanical  \$14
USDA Organic
Hendrick's \$15
Monkey 47 \$25
Puerto de Indias Black Edition \$12
Puerto de Indias Strawberry \$12
Tanqueray No Ten \$12
The Botanist \$16

Vodka

Crop Harvest Earth  \$12
USDA Organic
Grey Goose \$14
Ketel One \$12
Ketel One Botanical \$12
Grapefruit & Rose
Stoli Elit \$16
Tito's Handmade \$15
Una (Made in Miami) \$12
Flower Infused

Aguardiente

Cumbé Premium  \$12

Pisco

Intipalka Torontel Mosto Verde \$14
Pisco 100 Quebranta \$12

Cognac & Brandy

Camus VSOP \$25
Carlos I Solera Gran Reserva \$15
Hennessy VS \$16
Terry Centenario \$12
Rémy Martin XO \$45

Cordials

Amaretto \$8
Bailey's \$8
Delaforce, Porto, Old Tawny 10yr \$10
Delaforce, Porto, Old Tawny 20yr \$15
Grand Marnier \$12
Fernet-Branca \$8
Kahlua \$8
Licor 43 \$8
Sambuca \$8

HAPPY HOUR

SELECT COCKTAILS,
HOUSE WINE, SANGRIA, & BEER
Monday - Friday from 4 PM to 7 PM

\$6 TAPAS

Camarones con Chorizo al Ajillo

Shrimp and Chorizo in Garlic Sauce

Mejillones al Ajillo

Mussels in Garlic Sauce

Empanadas de Camarón

Homemade Shrimp Empanadas / Two per order.

Albóndigas de Pescado

Homemade Fish Meatballs

Mini Croquetas de Pescado

Homemade Mini Fish Croquettes

Pollo Empanizado

Chicken Tenders

Frituras de Bacalao

Homemade Cod Fritters

Croquetas de Queso Ibérico V

Ibérico Cheese Croquettes

Frituras de Malanga

Taro Fritters

Pasta de Pescado Ahumado

Smoked Fish Dip / Made with wild caught fish. Served with crackers.

Ostión en su Concha* \$MP

Raw Oyster / Sold individually.

NON-ALCOHOLIC BEVERAGES

Limonada Natural

Homemade Lemonade

Botella de Agua

Bottled Water

Jugo de Naranja Natural

Natural Orange Juice

Té Caliente

Hot Tea

Jugo de Manzana

Apple Juice

Café Orgánico

Organic Coffee

BEER

Michelob Ultra Pure Gold ORGANIC

Organic Light Lager, Anheuser-Busch, Missouri, USA, 3.8%

La Rubia

Blonde Ale, Wynwood Brewing, Florida, USA, 5%

Hatuey

Cuban Style Lager, Florida Brewery, Florida, USA, 5%

Corona Extra

American Adjunct Lager, Grupo Modelo, Mexico, 4.6%

Modelo Especial

American Adjunct Lager, Grupo Modelo, Mexico, 4.6%

Miller Lite

Light Lager, Miller Brewing Co., Wisconsin, USA, 4.17%

Heineken

European Pale Lager, Heineken Nederland B.V., Netherlands, 5%

Heineken 0.0 (No Alcohol)

Heineken Nederland B.V., Netherlands

Estrella Galicia

American Adjunct Lager, Hijos de Rivera, Spain, 5.5%

Stella

Pale Lager, Stella Artois, Belgium, 5%

1906 Reserva Especial

Vienna Lager, Hijos de Rivera, Spain, 6.5%



Albóndigas de Pescado



Frituras de Bacalao



Camarones con Chorizo

CHEF SPECIALS



Cóctel de Langosta \$38
Lobster Cocktail / Made with main lobster, chipotle, red onions, and celery.



Ensalada de Cobo RAW \$18
Conch Salad / Conch in natural lemon juice, red onions, tomato, celery, and cilantro.



Tartar de Salmón RAW \$16
Salmon Tartare / Red onions, tomato, celery, cilantro, chives, ginger, soy sauce, natural hot sauce and sesame oil.



Pulpo al Ajillo \$25
Octopus in Garlic Sauce / Organic olive oil, garlic, parsley, salt. Served with bread.



Arroz con Calamares en su Tinta \$15
Rice with Squid in Squid Ink / Served with maduros on the side.



Picadillo de Cobo \$15 Combo
Ground Conch / Served with soup, two sides, and coffee.



Mac and Cheese con Camarones \$18
Shrimp Mac and Cheese / All natural shrimp.



Steak Tacos \$18
Tacos de Carne / Three grilled steak tacos with sautéed onions and garlic plus cabbage served on soft flour tortillas and natural potato chips on the side.



Fiocchi de Pera \$16 V
 Stuffed with pear and a four cheese blend; Robiola, Gran Padano DOP, Taleggio DOP, and Ricotta. Served in alfredo sauce.



Cóctel de Camarón



Mejillones al Ajillo



Ostiones Montados

STARTERS

Pan con Mantequilla \$2.50 **V**

Bread & Butter

COLD APPETIZERS

Ensalada de Cobo* \$18

Conch Salad / Conch in natural lemon juice, red onions, tomato, celery, and cilantro.

Cóctel de Camarón \$15

Shrimp Cocktail / All natural shrimp served Mexican style.

Pasta de Pescado Ahumado \$8

Smoked Fish Dip / Made with wild caught fish. Served with crackers.

Tartar de Salmón* \$16

Salmon Tartare / Served on top of fried green plantains. Red onions, tomato, celery, cilantro, chives, ginger, soy sauce, natural hot sauce and sesame oil. Salmon is all natural; no antibiotics or hormones ever.

Ceviche de Corvina* \$18

Fish Ceviche / Wild fish, natural lemon and orange juice, red onions, tomato, celery, cilantro, ginger, sea salt, and black pepper.

Ceviche de Camarón \$18

Shrimp Ceviche / All natural shrimp, natural lemon and orange juice, red onions, tomato, celery, cilantro, ginger, sea salt, and black pepper.

Ostión en su Concha* \$MP

Raw Oyster / Sold individually.

Ostiones Montados* \$14

All natural shrimp and mango salsa.

HOT APPETIZERS

Combo Floridita \$45

All natural fried shrimp, fried wild fish chunks, fried calamari, homemade fish croquettes, ibérico cheese croquettes, and fried taro fritters.

Mejillones al Ajillo \$12

Mussels in Garlic Sauce / Made with organic olive oil, white wine, garlic, parsley, and sea salt. Served with bread.

Croquetas

Homemade Croquettes / Sold per order or individually.

Pescado \$12

Fish

Jamón \$10

Ham

Queso Ibérico \$10 **V**

Ibérico Cheese

Huevas Fritas \$12

Fried Roe / Seasonal.

Calamares Fritos \$15

Fried Calamari / Served with dipping sauce.

Tostones con Camarones Enchilados \$10

Fried Green Plantains with Shrimp in Creole Sauce / All natural shrimp.

Frituras de Bacalao \$10

Homemade Cod Fritters

Frituras de Malanga \$8 **V**

Taro Fritters

Camarones con Chorizo al Ajillo \$12

Shrimp and Chorizo in Garlic Sauce / Made with organic olive oil, white wine, garlic, parsley, and sea salt. Served with bread.

V Vegetarian Dishes *CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. CONSUMER INFORMATION: There is a risk associated with consuming raw oysters. If you are pregnant or have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any food allergies, please ask to speak with a manager. If unsure of your risk, consult a physician. If you have any questions in regards to the Market Price (MP), please ask your server before ordering.

SOUPS

Sopa de Mariscos \$17

Seafood Soup / All natural shrimp, squid, mussels, celery, and cilantro. Served with rice.

Crema de Langosta \$8

Lobster Bisque / Elaborated with natural products without antibiotics nor added hormones.

Crema de Langosta con Camarones \$14

Lobster and Shrimp Bisque / All natural shrimp. Elaborated with natural products without antibiotics nor added hormones.

Crema de Pimiento Rojo y Tomate \$8 **V**

Red Pepper and Tomato Bisque / Roasted red peppers, smoked gouda, sweet basil leaves, garlic, and fresh cream.

Sopa de Cherna \$6

Fish Soup / Fish soup is made with grouper fish broth. Elaborated with natural products without antibiotics nor added hormones.

Sopa de Pollo \$6

Chicken Soup / Elaborated with natural products without antibiotics nor added hormones including the chicken.

SANDWICHES & TACOS

All sandwiches are served with a soup and natural potato chips.

Minuta Sandwich \$15

Sándwich de Minuta / Wild caught fillet.

Mahi Mahi Sandwich \$18

Sándwich de Mahi Mahi / Wild caught fillet.

Steak Sandwich \$16

Sándwich de Carne / Thin cut beef.

Chicken Sandwich \$15

Sándwich de Pollo / All natural. No antibiotics or hormones ever.

Chicken Tacos \$18

Tacos de Pollo / Three grilled chicken tacos with cabbage and mango salsa served on soft flour tortillas and natural potato chips on the side.

Mahi Mahi Tacos \$20

Tacos de Mahi Mahi / Three blackened mahi mahi tacos with cabbage and mango salsa served on soft flour tortillas and natural potato chips on the side.

Shrimp Tacos \$20

Tacos de Camarones / Three blackened shrimp tacos with cabbage and mango salsa served on soft flour tortillas and natural potato chips on the side.

SALADS

Dressings: Organic Olive Oil, Balsamic Vinegar, Italian, or Caesar.

De la Casa o César \$8

House or Caesar

Camarones \$18

Shrimp / All natural shrimp.

Salmón \$MP

Salmon / All natural salmon. No antibiotics or hormones ever.

Pollo \$18

Chicken / All natural chicken. No antibiotics or hormones ever.

PASTAS

Choose one sauce: alfredo, marinara, pink, or garlic.

Pasta con Langosta \$MP

Lobster / USDA organic pasta.

Pasta con Mariscos \$25

Seafood / USDA organic pasta. All natural shrimp, wild mussels, and squid.

Pasta con Albóndigas de Pescado \$16

Fish Meatballs / USDA organic pasta with homemade fish meatballs.

Pasta con Camarones \$18

Shrimp / USDA organic pasta. All natural shrimp.

Pasta con Pollo \$18

Chicken / USDA organic pasta. All natural chicken. No antibiotics or hormones ever.

Pasta con Jamón \$12

Ham / USDA organic pasta.

Pasta Sencilla \$8 **V**

Plain / USDA organic pasta.

Fiocchi de Pera en Salsa Alfredo \$16 **V**

Fiocchi de Pera in Alfredo Sauce / Stuffed with pear and a four cheese blend; Robiola, Gran Padano DOP, Taleggio DOP, and Ricotta.

Ravioli de Espinaca y Queso \$16 **V**

Spinach and Cheese Ravioli / Recommended in alfredo or garlic sauce.

Ravioli de Langosta y Cangrejo \$18

Lobster and Crab Ravioli

V Vegetarian Dishes. If you have any questions in regards to the Market Price (MP), please ask your server before ordering.



Pasta con Mariscos



Churrasco



Arroz Campesino

RICES

All rices are made to order for two people with natural products and take 45 minutes to cook (except the Arroz Frito Especial). Served with fried sweet plantains.

Paella Floridita \$55

All natural shrimp, wild caught mussels, wild caught fish, squid, all natural chorizo, and chicken.

Arroz con Mariscos \$50

Seafood Rice / All natural shrimp, wild caught mussels, wild caught fish, and squid.

Arroz con Camarones \$42

Yellow Rice with Shrimp / All natural shrimp.

Arroz con Pescado \$35

Yellow Rice with Fish / Wild caught.

Arroz con Pollo \$35

Yellow Rice with Chicken / Made with corn and all natural chicken. No antibiotics or hormones ever.

Arroz Frito Especial \$38

Special Fried Rice / Shrimp, ham, beef, all natural chicken, eggs, organic soy sauce, organic sesame oil, mixed with chopped maduros.

Arroz Campesino \$45

Ham, beef, all natural chicken, chorizo, and corn.

MEAT & POULTRY

Entrées served with two sides.

Churrasco \$MP

Skirt Steak / Black Angus Beef. Choice.

Bistec de Pollo \$18

Chicken Steak / All natural. No antibiotics or hormones ever. Served grilled with sautéed onions on top or breaded.

FISH & SEAFOOD

Choose one cooking style: broiled, creole sauce, garlic sauce, thermidor, breaded, or blackened. Entrées served with two sides. Caution: All fish fillets may contain bones.

Filete Fresco del Día \$MP

Catch of the Day Fillet / Fresh fish, never frozen. Ask your server for our daily recommendation.

Pescado Entero Fresco (Frito) \$MP

Fresh Fried Whole Fish / Fresh fish, never frozen. Price is calculated by the pound. Ask your server for our daily recommendation.

Langosta \$MP

Lobster / Wild caught.

Camarones \$18

Shrimp / All natural.

EXTRAS

Add any of these extras to your dish for a more flavorful meal.

Agregue cualquiera de estos extras a su plato.

Langosta \$MP
Lobster

Pescado \$MP
Fish

Calamares \$6
Squid

Cobo \$6
Conch

Camarones \$6
Shrimp

Pollo \$6
Chicken

Mejillones \$3
Mussels

Chorizo \$3



Filete de Pescado Empanizado



Arroz Frito



Vegetales Enchilados



Pudín de Pan

VEGETARIAN DISHES

Our vegetarian dishes are menu items not containing poultry, beef, pork, fish, or seafood. Please keep in mind that some of our dishes may be prepared with ingredients that are made in a facility that handles eggs and/or dairy products. For additional vegetarian dishes throughout the menu, look for the **V** symbol.

APPETIZERS

Tostones con Vegetales Enchilados \$10
Fried Green Plantains with Vegetables in Creole Sauce

MAIN DISHES

Pasta Primavera \$10
Choose one sauce: garlic or marinara. USDA organic pasta served with vegetables.

Arroz Frito con Vegetales \$8
Vegetable Fried Rice / Jasmine rice with mixed vegetables, bean sprouts, chives, organic soy sauce, and organic sesame oil.

Vegetales Enchilados \$8
Vegetables in Creole Sauce / Served with two sides.

Vegetales al Ajillo \$8
Vegetables in Garlic Sauce / Served with two sides.

SIDES **V**

All sides are vegetarian.

Included
Arroz Jazmín
Jasmine Rice
Frijoles Negros
Homemade Black Beans

Maduros
Fried Sweet Plantains

Vegetales
Vegetables

Papas Naturales
Natural Potato Chips
Puré de Papa Natural
Homemade Mashed Potatoes

Additional
Tostones \$3
Fried Green Plantains

Tostones de Pana \$5
Breadfruit Tostones

HOMEMADE DESSERTS

Made with natural and organic low calorie ingredients.

Flan de Leche
Milk Flan

Tocinillo del Cielo
Egg Flan

Natilla Catalana
Catalan Custard

Pudín de Pan
Bread Pudding

COMBOS

Servido todo el día, todos los días. Precio puede variar.
Served all day, everyday. Available for dine in and takeout. Price may vary.

INCLUDES

Sopa del Día
Soup of the Day

Plato Principal
Main Dish

Organic Coffee
Café Orgánico

ADDITIONAL

Prices apply only when ordering a combo.

Crema del Día \$5
Bisque of the Day

Ensalada Mixta \$5
Mixed Salad

SIDES V

Arroz Jazmín
Jasmine Rice

Vegetales
Vegetables

Frijoles Negros
Homemade Black Beans

Papas Naturales
Natural Potato Chips

Maduros
Fried Sweet Plantains

Puré de Papa Natural
Homemade Mashed Potatoes

HOMEMADE DESSERTS

Prices apply only when ordering a combo.

Flan de Leche \$4
Milk Flan

Natilla Catalana \$4
Catalan Custard

Tocinillo del Cielo \$4
Egg Flan

Pudín de Pan \$4
Bread Pudding

1 Filete de Pescado

Wild Fish Fillet / The type of fish can vary. Included: broiled, breaded or blackened. Additional sauces \$2: thermidor or al ajillo. Served with two sides.

2 Camarones al Gusto

Shrimp Your Way / Included: In creole sauce, breaded or blackened. Additional sauces \$2: thermidor or al ajillo. Served with two sides.

3 Enchilado de Pescado

Wild Fish in Creole Sauce / The type of fish can vary. Served with two sides.

4 Bistec de Res

Beef Steak / The type of meat can vary. Served with two sides.

5 Bistec de Pollo

Chicken Steak / All natural. No antibiotics or hormones ever. Served grilled with sauteed onions on top or breaded.

6 Arroz Frito

Fried Rice / All natural shrimp and ham. Elaborated with organic soy sauce, organic sesame oil, and eggs. Served with maduros.

7 Tronchos de Pescado

Fried Wild Fish Chunks / The type of fish can vary. Served with two sides.

8 Ravioli de Langosta y Cangrejo

Lobster and Crab Ravioli / Choose one sauce: alfredo, pink, marinara, or garlic. No sides.

9 Pasta Orgánica con Camarones

Organic Pasta with Shrimp / Choose one sauce: alfredo, pink, marinara, or garlic. No sides.

10 Albóndigas de Pescado

Homemade Fish Meatballs / Served with two sides.

V Vegetarian Dishes.

Los platos no se pueden compartir. Se aplican restricciones. Se agregará un cargo adicional de \$5 a su factura si se comparte. Cualquier cambio en los Combos requiere un costo adicional. Este menú está disponible todo el año excepto en determinados días. / Plates cannot be shared. Restrictions apply. An additional charge of \$5 will be added to your bill if shared. Any changes to the Combos requires an additional cost. This menu is available all year round except for select holidays and holiday weekends.



THREE LOCATIONS IN SOUTH FLORIDA

Family owned and operated serving Miami for over 20 years.

BIRD ROAD

8399 SW 40th Street, Miami, FL 33155
(305) 221 - 1511

KENDALL

13501 SW 136th Street, Miami, FL 33186
(305) 233 - 7575

CORAL WAY

2411 SW 147th Avenue, Miami, FL 33185
(786) 703 - 6106