



COLD

HOUSE SMOKED FISH SPREAD 13

yucca and plantain chips

HOUSE SMOKED SHRIMP SPREAD 13

yucca and plantain chips

FLIGHT OF CEVICHE 18

tuna ceviche, conch ceviche, shrimp ceviche, jicama lime slaw, yucca chips, plantain chips (gluten free & dairy free)

CHEESE & CHARCUTERIE PLATE 24

serrano ham, dried chorizo and chef's choice of meat, manchego cheese, gorgonzola, chef's choice of cheese, house chutney, house marmalade, honey comb, cornichon, quince, marinated olives, mixed nuts, cracker bread

CHIPS & SALSA 8

yucca and plantain chips, house made salsa

HOT

JUMBO STUFFED MEATBALL 13

beef, chorizo, crispy serrano ham, caramelized onion, fire roasted red peppers, queso fresco, heirloom tomato chimichurri sauce

YUCCA CROQUETS 14

house cured pork belly, cured tomatoes, manchego cheese, yellow pepper jam

CONCH FRITTERS 12

brandy mustard sauce, bloody mary cocktail sauce, yucca and plantain chips

CALAMARI 14

lightly dusted with rice flour, sour orange saffron aioli (gluten free)

THE Z BURGER 18

stuffed short rib burger, crispy onion straws, smoked sun dried tomato relish

CUBANO BURGER 14

guava jelly, baby swiss, sweet potato fries

MAINE LOBSTER GRILLED CHEESE 19

maine lobster salad, imported provolone cheese, texas toast (can also be served as lettuce wrap)

GRILLED OYSTERS ALA ROSEMARY 15

fresh rosemary, horseradish, parmesan cheese, lemon butter

TRUFFLE FRIES 9

house made french fries, white truffle oil, parmesan cheese



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