

CAÑA

BY JULIANA GONZALEZ

SMALL

Caribbean Lobster Roll 18

spiny lobster, pickled mango, warm brioche

Tuna Tartare 18

white soy, ginger, shallots, sweet potato foam, rice crackers

Octopus "Escabeche" 18

chilled octopus salad, black olive remoulade, "tostones", avocado

Smoked Eggplant 12

fire roasted eggplant spread, fire roasted tomato and pepper emulsion, cashews, middle eastern spices, local grilled country bread

MEDIUM

Ceviche 19

local caught Mahi-Mahi, coconut milk, peppers, red onions, tomato, pineapple cru, "tostones"

Crispy Snapper Salad 21

avocado, chayote, cherry tomatoes, onions, cilantro, soursop vinaigrette

Heirloom Tomato and Avocado Salad 18

watermelon, shaved pearl onion, sherry vinaigrette

Local Greens 14

wilted seasonal greens, pine nuts labneh, golden raisins

Ñame 12

slow cooked local root vegetable, coconut milk braised shiitake mushrooms, pineapple "pique," celery leaves

Mofongo 12

fried plantain, pork belly, garlic, duck broth

LARGE

Grilled Swordfish 28

yautía, avocado, pickled papaya, herbed broth

Pork Chop 28

pumpkin romesco, grilled little gem lettuce, ponzu vinaigrette

Salmorejo Rice 24

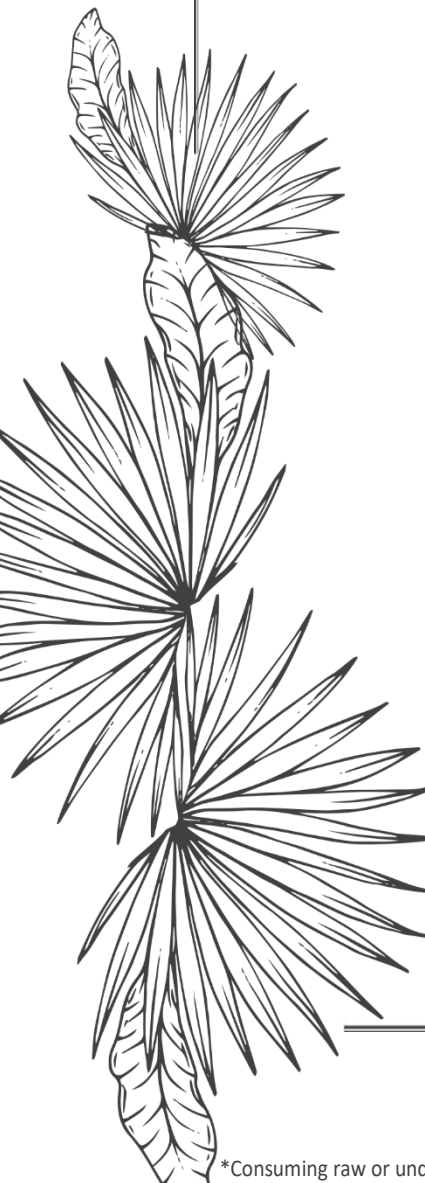
stewed sweet water crab and prawn rice

Ribeye Steak 59

sweet potato terrine, caramelized shallots, garlic confit, smoked demi-glace

Mamposteo Rice 18

stewed pigeon pea rice, crispy pork belly



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