

# RAW BAR & SNACKS

<b>Oysters on Ice</b> <small>daily selection</small>	MP
kimchee cocktail, seasonal mignonette	
<b>Gandules Hummus</b>	14
local vegetable chips, crudites	
<b>Wakamole</b>	12
nori chips, goma wakame, cilantro, radishes	
<b>Datiles con Longaniza</b>	21
bacon, tomato, goat cheese crema	
<b>Crab Donuts</b>	15
jueyes, spicy honey, schicimi salt	
<b>Pincho de Pork Belly</b>	10
butterscotch miso, corn powder	
<b>Bay Scallops Escargot</b>	20
garlic parsley butter, panko	

<b>King Crab Leg</b>	MP
ginger soy aioli, yuzu garlic butter	
<b>Mar y Rosa Platter</b>	120
Chef's choice selection of raw bar items	

## TAQUITOS

<b>Hamachi Ceviche Taquitos</b> <small>min. 2 per order</small>	7EA
ginger garlic soy, lettuce, miso, onion mix	
<b>Tuna Tartare Taquitos</b> <small>min. 2 per order</small>	7EA
yuzu kosho, sesame, avocado, wasabi aioli	
<b>Salmon Taquitos</b> <small>min. 2 per order</small>	7EA
lemongrass, avocado mousse, crispy garlic, cilantro	
<b>Taquito Flight</b>	21
try them all - includes one of each (3)	

# BRUNCH

<b>Acai Bowl</b>	14
acai puree, strawberries, blueberries, blackberries, granola, coconut oil, coconut shavings	
<b>Avocado Toast</b>	15
sourdough, guacamole, poached egg, togarashi	
Add-ons: burrata, crab salad, tuna or salmon +8	
<b>Churro Donuts</b>	14
nutella & dulce de leche	
<b>Queso Frito</b>	12
local farmers cheese, guava honey, fried garlic	
<b>Brioche French Toast</b>	18
lechoza marmalade, seasonal fruit	
<b>Mallorca BLTE</b>	16
smoked bacon, lettuce, tomato, egg	
<b>Mofongo Carbonara</b>	23
pork belly, soft poached egg, guanciale	

<b>Bori Omelette</b>	21
longaniza or bacon, sweet plantains, onions, tomatoes	
<b>Tropical Watermelon &amp; Avocado Salad</b>	16
mixedgreens, housedressing, avocado, watermelon, croutons, pearl onions, cilantro, cornnuts	
Add-ons: Salmon+16 Steak +25	
<b>Masita &amp; Waffle Cone</b>	18
honey buffalo, chives, citrus salad	
<b>Benny Crab Cakes</b>	25
yuzu kosho ajijamarillo bernsaise, paprika, parsley, pea tendril	
<b>Brunch Burger</b>	25
egg, secret sauce, cheddar cheese, lettuce, tomato	
<b>Steak and Eggs</b>	30
14oz NY Strip, 2 eggs any style, breakfast potatoes	
<b>Chef's Vegetarian Dish of the Day</b>	18

# SPRITZES

<b>SPRING FEVER</b>	16
Kettle One Botanical Peach & Mango, strawberry, elderflower, rhubarb bitters, lime, prosecco	
<b>KIWI CUCUMBER SPRITZ</b>	16
Kettle One Botanical Mint & Cucumber, kiwi, lime, sparkling wine	
<b>ROSA SPRITZ</b>	16
Kettle One Botanical grapefruit & rose, rose liqueur, grapefruit, lime, prosecco	
<b>CELLO SPRITZ</b>	15
housemade Limoncello, prosecco, soda water	

# COCKTAILS

<b>SEVILLA 75</b>	15
Tanqueray Sevilla, lime, sparkling rosé	
<b>HONEY FLOWER</b>	15
hibiscus infused-gin, honey syrup, lime juice	
<b>PEACH, PLEASE</b>	15
Kettle One Botanical Peach & Orange Blossom, mint cordial, sparkling wine	
<b>GOOD MORNING (Old Fashioned)</b>	18
coffee-washed bourbon, brown sugar syrup, orange & cacao bitters	