

# FLOR FINA

## BAR & LOUNGE

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### 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

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### STARTERS & SHARES

#### BEEF & VEAL MEATBALLS 16

sunday sauce, confit heirloom tomato, ricotta, crostini

#### CORVINA CRUDO 18

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

#### CHORIZO SPICED PORK BELLY 18

garlic, onion, vino tinto

#### CRISPY POTATO SPHERES 12

salsa brava, truffle-parmesan aioli, micro celery

#### DIP TRIO 14

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

#### BANDERILLAS 12

jamon, manchego, cornichon, anchovy, sun dried tomato, red onion jam

#### STEAK PINTXOS 9

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

#### GAMBAS AL AJILLO 16

wood fire grilled garlic shrimp, garlic chili oil, baguette

#### PICKLES & OLIVES 14

oaxaca, manchego, black garlic-truffle-parmesan crostini

#### SPICY TUNA TOSTADA 18

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

#### SMOKED CHICKEN WINGS 15

house dry rub, fermented poblano hot sauce

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### HANDHELDS

*served with herbed steak fries*

#### KING OYSTER MUSHROOM LETTUCE WRAPS 16

spicy mojo braised mushroom, chayote slaw, tomatillo vinaigrette



#### CALABRIAN CHICKEN SANDWICH 17

buttermilk fried breast, napa cabbage slaw, calabrian honey, sweet pickles, salt & pepper seeded bun

#### HOUSE BURGER 18

crispy pancetta, manchego, saffron pickled shallots, garlic aioli, heirloom tomato, arugula

#### BURGER OF THE WEEK 18

chef's rotating featured burger

FLOR  
FINA

