

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

LOBSTER & SWEET POTATO BISQUE 14
butter poached lobster, cornbread crouton,
crispy sage, chili oil

RACIÓN

SPICY TUNA TOSTADA 18
cucumber, shallot, avocado,
radish, smoked pineapple,
chili soy glaze

DIP TRIO 14
whipped avocado spread,
smoked garlic hummus,
spicy pimento cheese,
fresh tortilla chips

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

CRISPY POTATO SPHERES 12
salsa brava, truffle-parmesan
aioli, micro celery

LAMB PINTXOS 16
mango-habanero tahini,
pickled red onion

GROUPEL CÉVICHE 18
sweet potato, hominy, habanero,
grapefruit, pickled shallot

GAMBAS AL AJILLO 16
wood fire grilled garlic shrimp,
garlic chili oil, baguette

QUESO FRITO 15
corn tortilla-breaded queso,
chorizo salsa roja

CHEESE & CHARCUTERIE

30
manchego, majon, ewephoria
gouda, lomo iberico, salami
tartufo, prosciutto cotto, house
pickles, mustard, jam, crackers

Para la Mesa

PARILLADA FEAST 85 SERVES 2
ropa vieja, lechon asado, lamb pintxo, chorizo cubano,
platanos maduros, yuca frita, yellow rice, black beans

WOOD-FIRED SEAFOOD TOWER MKT
lobster tail, gambas al ajillo, crab cakes, oysters creole, clams
casino, charred octopus, tableside mezcal flambe

ENTREES

SPAGHETTI SQUASH "CARBONARA" 24
roasted spaghetti squash spaghetti, king oyster mushroom 'bacon',
tofu carbonara, vegan parmesan panko

8OZ SHOULDER TENDER STEAK 35
crispy beef fat potatoes, peppercorn cream demi

8OZ FILET MIGNON 45
charred asparagus, aerated smoked bearnaise



CRISPY-SKINNED PORCHETTA 35
caldo verde, dumplings, chorizo

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

HERB STEAK FRIES 9
herbs, aioli, tomato marmalade

BRUSSELS SPROUTS 13
lemon-truffle vinaigrette, toasted almonds,
goat cheese

MANCHEGO POTATO PUREE 12
osalted agave oregano butter

CHARRED BROCCOLINI 9
miso-cheddar mornay, macadamia crumble

SWEET CORN SOUFFLE 12
sage, chive, mozzarella,
truffle scallion & celery leaf

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

