

CRUDO

East Coast Oysters*
Passion fruit mignonette & chive 28

Key West Pink Shrimp
Coriander & jalapeño sauce 34

Fluke Tiradito
Lemon agrumato & horseradish 32

Marinated Scallops*
Yuzu, cashew & sorrel 34

Tuna Ceviche
Watermelon, red onion, cucumber & nastursium 28

Conch Salad
Coconut leche, peppers & habanero ferment 26



Cinco Conchas
Oyster, scallop, Key West pink shrimp, conch & snow crab 39 per person

PARA PICAR

Johnny Cake
Goat butter & wasakaka 11

Caviar Soldiers
Pan sobao, crema fresca, egg jam & chives 40

Smoked Fish Dip
Gem lettuce, radish & oyster crackers 24

Crab Tostones
Crab salad, guac’ & pineapple-habanero gel 35

Truffle Arroz Croquetas
Parmesan natilla & fresh black truffle 25

PARA EMPEZAR

Charred Avocado
Mojo-marinated cucumber, borage & crispy shiso 24

Spring Pea Salad
Spring onion & cotija-anchovy dressing 24

Sungold Tomato Gazpacho
Cucumber, corn crisp & cilantro 22

Zucchini Blossom Dumplings
Goat cheese & creole sauce 28

PARA LA MESA

Lobster Fideos
Sofrito rojo, sour orange & basil 52

Grilled Black Bass
Green papaya, charred green onion & coconut caldo 48

Morel Mushroom Cou-Cou
Corn, chayote squash & black truffle salsa 41

Manzanilla Olive-Stuffed Chicken
Fennel, sofrito verde 48

Beef Loin “Con Pan”
Oyster mushrooms & carne mechada al pimentón 79



Whole Crispy Red Snapper
for two
Pineapple-tomato salsa, tarragon crema, salsa rosada, papas fritas, slaw & house hot sauce 90

RENDICIÓN
tres
TIEMPOS



*Leave it to us.
Three courses built
around the dishes our
guests have come to love,
with a few surprises
along the way*

65 per person