



SIGNATURE COCKTAILS

BEER // 200

Presidente, Bohemia

PREMIUM BEER // 250

Modelo, Corona, Heineken

SANGRIA // 300

Red Wine, Brandy, Fresh Citrus Juices, Cinnamon Syrup, Bitters

CUBA LIBRE // 200

Brugal Anejo Rum, Coca Cola, Fresh Lime Juice, Angostura Bitters

MOJITO // 250

Barcelo Blanco Rum, Fresh Lime Juice, Simple Syrup, Fresh Mint

CAIPIRINHA // 250

Cachaca, Fresh Lime Juice, Simple Syrup

DAIQUIRI // 300

Brugal XV Rum, Fresh Lime Juice, Demerara Syrup

MARGARITA // 350

Cazadores Blanco Tequila, Cointreau, Fresh Lime, Agave Syrup, Tajin

HUGO SPRITZ // 375

St-Germain Elderflower Liqueur, Prosecco, Soda Water, Fresh Mint

CARAJILLO // 400

Mezcal, Licor 43, Espresso, Demerara Syrup, Orange

MARTINI // 400

Tanqueray Gin, Dry Vermouth, Orange Bitters

MOSCOW MULE // 375

Tito's Vodka, Ginger Beer, Fresh Lime Juice

NORTH COAST LIMONADA // 375

Tito's Vodka, Fresh Lime Juice, Simple Syrup, Soda Water, Fresh Mint



TAPAS

HOUSE OLIVES // 300

Selection of Warm Olives with Local Seasonings

FOCACCIA // 300

House Made Focaccia with Eggplant Dip

PIZZABE // 250

Casabe Pizza with Fresh Tomato, Cheese and Caribbean Flavors

PATATAS BRAVAS // 250

Yuca and Sweet Potatoes served with a Spicy Bravas Sauce

PLATANO ROLLS // 325

Ripe Plantain Rolls with Cheese, Bacon and a Creole Sauce

EMPANADITAS // 395

Variety of Mini Empanadas

CHICHARRON // 525

Fried Pork Belly with Guacamole and House Plantain Chips

MOFONGUITOS CARIBEÑOS // 450

Mini Plantain Mofongo with Pork, Garlic Cream, and Cheese

TOSTONES DEL MAR // 525

Tostones served with a Fresh Shrimp Ceviche

BOBONCITOS DE MORCILLA // 450

Rich Sausage Bites paired with Apple Jam and Caribbean Chili

BOCADOS DE BACALAO // 490

Cod Croquettes with Smokey Chorizo Sauce and Sweet Roaste Bell Pepper