

BAR BITES

SUMMER GREENS

*V

Local Lettuce, Red Radish, Carrots, Bermuda Onions, Grape Tomatoes, Hibiscus Vinaigrette

CAULIFLOWER & BRUSSELS SPROUTS

*V

Sautéed with Butter, Shallots & Herbs

VEGGIE EMPANADAS

*V

Recaito Aioli

PORK BELLY TRUFFLES MAC N CHEESE

Nothing more to say...

SHRIMP TACOS

Spicy Chipotle Sour, Corn Tortilla & Slaw

THE CAICU BURGER

Sharp Cheddar, Onions Marmalade, Curcuma Pickles, Chilli Slaw in a Brioche Bun

GRILL AVOCADO & CAPRESE CROSTINI

Heirloom Tomatoes, Fresh Buffala Mozzarella & Drizzle of Tuscan Virgin olive oil

SHRIMP & SCALLOP BROCHETTE

Pineapple Arugula Salad

LARGE PLATES

CAICU CURED MEATS & CHEESES

*GFP

Chef Board Of The Day Served With Shishito Peppers, Guava Jam, Marcona Almonds & Tostadas

STEAK N FRITES

Prime Beef Filet, Maitre D'buter & Parmesan Fingerling Truffle Fries

CATCH OF THE DAY

Chef Inspired Daily served with summer greens

*GF = Gluten Free

**GFP = Gluten Free Possible

***V = Vegetarian

****VP = Vegetarian Possible

EXPLORE RUM
PUERTO RICO: RUM CAPITAL OF THE WORLD

ASK FOR OUR RUM MENU

RUM FLIGHTS
THREE 1.5-OUNCES TASTING

#1 SELECT ANY 3 PREMIUM RUMS

#2 SELECT ANY 3 PRESTIGE RUMS



* Tax will be added "Dishes may contain Allergens. If you have any dietary requirements please speak to a staff member.

"Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.