



Havana Courses \$45

Amuse Bouche

SHRIMP TOSTONES

fried toston, shrimp ceviche, micro cilantro

First Course

COBIA CRUDO

cobia sashimi, blood orange, smoked ponzu

Second Course

MOJO PORK

braised and charred pork belly, café habana corn, coconut rice

Third Course

PINEAPPLE UPSIDE DOWN BREAD PUDDING

rum bread pudding, pineapple, cherry, vanilla ice cream

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Bimini Courses

\$55

Amuse Bouche

CONCH FRITTER

bahamian conch, smoked aioli, fresh micro cilantro

First Course

TUNA TARTARE

fresh yellowfin tuna, soy ginger marinade
watermelon radish chips

Second Course

BAHAMA STRIP STEAK

consommé spice rubbed NY strip
bacon roasted haricot vert, malt bearnaise

Third Course

COCONUT PANNA COTTA

panna cotta, fresh summer fruit, toasted coconut, passion fruit coulis

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Key West Courses \$75

Amuse Bouche

CONCH PANCAKE

summer corn puree, chipotle sour cream, micro greens

First Course

SEABREEZE SCALLOP

diver scallop, chili mango glaze, lemon caviar

Second Course

SEVEN-MILE LAMB

grilled lamb chop, demi-glace cremini mushroom
yorkshire puff

Third Course

CHEFS CARIBBEAN DUO

upside down bread pudding, coconut panna cotta,
fresh summer fruit

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