

MENU

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

Small Plates

Bacon-Wrapped Dates \$12.50 Stuffed with Spanish chorizo & pepper jack cheese with apple chipotle sauce drizzle	Wicked Medallions \$22 Two medallions of filet mignon, topped with our famous Wicked Good Shrimp	Vaca Frita with Chimichurri \$13.50 Crispy pan-seared shredded steak, served atop a warm potato puree; garnished with citrus herb sauce
Wicked Good Shrimp \$14.50 Gulf Coast shrimp, sautéed in spices; served with bread for dipping	Steak Tips \$16 Cuts of tenderloin, along with onions and mushrooms, in a red wine reduction over garlic mashed potatoes and topped with melted mozzarella	Devil Bites \$12 Seasoned shredded pulled pork, cream cheeses, chopped jalapenos, rolled into a sphere & deep fried, with avocado-lime dipping sauce
Cabrales Cigars \$12 Spanish smoked bleu cheese & leek fondue, rolled into phyllo “cigars” then pan seared; accented with sherry-raisin sauce	Tostones \$10 House-made plantain chips; served with a side of black bean refritos and tangy chimichurri for dipping	Pinchos Morunos \$12 Spanish-style pork kebabs, marinated and grilled with peppers and onions and a paprika aioli sauce for dipping
Asiago Seafood Dip \$12.50 Creamy melted asiago cheese with seasoned Gulf shrimp and Maine lobster, served with warm tortilla chips Sub plantain chips add \$2	Breaded Artichoke \$10 Sliced artichoke hearts breaded and deep fried. Served with lemon cream sauce, or garlic butter for dipping	Glazed Carrots \$7 Tender carrots sauteed with butter, brown sugar, and rosemary
Caprese Ceviche \$12 Shrimp with tomato, mozzarella, basil and seasonings in a balsamic glaze. Served with warm tortilla chips. Sub plantain chips add \$2	Papas Fritas \$8.50 Seasoned French fries with Queso Blanco (Add chorizo 3.50)	Chips and Salsa \$6 Tomatoes, onions, chilies, and various herbs and spices
Briam \$12 Roasted potatoes and zucchini in a tomato sauce base topped with Feta cheese	Patatas Bravas \$6 Diced potatoes, deep fried and seasoned with our house blend of spices and drizzled with paprika aioli	Guacamole \$8 Mashed creamy and chunky avocado perfect for dipping. Served with warm tortilla chips Sub plantain chips add \$2
Button Mushrooms \$7 Baby mushrooms sauteed in garlic and Barbadillo sherry reduction	Frita Sliders \$11.50 Traditional Cuban pork & beef chorizo sliders topped with Mozzarella cheese & crispy Yukon gold potatoes; served on a Cuban sweet roll & garnished with chimichurri	Cuban Chicken Sliders \$11 Mojo battered chicken breast topped with bacon aioli, Mozzarella cheese & crispy plantains
Beggar’s Purse \$14 Crispy phyllo dough filled with seasoned pork, pepper jack cheese, and served on top of risotto, accented with chipotle drizzle	Platanos Mozzarella \$9.50 Baked plantains, topped with mozzarella, finished with guava jelly	Chicken Wings \$16 Crispy drummies and flats, tossed in a house made sweet and spicy chili-lime sauce
		Bocadillo \$13 Smoked ham, melted Manchego cheese, with grilled bell pepper and smoked Spanish paprika aioli on Ciabatta bread

Larger Plates

New York Strip Steak \$26 About one pound, hand-cut, seasoned and grilled to perfection. Accompanied by garlic mashed potatoes and your choice of glazed carrots, Brussel sprouts or seasoned patatas	Blended Greens Salad \$14 Fresh chopped kale, arugula and spinach with mandarin oranges, sliced apples dried cranberries, red onions, bacon pieces, pralines and goat cheese Chicken add \$6 Grilled Salmon add \$10 Filet Mignon add \$12 Shrimp add \$10 House-made dressings: Strawberry Vinaigrette, Miso, Ranch	Spanish Mussels \$17 One pound of Chilean wild caught mussels in a Spanish style red sauce
Pork Tenderloin \$18.50 Pork tomahawk, lightly breaded and pan-fried, glazed with a savory bourbon chutney with seasoned patatas bravas and your choice of garlic mashed potatoes, carrots, or Brussel sprouts		Panko-Crusted Mahi Mahi \$17 Gulf Mahi strips breaded in Panko breadcrumbs and deep fried. Served on top of seasoned house-made twisted potato chips
Grilled Atlantic Salmon \$20 Hand cut salmon seasoned and grilled. Served with patatas bravas and your choice of glazed carrots, Brussel sprouts or garlic mashed potatoes		Zucchini Pasta \$16.50 Zucchini noodles, grape tomatoes, leeks, white wine & garlic parmesan cream Chicken add \$6 Grilled Salmon add \$10 Filet Mignon add \$12 Shrimp add \$10

Desserts

Chocolate Cheesecake Cigars \$9 Chocolate and cheesecake rolled in phyllo dough and slightly seared, drizzled with raspberry sauce.	Havana Bread \$9 Spiced Caribbean cake fresh baked to order in vanilla custard, topped with rum raisin sauce. Order early this item requires extra time	Double Layered Chocolate Cake \$9 Need we say more? Served with whipped topping
Dessert Special \$9 Ask about Seasonal specials		<i>Outside Dessert Fee</i> \$25