

FLOR FINA

SALADS & SOUPS

CAESAR SALAD 14

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

PAN CON TOMATE, Y TOMATE, Y TOMATE 18

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

YBOR CHOP 14

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

SHE CRAB & COCONUT SOUP 16

gulf blue crab, scallion, chili, hominy

TAPAS & PASTAS

AGUA CHILE 14

bay scallop, cucumber, lime, jalapeno

SHRIMP COCKTAIL CRUDO 16

pickled sofrito, tomato water, horseradish

AGUA DE SANDIA 18

tuna, grapefruit, tarragon, thai basil, sesame

PRIME TENDERLOIN BEEF TARTARE 20

fig, egg, cornichon, shallot, crustini

HOUSE BREAD 8

caramelized onion roll, olive fougasse, calabrian chile butter

PATATAS BRAVAS 10

smoked garlic aioli, bravas sauce, celery leaves

CHORIZO MEATBALLS 14

focaccia croutons, spiced tomato, manchego, oregano

STEAK PINTXOS 22

smoked pineapple shishito pepper, avocado crema

RICOTTA GNUDI 18

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

PULPO A LA GALLEGA 18

pimenton sous vide octopus, smoked fingerling potatoes, meyer lemon aioli, oregano oil, himalayan pink salt

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

PRIME TENDERLOIN (8 OZ) 50

ancho chile & coffee rubbed

BONE-IN PROVIDENCE CATTLE RANCH

SHORT RIBS (14 OZ) \$38

ancho chile red wine braised, agave mustard, radish, fennel, lime

GRASS FED PRIME NY STRIP (14 OZ) 55

fresh local florida beef

CHEF'S CUT MKT

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

PLANTAIN CRUSTED SNAPPER 40

smoked chile butter, yellow rice, citrus-chayote slaw



WHOLE FISH DINNER [SERVES 2] MKT

saffron rice, black beans, platanos maduros, smoked chile butter

SIDES

BLACK BEANS & YELLOW RICE 7

garlic, yogurt, pickled red onions

STEAK FRIES 9

herbs, aioli, tomato marmalade

ROASTED ASPARAGUS 14

parmesan, garlic, capers

BRUSSELS SPROUTS 13

spicy mayo, cotija, chicharrones

MANCHEGO POTATO PUREE 11

scallion crema

Enhancements

TOMATO CHIMICHURRI 3

fire roasted tomatoes & herbs

HOUSE STEAK SAUCE 4

BLACK TRUFFLE BUTTER 9

fine herbs

WILD MUSHROOM MEZCAL FLAMBÉ 12

wild mushrooms, demi glaze, mezcal, fire

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 6 or more subject to 20% service charge