

SOUPS+ SALADS

soup of the day 10

caribbean clam chowder 10

sweet potato, chorizo, sofrito

chicken noodle soup 10

thin noodles, tender chicken, cilantro, lime

panzanella salad 16

Heirloom tomato, cucumber, house crouton, oregano, red onion, olive oil, lemon juice

cane fire caesar salad 14

romaine lettuce, shaved parmesan cheese, focaccia croutons, roasted tomato, olives, Caesar dressing

roasted beet salad 14 GF

pistachio, arugula, baby kale, mandarin, mint, apple, forum vinegar

"tossed" miami cobb 14 GF

greens, corn, beans, baby heirloom tomato, egg, roasted pepper, cilantro, bacon, ranch

capresse salad 15 GF

mozzarella cheese, Heirloom tomato, balsamic reduction, pesto, olive oil, maldon salt

*pokebowl salad 31 gr

poke salmon or tuna, quinoa, greens, avocado, radish, mango, kimchi, cucumber, nori, edamame

enhance any of your dishes

burrata 5 | chicken 9 | grilled steak 16 shrimp 11 | seared salmon 14 | tuna steak 15 fried egg 5 | octopus 15

TU SHAKE

grilled octopus 18 GF

Lemon oil marinated octopus, olive potato, house potato chip, sprout

cheese board 35

ask your server for the cheeses of the month, baguette, fig jam, almonds, olives enhance your board for \$15 try our wine flight

miami nachos 14 gr

tortilla chips, refried bea<mark>ns, c</mark>otija cheese, <mark>pico de</mark> gallo, cabbage slaw, citrus sour cream, cilantro

cheese quesadilla 14 gF*

flour tortilla, corn & black beans, cheddar & monterrey jack cheese, salsa, guacamole

upgrade your dishes:

extra guacamole 4 | chicken 9 shrimp 11 | grilled steak 16

tossed wings 13 | 20 GF

with a choice of sauce: buffalo, mango habanero, korean gochujang bbq, roasted garlic sriracha, parmesan garlic or jerk sauce

TO STARI

colombian beef empanadas 15 (4ea)

yellow corn empanadas, braised beef, aji picante

croquetas 15

cheese stuffed sweet plantain or yucca fritters, lime sour cream, queso freso, cilantro aioli

gambas al ajillo 17

shrimp cooked in garlic oil, parsley, brandy, grilled ciabatta

chicharrones 15

house made cajun chicharrones, lime wedge

shrimp cocktail 19

citrus poached shrimp, lemon, cocktail sauce

miami egg rolls (2) 12

chicken, beans, corn, pepper jack, aji verde sauce

*cobia ceviche 17 gr

traditional peruvian ceviche, "leche de tigre", choclo, red onion, sweet potato, cancha corn, plantain, micro cilantro

charred corn 8 GF

manchego cheese, jalapeño, lime, smoked paprika

loaded tater tots or fries 14

smoked sweet bacon, cheddar cheese sauce, scallion sweet potato fries \$2 truffle parmesan \$4

DESSERTS

ice cream 9

strawberry, vanilla or chocolate

rustic apple tarte 12

apple, cinnamon, pastry crust

caramel cheesecake 15

cream cheese, sa<mark>lted caram</mark>el

flan casero 10

crème car<mark>amel custa</mark>rd

croissant bread pudding 12

grandma's recipe, marinated 24 hours, milk custard, croissant & brioche

chocolate mousse 13

three-layered cake: traditional chocolate cake, white & chocolate mousse

consumer advisory: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. $\textbf{GF - gluten friendly} \mid \textbf{GF}^ - \textbf{can be made gluten friendly}$

ALL PRICES ARE SUBJECT TO 9% SALES TAX AND AN AUTOMATIC SERVICE CHARGE OF 18% WILL BE APPLIED TO YOUR CHECK BUT CAN BE ADJUSTED AT YOUR DISCRETION.



HANDHFLDS

gluten free breads or vegan patty available upon request all of our sandwiches comes with side (fries, house salad or small caesar) for and additional we can substitute +2\$ sweet potato fries | +2\$ onion rings | +4\$ truffle parmesan fries

*marriott burger 18

8 oz. beef patty, brioche, cheese, lettuce, tomato, bacon, onion, pickles

philly cheese steak sliders (3) 17

mini hoagie roll, thin sliced rib eye steak, caramelized onions, provolone cheese and cheese sauce

grilled chicken sandwich 18

multigrain hoagie, provolone cheese, lettuce, tomato, onion, garlic aioli

local mahi-mahi sandwich 18

brioche bun, tartar, lettuce, tomato, onion, grilled blackened mahi-mahi

*mushroom bacon burger 18

short rib patty, brioche butter bun, thick bacon, balsamic mushroom, grilled onion

*backyard burger 18

smoked gouda & cheddar cheese, bbq aioli, onion jam, tomato, arugula

mahi-mahi tacos 17

warm flour tortilla, blackened mahi, cabbage, sour cream, cilantro, pico de gallo, lime

Can be substituted by chicken

capresse sandwich 16

mozzarella cheese, heirloom tomato, basil, balsamic reduction

FLATBREAD

Make your own 20

select either marinara o<mark>r béch</mark>amel as base and th<mark>en select 3 top</mark>pings from t<mark>he follow</mark>ing:

heirloom tomato, onion, arugula, baby kale, spinach, strawberry, broccolini, pesto, mushroom, bacon, chicken, pineapple, ham, cheddar cheese, mozzarella, pepperoni, basil (3 toppings) additional topping +2

KNIFE + FORK

pan seared scallops 41

yukon gold mashed potato, smoked french lentil and bacon citrus vinaigrette, asparagus tips

jerk <mark>chic</mark>ken breast 31

24 hour jamaican jerk marinated chicken breast, cilantro rice, sweet plantains, mango salsa

*tuna steak 33 gF

pan se<mark>ared sesa</mark>me cruste<mark>d tuna steak, quinoa</mark>, green garbanzo, ka<mark>le, edam</mark>ame, kimchi, <mark>wasabi sprou</mark>ts

*10oz rib eye steak 42

mashed potato, charred cauliflower, pineapple chimichurri, onion rings

*grilled lamb chops 45 GF

grilled asparagus, cuban boniato, parsley mojo

farmers quinoa bowl 22 (v) GF*

tri-color quinoa, brown rice, farro, grape tomato, kale, spinach, corn, sweet potato, sofrito

chicken fettuccini alfredo 25

broccolini, parsley, parmesan cheese, cream

pasta pomodoro 21

fettuccine pasta, homemade tomato sauce, parmesan cheese, basil

pear fiocchi 23

pasta filled with pear and <mark>ricott</mark>a, neuske bacon, danish blue cream sauce

churrasco saltado (60z. Skirt steak) 30 gf

stirred fried beef, rice, fries, tomato, red onion, soy

*salm<mark>on</mark> "a la plancha" 31 _{GF}

broc<mark>ol</mark>ini, brown rice, tomato jam

cane fire fried rice "peruvian style" 22 GF

jasmine rice, green peas, egg, ginger, scallion, soy

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