

PARA PICAR

CROQUETAS DE QUESO DE CABRA goat cheese, spicy berry jam 19

COCTEL DEL MAR seafood salad, vegetable escabeche, taro **GF, DF** 23

TIRADITO DE PESCADO hamachi, cilantro oil, red onions, ají amarillo criollo, puffed rice **GF, DF** 20

CRAB SALAD Blue Crab, alcapurria, pique criollo emulsion **GF, DF** 25

BACALAITO traditional codd fritter 18
Add: 1oz Osetra Caviar, crème fraiche 155

CARNE AHUMADA smoked pork anticuchos, ají mojito **GF** 22

TARTAR DE ATÚN yellow fin tuna, tamarind, annatto oil, yam **GF, DF** 25

TABLA IBÉRICA Iberian bellota ham, charred shishito, figs, Vaca Negra cheese, honey **GF** 42

ENSALADAS DEL HUERTO

DE LA ISLA artisan lettuce, requeson, lemon vinaigrette, avocado, crispy garbanzo 19

DEL CAMPO heirloom tomatoes, bermuda onions, crispy capers, sherry vinegar, unfiltered extra virgin olive oil 18

PLATOS

ESPADA CRIOLLA grilled swordfish, toasted garlic, creole sauce **GF, DF** 37

SALMON coconut garbanzada, lemon crema **GF** 39

* **CHILLO FRITO** pan fried snapper, silky batata purée, avocado & papaya mojo 45

CHICKEN PAILLARD arugula, parmesan 35

* **PASTEL** root vegetable masa, chick pea stew, white rice cilantro **GF, DF, VEGAN** 33

BEEF TENDERLOIN pan seared fillet, herb butter, broiled strawberry tomatoes **GF** 59

ASOPAO DE LANGOSTA Puerto Rican style lobster soup **GF, DF** 45

KOROBUTA CHOP a la jardinera, green bean salad **GF, DF** 42

POR EL LAO II

RICE & BEANS **GF, DF**

MOFONGO **GF**

SAUTÉED GREEN BEANS **GF, DF, VEGAN**

BATATA PURÉE **GF**

MAMPOSTEAO' DEL DIA **GF, DF**

AVOCADO SALAD **GF, DF, VEGAN**

TOSTONES

POSTRES

CRÈME BRÛLÉE DE CHOCOLATE OSCURO
dark chocolate crème brûlée, caramel popcorn, bourbon ice cream 14

PASTEL DE QUESO DE CABRA
goat cheesecake, pistachio & walnut baklava, honey, grapefruit in syrup 15

TORTITA DE MAIZ sweet corn beignets, coconut & vanilla bean sorbet, Barrilito Rum sauce 13

ALTO GRANDE TIRAMISU coffee lady finger, vanilla cream, quinoa & honey crumble, coffee granita, cranberry biscotti 14

*Locally sourced products**

All of our wild and farmed fish are sourced from sustainable fisheries (MSC or ASC certified).

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

CAÑA

MENU BY CHEF JOSÉ ENRIQUE

WINE

BURBUJAS *Sparkling Wines*

TORRE ORIA BRUT Viura 12 | 59

RUGGERI ROSÉ Pinot Noir 15 | 65

LAURENT-PERRIER BRUT Champagne 25 | 149

LAURENT-PERRIER ROSÉ Champagne - | 189

VEUVE CLICQUOT BRUT Champagne - | 169

VEUVE CLICQUOT ROSÉ Champagne - | 195

DOM PERIGNON BRUT Champagne - | 469

ROSADO *Rosé Wines*

FABRE

Côtes du Provence | Shiraz, Cinsault, Granache 15 | 59

WHISPERING ANGELS D'ESCLANS

Côtes du Provence | Grenache, Cinsault, Rolle - | 79

BLANCO *White Wines*

FINCA LALANDE ORGANIC Chardonnay 14 | 49

VERAMONTE Sauvignon Blanc 14 | 49

MONTE XIABRE Albariño 15 | 55

CHATEAU STE MICHELLE Riesling 15 | 59

LAGARIA Pinot Grigio 15 | 59

KIM CRAWFORD Sauvignon Blanc - | 69

LA CREMA Chardonnay - | 89

SANTA MARGHERITA Pinot Grigio - | 99

TINTO *Red Wines*

FINCA LALANDE ORGANIC Cabernet Sauvignon 14 | 49

DOMAINE BOUSQUET Malbec 14 | 49

MARK WEST Pinot Noir 15 | 59

BODEGAS BRIEGO Tempranillo 15 | 55

ARZUAGA CRIANZA Tempranillo - | 79

LA CREMA Pinot Noir - | 89

DECOY DUCKHORN Cabernet Sauvignon - | 99

BELLE GLOS Pinot Noir - | 115

SILVERADO Cabernet Sauvignon - | 139

JORDAN Cabernet Sauvignon - | 145

STAGS LEAP ARTEMIS Cabernet Sauvignon - | 189

CAYMUS Cabernet Sauvignon - | 239

COCKTAILS & BEERS

CARIBBEAN COCKTAILS



CRIMSON BAY

Botanist gin, luxardo maraschino liqueur, cabernet sauvignon, thyme, orange twist 18



GUAVA ISLAND MOJITO

light rum, dark rum, guava syrup, fresh pineapple juice, fresh lime juice, mint 16



PALOMA BY THE BEACH

tequila, Giffard Pamplemousse liqueur, jalapeño shrub, jasmine tea, fresh grapefruit juice, aquafaba 16



PARADISE SOUR

Dewar's 8 Caribbean Smooth, passion fruit & rosemary syrup, fresh lime juice 18



DON CANELO

Barrilito rum, cinnamon syrup, fresh lime juice, fresh pineapple juice 18



CAFETAL

spiced rum, Kahlúa, Baileys, simple syrup, almond milk, espresso 15



SUNSHINE REFRESHER *Mocktail*

pineapple, mango syrup, ginger beer 10

Bartist | Rolando Carrasquillo

BEERS

MEDALLA 7

MICHELOB ULTRA 9

COORS LIGHT 9

HEINEKEN 9

CORONA 9

OCEAN LAB IPA 9

CAÑA

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