



FALAFEL 10

carrot, garlic yogurt, picked herbs (GF)

PATATAS BRAVAS 10

smoked garlic aioli, brava sauce, celery leaves (GF)

OCTOPUS TOSTADA 16

guacamole, black beans, charred salsa (GF)

CHORIZO MEATBALLS 14

focaccia, spiced tomato, manchego cheese, oregano

MONTADITO SMOKED MAHI 14

horseradish mayo, pickles, fresno chili, crispy shallots

HOUSE BREAD SERVICE 6

ciabatta, sesame loaf, calabrian chili butter

Salads and Soups

CHICORY CAESAR 14

anchovy, meyer lemon, pecorino, sourdough

ARUGULA & STRACCIATELLA SALAD 12

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

COCONUT CLAM CHOWDER 13

mirepoix, ciabatta, bacon jam

CEVICHE

SALMON LECHE DE TIGRE

lemon, dill, daikon, salmon roe (GF)

11

AGUA CHILI

open blue cobia, cucumber, makrut lime, serrano chilli, papas huancaína (GF)

14

AMARILLO MIXTO

octopus, shrimp, calamari, passion fruit pulp (GF)

16

TUNA & WATERMELON

calamansi, tarragon, thai basil, sesame seed (GF)

17

PASTAS

SORRENTINO RAVIOLI

smoked ham, ricotta cheese, crushed tomatoes pomodoro

20

PAPPARDELLE PASTA

goat ragú, parmesan cheese

26

WOOD BURNING GRILL Local sugar maple wood

YBOR BRICK CHICKEN

poussin, smoked squash risotto, salsa verde (GF)

35

GROUPER A LO MACHO

fiery seafood sauce, Cedar Key clams, seafood mixto (GF)

38

WHOLE MARKET FISH

harissa, zhoug, soft herb salad (GF)

MKT

CALABRIAN CHILI SHRIMP

patatas bravas, cilantro, basil, lime (GF)

35

36 OZ PRIME TOMAHAWK RIBEYE

served with chimichurri (GF)

136

To Share

MEZZE PLATTER

SERVES 2

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

served with lentil fritters, plantain chips, flatbread

24

CEVICHE SAMPLER

SERVES 4

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

72

PORCHETTA SUCKLING PIG FEAST

*4 guest minimum required

375

-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 (GF)

7

HERBED STEAK FRIES

garlic aioli, tomato marmalade (GF)

9

CHARRED BROCCOLINI

miso bagna cauda, tomato soffrito (GF)

12

COFFEE ROASTED CARROTS (GF)

10

BRUSSELS SPROUTS

walnut cream, pomegranate (GF)

13

ALIGOT POTATOES

swiss, garlic cream (GF)

13