

# FLOR FINA

## 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

### CEVICHE SAMPLER (SERVES 4) 72

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

### SHRIMP COCKTAIL CRUDO 16

pickled sofrito, tomato water, horseradish

### BONE MARROW BEEF TARTARE 20

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

## 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

### SMOKED BEET SALAD 15

herb whipped mascarpone, tangerine, sultana vinaigrette, chicharrones

### SHE CRAB & COCONUT SOUP 16

gulf blue crab, scallion, chili, hominy

### SPANISH ONION SOUP 14

veal broth, sherry, caramelized onions, manchego tuile

## SHARES & PASTAS

### HOUSE BREAD 6

ciabatta, sesame loaf, calabrian chile butter

### OCTOPUS TOSTONE 16

mashed avocado, black beans, charred salsa

### CHORIZO MEATBALLS 14

focaccia croutons, spiced tomato, manchego, oregano

### SPICY CONCH & ONION FRITTERS 10

coriander, mint, coconut dip

### RICOTTA GNUDI 18

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

### MORCILLA MEZZALUNA 18

house-made morcilla, sausage, canter de cavodonga creme, pianolas, crispy brussels

### SQUID INK CHITARRA 21

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

## Para La Mesa

### HAYA PAELLA

saffron arancini, english pea, mussels, gulf clams, octopus, florida rock shrimp, chorizo  
[SERVES 4] - 60



## WOOD-FIRED STEAKS

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

ancho chile & coffee rubbed

### PETIT FILET MIGNON (5 OZ) 42

ancho chile & coffee rubbed

### CHURRASCO SKIRT STEAK (10 OZ) 38

red wine, cilantro, garlic

### GRASS FED PRIME NY STRIP (14 OZ) 55

fresh local florida beef

### TOMAHAWK STEAK (36 OZ) 145

prime bone-in ribeye

## 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

### LOBSTER TAIL 45

patatas bravas, calabrian chili, cilantro, basil, lime



### WHOLE FISH [SERVES 2] MKT

ladolemono sauce, heirloom tomato, dill

## Enhancements

### TOMATO CHIMICHURRI 3

fire roasted tomatoes & herbs

### WILD MUSHROOM MEZCAL FLAMBÉ 12

wild mushrooms, demi glaze, mezcal, fire

### BONE MARROW BUTTER 6

roasted bone marrow & herbs

### DEVIL CRAB DYNAMITE 16

florida blue crab & pow pow sauce

### ADOBO BEARNAISE 4

smoked peppers & butter

### ADD THE SURF TO THE TURF 35

calabrian chili roasted florida lobster tail

## SIDES

### BLACK BEANS & RICE 7

garlic, yogurt, pickled red onions

### PATATAS BRAVAS 10

smoked garlic aioli, brava sauce, celery leaves

### STEAK FRIES 9

herbs, aioli, tomato marmalade

### BRUSSELS SPROUTS 13

spicy mayo, cobija, chicharrones

### CHARRED BROCCOLINI 12

miso bagna cauda & tomato sofrito

### SPANISH POTATO OMELETTE 13

heirloom tomato, pea tendril, sherry vinegar, parmesan

## La Buena Vida!

### FAMILY-STYLE FOUR COURSE FEAST - MKT

sit back, relax... and let our chefs take care of dinner.

\*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