

Ceviche

Camaron Shrimp, Sweet and Spicy Chile Chipotle Sauce, Avocado, Jicama, Cilantro and Onions	10
Mediterranean Mixto Shrimp, Calamari, Scallops, Octopus, Olive Oil and Lemon	10
Honduran Yellow Tail, Coconut, Ginger, Chive and Mild Jalapeno	10
Lobster Coconut and Crab Habanero Chilies, Ginger and Truffle Essence	12
Ceviche Vegetariano Grilled Hearts of Palm, Baby Bella Mushrooms, White Asparagus, Avocado Pico de Gallo and Oregano Laced Citrus Dressing	9
Ceviches Flight Taste of "All Five"	14

Tiraditos

Turk and Caicos Conch Lime, Aji, Red Onions, Roasted Corn, Jicama and Cilantro	10
Seared Big Eye Tuna Sliced Avocado, Blood Orange, White Soy Sauce and Wasabi Oil Drizzle	11
Grilled Baby Octopus Tricolor Pepper and Onion, Cilantro and Lime Juice	11
Hamachi Red Onion, Cilantro, Lime Juice and Aji Mojo	12
Seared Tofu Red Miso, Piquillo Peppers, Edamame and Latin Aromatics	10

Little Plates

Sizzling Chori-Gambas Seared Shrimp and Chorizo Sausage with Home Made Sofrito	12
Cuban Roll Beef Ropa Vieja, Coconut Rice, Plantain, Avocado, Piquillo Pepper Soy Chimichurri	9
Caldo Gallego Authentic Spanish Soup with Ham, White Beans and Collard Greens	7
Ropa Vieja Empanadas Yellow Tomato Salad, Shaved Manchego Viejo	10
Croqueta de Cangrejo Crab Croqueta, Herbed Tabouleh, Tomatoes, Florida Avocados and Tomato Chive Vinaigrette	14
Seared Palomilla Sliders Seared Sirloin Medallions, Sautéed Onions and Plantain Chips	10
Clams in Simple Broth Little Neck Clams, Sautéed Leeks, Chardonnay and Sofrito Broth	9
Pulled Lechón Pizzetta Pulled Pork, Fig Compote, Confit Onions, Sofrito and Bleu Cheese	13
Bacalaitos Cubanos Cuban Style Cod Fritters with a Pecan Ramoulade	9
Traditional Black Bean Soup	6

**Consuming Raw Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness
**20% Gratuity will be added to Parties of 8 or more for your convenience*

There will be a Supplemental Charge of \$5.00 for Splitting Courses

Fresh Greens

Farmer “Kevin” Organic Salad

Mixed Green, Grape Tomatoes, Toasted Walnuts, Queso Frito and Guava Vinaigrette 9

Cuban Dream Lobster Cobb

Watercress, Bacon, Eggs, Tomatoes, Lobster and Florida Avocados, Aged Sherry Vinaigrette 12

Oriente Salad

Local Organic Greens, Shaved Heirloom Tomatoes, Cabrales Blue Cheese,
Roasted Shallot Sherry Vinaigrette 8

Add Chicken 10

Add Jumbo Shrimp 12

From The Sea Cuisine

Oriente Paella

Chicken, Clams, Mussels, Shrimp, Scallops, Calamari, Chorizo, Calisberra Rice, Green Peppers, Fresh Peas

For One 28

For Two 38

Mojo Battered Soft Shell Crabs

Chipotle Mashed Potatoes and Guisado de Maiz 30

Pan Roasted Scallops and Serrano Ham

Scallops Wrapped in Serrano Ham, Herbed Risotto, Edamame and Crispy Leeks 28

Guava Glazed Organic King Salmon

Herbed Tabouleh and Indian River Citrus, Organic Micro Greens and Citrus Mojo 24

Trucha Rellena

Pan Fried-Plantain Crusted Trout, Rock Shrimp Stuffing, Bacon Swiss Chard, Coconut Saffron Sauce 26

From The Land

Le-Quebecois Veal Chop Milanese

Shallots Mashed Potatoes, Tomatoes and Florida Avocados 39

Bistec a la Parilla

12oz New York Strip, Chorizo Twice Cooked Potatoes, Sautéed Spinach, Chimichurri Verde 37

Oriente Arroz con Pollo

Authentic Cuban Chicken Stewed with Yellow Rice 22

Pepita Crusted Lamb Chops

Pumpkin Seed Crusted Rack of Lamb, Fricassee of Spring Vegetables, Natural Reduction 35

Home Style Cuban “La Completa”

(Please Choose One)

Palomilla Steak, *Tender Seared Sirloin Mildly Seasoned*

Churrasco Chicken Breast, *Herb Marinated Free Range Chicken Breast*

Ropa Vieja, *Braised Skirt Steak with Tomatoes and Sofrito*

Vaca Frita, *Twice Cooked Skirt Steak*

Accompanied By: *White Rice, Black Beans and Sweet Plantain* 24

Sides

Black Beans 5

White Rice 5

Fried Yucca Fries 6

Fried Sweet Plantains 6

Grilled Asparagus with Truffle Mojo 7

Tostones 5

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