

ceviches

HAMACHI

thai mango salad, rocoto miso vinaigrette 5.7

TUNA

seared foie gras, orange, asian pear, malanga chips, red onion 7.9

RED SNAPPER

thai chili, red onion, cilantro, plantains 5.2

SALMON

citrus cured, passionfruit leche de tigre, cucumber shiso salsa 5.2

SHRIMP

shiso, aji amarillo, wasabi, pickled sweet potato 5.7

small plates

BLACK BEAN & PLANTAIN EMPANADA

rocoto sweet & sour sauce (v) 4.5

VEGETABLE SPRING ROLL

sriracha aioli criolla (v) 4.0

BEETPICA TARTARE

crispy wonton, spanish olives, currants, toasted coconuts, almond, avocado ceviche (v) 4.5

CRISPY KALE CHIPS

toasted sesame, dried chilies, lime zest (v) 4.0

TUNAPICA TARTARE

crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche 5.5

CRISPY OCTOPUS AL AJILLO

vegetable escabeche, lychee, garlic chips 8.0

SHRIMP CHURROS

sesame, jalapeño, thai coconut curry 5.7

SHRIMP SPRING ROLLS

sriracha aioli criolla 5.5

CHICKEN CHICHARRONES

traditional onion mojo or sesame soy glazed 5.0

CASABE CAKES

guava bbq veal, onion mojo, fresno pepper 5.0

ROPA VIEJA SPRING ROLLS

braised beef short rib, rocoto sweet & sour sauce 5.5

FOIE GRAS SLIDERS

steamed bao, banana tentación, jalapeño pesto, papaya mango slaw 6.5

(v) vegetarian



our kitchen will happily alter these dishes to be vegetarian

salads

FIRE & ICE SHRIMP 🍃

watermelon, cucumber, napa cabbage, sesame, crispy wonton 5.9

THE CRISPY CALAMARI 🍃

banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette 5.7

EDAMAME

black rice, grilled corn, tofu, crispy chilli (v) 4.5

ROASTED DUCK 🍃

almonds, mandarin orange, napa cabbage, radicchio, pomegranate, spicy miso vinaigrette 6.2

CHIPOTLE SOY BEEF CRUDO

peanuts, pickled vegetables, mango, avocado 6.2

wok

CHILI RUBBED SCALLOPS 🍃

black rice, black beans, roasted cauliflower, japanese aioli 7.5

CRISPY SHRIMP

sweet & sour, coconut rice 7.5

SPICY COCONUT LOBSTER SOFRITO 🍃

udon noodles, thai chili, asian greens half 18.0 / whole 31.0

ASIAN PAELLA

prawns, sea scallops, calamari, black mussels, saffron rice, piquillo peppers, green olives, shishito chiles, seafood sausage 7.9

KIMCHI FRIED RICE

char siu beef short rib, poached egg 7.9

SOY ROAST CHICKEN

yellow rice, green olives, edamame, piquillo & shishito peppers 7.5

MOJO DUCK CONFIT

brown rice, orange, thai basil, thai chili, poached egg 7.5

CHINO LATINO 🍃

mojo roasted lamb, jasmine rice, bean sprouts, egg, edamame 7.9

entrées

ROCOTO GLAZED BLACK COD <i>orange mojo, avocado poblano purée</i>	13.5
STEAMED CHILEAN SEABASS <i>wok fired mushrooms, yuca, tofu, enoki, truffle mushroom consommé, chives</i>	15.0
CUMIN DUSTED TUNA <i>braised edamame & white beans, chicken chorizo salsa, tatsoi, garlic sesame vinaigrette</i>	9.9
SEVEN SPICE HALF CHICKEN <i>snow peas, shiitake mushroom, creamy congri, maduros pan jus</i>	7.9
PESCADO AL A PLANCHA <i>vegetable escabeche, yuca dumplings, bok-choy, toasted garlic, spicy shrimp coconut curry broth</i>	9.9
GINGER & PAPAYA MARINATED PALOMILLA <i>tatsoi, pickled vegetables, thai chili mojo</i>	13.0

los platos grandes

BONE-IN SHORT RIB VACA FRITA
plantain fufu, chinese broccoli mojo, asian veal jus
19.0

14oz. BARRIO CHINO STEAK
soy glazed eggplant, thai mango-papaya & edamame salad
U.S.D.A. NY strip 21.0 Australian Wagyu NY strip 28.9

EL LAMBCHON
*cuban style slow roasted lamb, maduros, black beans, yuca,
lettuce cups, steamed or fried rice, shiso salsa verde*
32.9

PESCADO A LA PARRILLA
*daily selection of fresh grilled whole fish with herbs & spices,
seasonal grilled vegetables, homemade hot sauce,
steamed white rice*
19.9

sides

WOK'D YUCA <i>onion mojo (v) 2.9</i>	PLANTAIN FRIED RICE <i>avocado ceviche, maduros (v) 2.9</i>
CUBAN BLACK BEANS (v) 2.9	ARROZ JAZMIN AL VAPOR (v) 2.5
TOSTONES <i>ginger chimichurri (v) 2.5</i>	CREAMY CONGRI <i>manchego (v) 3.0</i>
GRILLED MARKET VEGETABLES <i>lime, olive oil (v) 2.9</i>	

All prices are subject to 10% service charge and 10% government levy

original craft cocktails

FLORADORA ON HOLIDAY <i>gin, hibiscus, lime, ginger, soda</i>	5.9
PATONG PALMER <i>reposado tequila, thai tea, aperol, coconut milk, lemon</i>	5.9
DITCH STREET <i>white rum, smoked tequila, jalapeño honey, ginger, lime</i>	5.5
BATABANO BREEZE <i>aged rum, nigori sake, pineapple, lime, chocolate bitters</i>	5.9
500 RUMMY <i>jamaican rum, matusalem platino rum, apricot, honey, lime, cava</i>	6.5
SPRING & MULBERRY <i>vodka, blackberry, elderflower, crème de violette, lime</i>	6.5

classic heritage rum cocktails

CUBA LIBRE <i>cuban rum, coca-cola, lime</i>	3.9
MOJITO <i>cuban rum, lime, mint, house pressed sugarcane juice</i>	3.9
DAIQUIRI <i>cuban rum, lime, sugar</i>	3.9

cleansers

PEPIÑA COOLER <i>cucumber, pineapple, soda</i>	4.0
MARIPOSA ROSA <i>hibiscus, raspberry, watermelon</i>	4.0
BUENA VISTA <i>rhubarb, passion fruit, pineapple</i>	4.0
MAYAHANA PUNCH <i>grapefruit, lychee, black tea</i>	5.0
COCO DRILLO <i>avocado, coconut milk, agave</i>	4.0

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Chef de Cuisine: Gensung Park

Executive Chef: Luis A Pous