

Appetizers



Ahi Tuna Tartare

11
€

Salad



Arugula

8
13
€

Antipasti



Grilled Octopus

7
21
€

Sweets



Warm Carrot Cake Donuts

14
€



Broken Key Lime Pie

11
€



Chocolate Turrón Bake Alaska

12
€



Acerola, Coconut, Passion Fruit Sorbets

9
€



Warm Chocolate Sin Cake

14
€

Desserts



Chocolate Pot De Crème

13
€

Steaks



Angus Ribeye

54
€

Starters



Angus Beef Carpaccio

19
€

Cocktails



El Kimiki Old Fashion

23
€



Plantation Mojito's

13
€



Upside Down Spicy Colada

10
€



Dorado Mule

13
€



Collin's Thyme

12
€



Flores y Burbujas

11
€



Melao Boulevardiers

13
€

Main Course



Black Chilean Sea Bass

41
€

Main



Spiced Duck Breast

32
€



Heirloom Tomatoes

16
€

Carnes



Secreto Ibérico

49
€

Entrees



Prime Beef Filet

51
€

Cold



Hamachi Crudo

16
€

Dinner Entrées



Atlantic Salmon

28
€

Otras Cosas



Yuca Fries

10
€

Land



Foie Gras Terrine

19
€

Starts



Veal Parmigiana Sweet Plantain Pionono

15
€



Kurobuta Pork Meatballs

17
€



Pork Cochinillo Dumplings

14
€



Tropical Field Greens

15
€

Before



Lamb Alcapurrias

12
€



Escargots Yuca Mofonguitos

13
€



Smoked Beet Pickled Chayote Tacos

12
€



Salted Cod Bacalaitos, Cilantro Mayo

10
€



Brie Cheese Croquettes

10
€

Must



Niman Ranch Double Cut Pork Chop

30
€



Wagyu Beef Cheek au Jus

41
€



Lentil Timbale

24
€



Porcini Crusted Mahi

33
€



Caribbean Lobster Tail Thermidor

45
€



Langoustines a la Plancha

33
€



Miso Malt Marinated Sea Scallops

36
€



My Paella Pegaíto

Served Crispy



Short Rib Spring Rolls

11
€

Sparkling Lemonade



Purple

14
€