

# FLOR FINA

Bar & Lounge | Tuesday to Saturday | 5-10pm

## STARTERS & SHARES

- CUBAN SANDWICH "STICKS" 8**  
risotto, roast pork, ham, salami, swiss,  
dill remoulade
- SMOKED PINEAPPLE GUACAMOLE 10**  
plantain chips
- SEARED TUNA ESCABECHE 18**  
ancho chili, carrot-olive-tuna escabeche,  
micro cilantro

**PATATAS BRAVAS 10**  
smoked garlic aioli, bravas sauce,  
petite celery

**SHORT RIB EMPANADA 14**  
house salsa

**SCALLOP AGUA CHILE 22**  
sea scallop crudo, cucumber, lime, serrano

**BEEF & VEAL MEATBALLS 16**  
sunday sauce, confit heirloom tomato,  
ricotta, crostini

**FRIED OKRA 9**  
ranch tomato labneh

**LAMB CARPACCIO 20**  
cider vinegar powder, chili cured egg yolk,  
spanish olive oil

## SALAD & SOUP

**CAESAR SALAD 15**  
baby gem romaine,  
black garlic, anchovy, sourdough

**YBOR CHOP 15**  
romaine, crispy chickpeas,  
chorizo, avocado, pepitas, roncal,  
oregano-honey vinaigrette

**ORGANIC SPINACH SALAD 16**  
fresh & pickled local strawberries,  
blue cheese, pickled red onions,  
candied pistachio, strawberry-dijon  
vinaigrette

**SHE CRAB & COCONUT SOUP 16**  
gulf blue crab, scallion,  
chili, hominy

**GREEN CAZPACHO 16**  
florida rock shrimp ceviche,  
cucumber, fresno chili, basil, cilantro

## HANDHELDS

**EL CUBANO 16**  
smoked ham, mojo roast pork, salami,  
swiss cheese, house pickles, yellow mustard,  
agave butter pressed cuban bread

**HOUSE BURGER 18**  
crispy pancetta, manchego, saffron pickled shallots,  
garlic aioli, heirloom tomato, arugula



**CALABRIAN CHICKEN SANDWICH 17**  
buttermilk fried breast, napa cabbage slaw,  
calabrian honey, sweet pickles,  
salt & pepper seeded bun

**BURGER OF THE WEEK 18**  
chef's rotating featured burger

## Entrées

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**FLAT IRON STEAK 35**  
8 oz petit grass-fed ny strip, herbed steak fries,  
house steak sauce

**AGUADO DE GALLINA 35**  
pan seared chicken breast, confit leg, carrots,  
fingerling potatoes, peas

**VEAL MILANESE 30**  
breaded veal patties, yucca frites,  
caper-lime beurre blanc

**PLANTAIN CRUSTED SNAPPER 40**  
smoked chile butter, yellow rice,  
citrus-chayote slaw

**COUNTRY-FRIED CAULIFLOWER 28**  
cauliflower mash, smoked mushroom gravy,  
chinese broccoli, slaw

**CARAPULCRA & DUMPLIN'S 32**  
spicy peruvian chickpea stew, tempeh,  
okra, yuca dumplings