

FLOR FINA

SALADS & SOUPS

CAESAR SALAD 15

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

SHE CRAB & COCONUT SOUP 16

gulf blue crab, scallion, chili, hominy



YBOR CHOP 15

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

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 11

smoked garlic aioli, bravas sauce, celery leaves

CHORIZO MEATBALLS 16

focaccia croutons, spiced tomato, manchego, oregano

SWEET POTATO MALFATTI 18

winter pesto, pistacho gremolata, lacinato kale

STEAK PINTXOS 22

smoked pineapple
shishito pepper, avocado crema

PULPO A LA GALLEGA 18

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

SHRIMP & BAY SCALLOP SAUSAGE 22

capellini, guanciale, manchego, onion soubise, red sorrel

Para La Mesa

HAYA PAELLA

saffron arancini, english pea, mussels, gulf clams, octopus, florida rock shrimp, chorizo

[SERVES 4] - 60

WOOD-FIRED STEAKS

VEGAN STEAK (10 OZ) 32

house-made beet seitan, roasted garlic, thyme

PRIME FILET MIGNON (8 OZ) 50

ancho chile & coffee rubbed

BERKSHIRE PORK PORTERHOUSE (20 OZ) 40

apple butter glaze

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

AGUADO DE GALLINA 35

pan seared chicken breast, confit leg, fingerling potatoes, carrots, peas

PLANTAIN CRUSTED SNAPPER 40

smoked chile butter, yellow rice, citrus-chayote slaw

ANCHO BRAISED SHORT RIBS 42

bleu cheese grits, confit carrots, demi glace



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

BRUSSELS SPROUTS 13

spicy mayo, cotija, chicharrones

STEAK FRIES 9

herbs, aioli, tomato marmalade

MANCHEGO POTATO PUREE 12

scallion crema

ROASTED ASPARAGUS 14

parmesan, garlic, capers

CHAMPINONES AL AJILLO 16

mushrooms, garlic, sherry, herb butter

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!

3- COURSE PARILLADA MIXED GRILL FEAST - 95/PERSON

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