

# FLOR FINA

## 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

### CRISPY POTATO SPHERES 14

salsa brava, truffle-parmesan aioli, micro celery

### SHORT RIB EMPANADA 14

house salsa

### CORVINA CRUDO 16

grape leche de tigre, lavender-citrus gel, chia seed, radish

### BEEF & VEAL MEATBALLS 16

sunday sauce, confit heirloom tomato, ricotta, crostini

### PORK BELLY WINGS 18

mojo buffalo, blue cheese, shaved celery

### 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, manchego, 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

### BUTTERNUT SQUASH BISQUE 14

roasted pepitas, bacon-basil pesto, yogurt

## 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

Served Tuesday to Saturday | 5-10pm

### FLAT IRON STEAK 35

8 oz petit grass-fed ny strip, herbed steak fries, house steak sauce

### PAN-ROASTED AIRLINE CHICKEN BREAST 36

piri piri, crispy potato spheres, shaved brussels, caramelized shallot

### VEAL MILANESE 30

breaded veal patties, yucca frites, caper-lime beurre blanc

### PAN-SEARED HALIBUT 44

truffle risotto, roasted wild mushrooms, butternut curtido

### FARMER'S PIE 28

local squash, lentils, pearl onion, english peas, red wine "gravy", cauliflower mash

### BRAISED CABBAGE ROLLS 26

bulghur wheat & mushroom picadillo, yellow rice, stewed tomato

FLOR  
FINA

