

FLOR FINA

DINNER

SALAD & SOUP

CAESAR SALAD 12

romaine, parmesan, lemon-anchovy vinaigrette, sourdough tuile

YBOR CHOP 13

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

SHE CRAB & COCONUT SOUP 14

gulf blue crab, scallion, chili, hominy

RACIÓN

BEEF & VEAL MEATBALLS 16

sunday sauce, confit heirloom tomato, ricotta, crostini

STEAK PINTXOS 9

grass-fed culotte, baguette, anchovy-cornichon aioli, olive

GAMBAS AL AJILLO 16

wood fire grilled garlic shrimp, garlic chili oil, baguette

DIP TRIO 14

whipped avocado spread, smoked garlic hummus, spicy pimento cheese, fresh tortilla chips

CRISPY POTATO SPHERES 12

salsa brava, truffle-parmesan aioli, micro celery

CORVINA CRUDO 18

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

SPICY TUNA TOSTADA 18

cucumber, shallot, avocado, radish, smoked pineapple, chili soy glaze

Para la Mesa

PARILLADA FEAST 85 SERVES 2

ropa vieja, lechon asado, gambas al ajillo, chorizo cubano, platanos maduros, yuca frita, yellow rice, black beans

ENTREES

VEGAN PLANTAIN GNOCCHI 24

cured hearts of palm, roasted pepper tomato sauce, chayote slaw, tomatillo vinaigrette

80Z SHOULDER TENDER STEAK 35

crispy beef fat potatoes, peppercorn cream demi

80Z FILET MIGNON 45

charred asparagus, aerated smoked bearnaise



160Z GRASS-FED RIBEYE 60

blue cheese panko crust, braised collards, balsamic pearl onion

STRACOTTO SHORT RIB 42

manchego mash, crispy brussels sprouts

CHICKEN CESAR MILANESE 32

panko crusted airline chicken breast, charred baby greens, anchovy-parmesan beurre blanc

PAN-SEARED HALIBUT 44

truffle risotto, roasted wild mushrooms, butternut curtido

SIDES

PLATANOS MADUROS 9

ancho chili seasoning

BRUSSELS SPROUTS 13

lemon-truffle vinaigrette, toasted almonds, goat cheese

BRAISED COLLARDS 9

balsamic pearl onion

HERB STEAK FRIES 9

herbs, aioli, tomato marmalade

MANCHEGO POTATO PUREE 12

osalted agave oregano butter

YUCCA FRIES 9

chimichurri, cotija

A 20% gratuity will be added to parties of 6 or more. A 2.5% credit card authorization fee applies to all checks. Starting July 1, 2026, food service establishments must clearly disclose any service fees or automatic gratuities on menus, contracts, and online platforms.

*Consuming raw or undercooked meat, seafood, or eggs may increase the risk of foodborne illness. Please inform your server of any allergies or dietary needs (e.g., gluten intolerance). While we do our best to accommodate, our kitchen uses ingredients containing all major FDA allergens. We offer gluten-friendly options, but our kitchen is not entirely gluten-free.

FLOR
FINA

