

CAÑA

BY JULIANA GONZALEZ

DEL MAR [FROM THE SEA]

Crudo de Peto 12

sashimi-style wahoo, strawberries, cucumber, mint, cilantro, tamarind reduction

“Bacalaitos” 12

cod fritters, cilantro alioli

Pulpo en Escabeche 18

slow-cooked octopus, sweet peppers, shaved pearl onions, cilantro, black olive remoulade, tostones

Ensalada de Chillo Crujiente 21

crispy snapper salad, avocado, chayote, cherry tomatoes, onions, cilantro, soursop vinaigrette

Camarones del Pais al Ajillo 21

garlicky local prawns, yuca mofongo, spicy butter sauce

Pescado Entero MP

whole baked catch of the day, tomato & avocado salad, cilantro vinaigrette

DE LA MONTAÑA [FROM THE MOUNTAIN]

Longaniza Ahumada 12

local smoked pork sausage, ajili mojili sauce, taro puree, pickled pearl onions

Mofongo 12

fried plantain, pork belly, garlic, duck broth

Gandules Guisados 9

pigeon peas, ham, sofrito

Chicharron de Conejo 18

crispy rabbit, chunky sweet pepper sauce, scallions, pink sauce

Arepas de Vieques con Rabo de Toro 15

Vieques style turnovers stuffed with oxtail, pickled veggies, avocado, chunky sweet pepper sauce

Morcilla en Tostada de Pan de Campo 12

black sausage on country bread, onion marmalade, baby spinach, pine nuts, papaya

Churrasco Encebollado 29

grilled skirt steak, sherry sauce, crispy onions, bok choy, pickled onions

Lechón con Texturas de Apio 29

crispy pork terrine, celery root textures, veal jus, pickled heirloom carrots

Fricasse de Guinea 25

braised local guinea hen, baby carrots and potatoes served with rice

DE LA HUERTA [FROM THE ORCHARD]

Tostones 6

fried sweet plantain chips, pink sauce

Ensalada de Aguacate, Tomate y Sandia 18

avocado, tomato & watermelon salad, sherry vinaigrette

Viandas al Mojo 12

pickled root vegetables, queso fresco, cilantro, garlic chips

ARROCES [RICE]

Arroz con Cangrejo y Camarones 21

blue crab and shrimp rice

Arroz Mamposteo de Gandules y Lechon 18

pigeon pea and pork belly rice

Arroz con Coco 6

toasted coconut rice, scallions

ALGO

Copa de Caramelo 10

salty caramel mousse, raspberry compote, chocolate crumble

Flan de Coco 8

traditional coconut and caramel custard

Budin de Barrilito 10

Barrilito rum bread pudding, coffee ice cream, toasted marcona almonds

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.