



FALAFEL 9

carrot, garlic yogurt, picked herbs

PATATAS BRAVAS 9

smoked garlic aioli, brava sauce, celery leaves

OCTOPUS TOSTADA 15

charred avocado, black beans, charred salsa

CHORIZO MEATBALLS 13

focaccia, spiced tomato, manchego cheese, oregano

MONTADITO SMOKED MAHI 13

horseradish mayo, pickles, fresno chili, crispy shallots

HOUSE BREAD SERVICE 5

ciabatta, sesame loaf, tomato butter

*Salads
and Soups*

CHICORY CAESAR 13

anchovy, meyer lemon, pecorino, sourdough

ARUGULA & STRACCIATELLA SALAD 11

sweet potatoes, brown butter, sage, spiced bread croutons, agrodolce

COCONUT CLAM CHOWDER 12

mirepoix, ciabatta, bacon jam

CEVICHE

SALMON LECHE DE TIGRE

lemon, dill, daikon, salmon roe

10

AGUA CHILI

open blue cobia, cucumber, makrut lime, serrano chilli, papas huancaína

13

AMARILLO MIXTO

octopus, shrimp, calamari, passion fruit pulp, blue sweet potato

15

TUNA & WATERMELON

yuzu, calamansi, tarragon, thai basil, sesame seed

16

PASTAS

SORRENTINO RAVIOLI

smoked ham, ricotta cheese, crushed tomatoes pomodoro

19

SWEET POTATO GNOCCHI

creamy cauliflower, fava bean, smoked mushroom conserva

23

PAPPARDELLE PASTA

with goat ragú, pecorino cheese

25

WOOD BURNING GRILL Local sugar maple wood

YBOR BRICK CHICKEN

poussin, smoked squash risotto, salsa verde

26 HALF 33 WHOLE

GROUPE A LO MACHO

fierce seafood sauce with mussels & calamari

36

WHOLE MARKET FISH

harissa, zhoug, soft herb salad

MKT

CALABRIAN CHILI SHRIMP

patatas bravas, cilantro, basil, lime

33

36 OZ PRIME "DIRTY BONE" TOMAHAWK RIBEYE

served with chimichurri

130

To Share

MEZZE PLATTER

22

SERVES 2

smokey black bean hummus, charred carrot turmeric orange, eggplant salad, fennel cucumber labneh

served with lentil fritters, plantain chips, flatbread

CEVICHE SAMPLER

68

SERVES 4

four ceviches tasting. smoked fish dip, chips, corn nuts, papas a la huancaína

PORCHETTA SUCKLING PIG FEAST

360

*4 guest minimum required

-1st Course Mezze Platter
-2nd Course Triple AAA Suckling Pig
-3rd Course Shared Desserts for the Table

stuffed with rosemary, pistachios, currants served with coffee carrots, catalan kale, salsa verde, agrodolce demi

*requires 48 hours notice please

VEGETABLE AND GRAINS

BLACK BEANS & WHITE RICE

6

HERBED STEAK FRIES

garlic aioli and tomato marmalade

8

CHARRED BROCCOLINI

miso bagna cauda, tomato soffrito

11

COFFEE ROASTED CARROTS

9

BRUSSELS SPROUTS

walnut cream, pomegranate

12

ALIGOT POTATOES

gruyere and garlic cream

12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

*Parties of 8 or more subject to 20% service charge