

## RAW & CEVICHE

### LECHE DE TIGRE 12

salmon, lemon, dill, daikon, salmon roe

### AGUA CHILE 14

snapper, cucumber, lime, fermented jalapeño

### AGUA DE SANDIA 18

tuna, pomelo, tarragon, thai basil, sesame

### SHRIMP COCKTAIL CRUDO 16

pickled sofrito, tomato water, horseradish

### BONE MARROW BEEF TARTARE 18

egg yolk jam, pickled shallot, crispy capers, marrow crostini

### CEVICHE SAMPLER (SERVES 4) 72

tasting of four ceviches, smoked fish dip, chips, corn nuts, plantain crisps

## SALADS & SOUPS

### CAESAR SALAD 14

baby gem romaine, meyer lemon, black garlic, anchovy, sourdough

### YBOR CHOP 14

romaine, crispy chickpeas, chorizo, avocado, pepitas, roncal, oregano-honey vinaigrette

### PAN CON TOMATE, Y TOMATE, Y TOMATE 18

focaccia, heirloom tomatoes, tomato aioli, burrata, warm tomato vinaigrette

### SHE CRAB & COCONUT SOUP 16

gulf blue crab, scallion, chili, hominy

## STARTERS & PASTAS

### BREAD SERVICE 6

ciabatta, sesame loaf, calabrian chile butter

### PATATAS BRAVAS 10

smoked garlic aioli, brava sauce, celery leaves

### CHORIZO MEATBALLS 14

focaccia, spiced tomato, manchego cheese, oregano

### RICOTTA GNUDI 18

charred broccolini, blistered tomato, chickpea, scallion pesto, red chile

### FALAFEL 10

carrot, garlic yogurt, fresh herbs

### OCTOPUS TOSTONE 16

charred avocado, black beans, charred slasa

### SMOKED WHITEFISH MONTEDITO 14

horseradish mayo, pickles, fresno chili, crispy shallots

### SQUID INK CHITARRA 21

octopus, rock shrimp, gulf clams, tomato confit, tomato-lobster nage

## ENTREES

### KING OYSTER MUSHROOMS 30

chayote escabeche, red pearl onions, potato, chile, sea beans

### YBOR BRICK CHICKEN 35

charred onion, kalamata olive, haricots verts, roasted tomato sauce

### BANANA LEAF SNAPPER 40

yellow rice pilaf, platanos maduros, spicy coconut sauce

### WHOLE FISH MKT

zhough, harissa romesco, fennel herb salad

### LOBSTER TAIL 45

patatas bravas, calabrian chili, cilantro, basil, lime



## WOOD FIRED STEAKS

### CHURRASCO SKIRT STEAK (10 OZ) 38

red wine, cilantro, garlic

### PETIT FILET MIGNON (5 OZ) 42

ancho chile &amp; coffee rubbed

### CENTER CUT FILET MIGNON (10 OZ) 50

ancho chile &amp; coffee rubbed

### PRIME NY STRIP (14 OZ) 55

fresh local florida beef

### TOMAHAWK STEAK (36 OZ) 145

prime bone-in ribeye

## STEAK ENHANCEMENTS

### TOMATO CHIMICHURRI 3

fire roasted tomatoes &amp; herbs

### ADOBO BEARNAISE 4

smoked peppers &amp; butter

### DEVIL CRAB DYNAMITE 16

florida blue crab &amp; pow pow sauce

### BONE MARROW BUTTER 6

roasted bone marrow &amp; herbs

### ADD THE SURF TO THE TURF 35

calabrian chili roasted florida lobster tail

## SIDES

### BLACK BEANS & RICE 7

garlic, yogurt, pickled red onions

### CHARRED BROCCOLINI 12

miso bagna cauda &amp; tomato sofrito

### BRUSSELS SPROUTS 13

walnut cream &amp; pomegranate

### STEAK FRIES 9

herbs, aioli, tomato marmalade

### COFFEE ROASTED CARROTS 10

espresso &amp; heirloom carrots

### ALIGOT POTATOES 13

gruyere &amp; garlic cream

*La Buena Vida!*

### SUCKLING PIG ROAST 475

feeds 4-6 guests &amp; requires 24 hour notice

FLOR  
FINA

