

Sanctuaría!

WILD TAPAS

†Our plates are served tapas style –individually served as soon as they are prepared to ensure the freshest plates possible.

Small Plates

Spanish Mussels One pound of Chilean wild caught mussels in a Spanish style red sauce 16 🍷

Bacon-Wrapped Dates Stuffed with Spanish chorizo & pepper jack cheese; with apple chipotle sauce drizzle 12 🌿

Wicked Good Shrimp Gulf Coast shrimp, sautéed in spices; served with bread for dipping 14

Asiago Seafood Dip Creamy melted asiago cheese with seasoned Gulf shrimp and Maine lobster, served with warm tortilla chips 12 Sub plantain chips add 1

Pork Tenderloin Two pork lollipops, lightly breaded and pan-fried, served with seasoned patatas bravas and glazed with a savory bourbon chutney 16

Wicked Medallions Two medallions of filet mignon, topped with our famous Wicked Good Shrimp 20 🌿

Steak Tips Cuts of tenderloin, along with onions and mushrooms, in a red wine reduction over garlic mashed potatoes and topped with melted mozzarella 16 🌿

Devil Bites Seasoned shredded pulled pork, cream cheeses, chopped jalapenos, rolled into a sphere & deep fried, with avocado-lime dipping sauce 11

Cabrales Cigars Spanish smoked bleu cheese & leek fondue, rolled into phyllo “cigars” then pan seared; accented with sherry-raisin sauce 12 🍷

Tostones House-made plantain chips; served with a side of black bean refritos and tangy chimichurri for dipping 10 🌿 🍷 🍷

Seared Squash Blossoms Squash flowers, filled with goat cheese, garlic and herbs, lightly breaded and pan seared. Served with lemon cream dipping sauce 14 🍷 🍷

Briam Roasted potatoes and zucchini in a tomato sauce base topped with Feta cheese 12 🌿 🍷

Breaded Artichoke Sliced artichoke hearts breaded and deep fried. Served with lemon cream sauce, or garlic butter for dipping 8 🍷

Glazed Carrots Baby heirloom carrots sautéed with butter, brown sugar, and rosemary 5 🍷 🌿

Button Mushrooms baby mushrooms sautéed in garlic and Barbadillo sherry reduction 7 🍷 🌿 🍷

Patatas Bravas Diced potatoes, deep fried and seasoned with our house blend of spices and drizzled with paprika aioli 5 🍷 🌿

Guacamole A recipe from our sister, Diablitos Cantina, served with warm tortilla chips 7 🍷
Sub plantain chips add 1 🍷 🌿

Vaca Frita with Chimichurri Crispy pan-seared shredded Angus steak, served atop a warm potato puree; garnished with citrus herb sauce 13 🌿

Papas Fritas Seasoned French fries with Queso Blanco 8 🍷 (Add chorizo 3) 🍷

Frita Sliders Traditional Cuban pork & beef chorizo sliders topped with Monterey jack cheese & crispy Yukon gold potatoes; served on a Cuban sweet roll & garnished with chimichurri 11

Cuban Chicken Sliders Mojo battered chicken breast topped with bacon aioli, Monterey Jack cheese & crispy plantains 10

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Platanos Mozzarella Baked plantains, topped with mozzarella, finished with guava jelly 9 🌿

Chicken Wings Crispy drummies and flats, tossed in a house made sweet and spicy chili-lime sauce. 15

Beggar's Purse Crispy phyllo dough filled with seasoned pork, Monterey jack cheese, and tomato puree; served on top of risotto, accented with Chipotle drizzle 13

Chips and Salsa Inspired by our sister, Diablitos Cantina! 4 🍻

Bocadillo Smoked ham, melted Manchego cheese, with grilled red pepper and smoked Spanish paprika aioli on Ciabatta bread 12

Pinchos Morunos Spanish-style pork kebabs, marinated and grilled with peppers and onions and a paprika aioli sauce for dipping 11 🌿 🍻

Ceviche de Pescado Mahi with fresh cucumber, tomato, cantaloupe, citrus and cilantro. Served with warm tortilla chips 12 Sub plantain chips add 1 🌿 🍻

Charcuterie Board A variety of select meats and Mediterranean-inspired gourmet cheeses, including a decadent port wine cheese, grape tomatoes, olives, almonds, grapes, seasonal jelly and hummus. Served with multi-grain crackers (items subject to change according to season and availability). 20

Larger Plates

New York Strip Steak About one pound, hand-cut, seasoned and grilled to perfection. Accompanied by garlic mashed potatoes and your choice of glazed carrots or Brussel sprouts 25

Panko-Crusted Mahi Mahi Gulf Mahi strips breaded in Panko breadcrumbs and deep fried. Served on top of seasoned house-made twisted potato chips. 15

Grilled Atlantic Salmon Hand cut salmon seasoned and grilled. Served with patatas bravas and your choice of glazed carrots or Brussel sprouts 16

Blended Greens Salad Fresh chopped kale, arugula and spinach with mandarin oranges, sliced apples dried cranberries, red onions, bacon pieces, pralines and goat cheese 10 🍷 🌿 🍻

Chicken add 4 Grilled Salmon add 6 Filet Mignon add 12

House-made dressings: Strawberry Vinaigrette, Miso, Ranch

Zucchini Pasta Zucchini noodles, grape tomatoes, leeks, white wine & garlic parmesan cream 16 🌿 🍷

Dessert

Chocolate Cheesecake Cigars Chocolate and cheesecake rolled in phyllo dough and slightly seared, drizzled with raspberry sauce. 9

Havana Bread Spiced Caribbean cake baked in vanilla custard, topped with rum raisin sauce, fresh baked to order 7

Double Layered Chocolate Cake Need we say more? Served with whipped topping 6

*A 20% gratuity will be added to parties of 6 or more.

🍻 Dish evokes the Spirit of Diablitos Cantina 🌿 contains nuts 🍷 gluten free option 🍷 contains no dairy 🍷 vegetarian

Please inform server of any allergies or special requests.