



DINNER



CHILLED

Artisan Salad 16

Mesclun, Endives, Pomegranate, Queso del País, Citrus

Frutos del Guacabo Watermelon Salad 18

Local Kale, Feta Cheese, Heirloom Tomato, Cucumber Cilantro Vinaigrette

Kampachi Crudo 24

Avocado, Cilantro, Chayote, Pickled Thai Chili, Mango Emulsion

Seafood Tower 95

Gulf Shrimps, Oysters, Conch Salad, Alaskan King Crab

Scallops Passion Fruit Ceviche, Baby Octopus

Homemade Hot Sauce | Cocktail Sauce | Mustard Sauce

Prime Tenderloin Tartare 28

Black Truffle, Quail Yolk, Tostones, Dijon Mustard

SIDES

Selection of organic and locally harvested 12

White Asparagus, Parmigiano Reggiano, Olive Oil

Pan Roasted Heirloom Carrots, Orange Essence, Thyme

Roasted Cauliflower, Black Truffle Emulsion

Hen of the Woods Mushrooms, Scallions, Lemon

Sautéed Broccolini, Cabo Rojo Sea Salt, Espelette Pepper

Tamarind Brussel Sprouts

Charred Corn, Lime, Jalapeño, Aged Parmigiano Reggiano

Black Truffle Yukon Whipped Potatoes

Gorgonzola Potato Gratin

Macaroni & Cheese, Fontina Cream, Breadcrumbs

THE “MI BRASA”
IS A CUSTOM-MADE WOOD BURNING OVEN FROM
SPAIN. THE OVEN WORKS WITH EXTREMELY HIGH
HEAT HARDWOOD CHARCOAL IMPARTING A
UNIQUE CRUST AND FLAVOR.

MEAT

8 Oz Prime Tenderloin 54

Corn Fed, Colorado

8 Oz Wagyu Tenderloin 75

Blackmore, Australia

14 Oz Wagyu Rib Eye 95

Blackmore, Australia

22 Oz Prime Bone-In Rib Eye 65

Corn Fed, Nebraska

8 Oz A5 Certified Wagyu New York Strip 135

Miyazaki Prefecture, Japan

14 Oz Prime New York Strip 65

Corn Fed, Colorado

12 Oz Prime Dry Aged New York Strip 72

Corn Fed, Colorado

16 Oz Pork Chop 45

Grass Fed, Cabo Rojo, Puerto Rico

32 Oz Prime Tomahawk 130

Corn Fed, Nebraska

SAUCE

COA Steak Sauce | Green Peppercorn | Béarnaise | Morels

FISH

Whole Mediterranean Sea Bass 58

A La "Mi Brasa", Pimiento Cubanelle

Queen Snapper 46

Pan Seared, Sofrito Olive Oil

Turbot 44

Oven Roasted, Hazelnut Truffle Crust

Dover Sole 64

Deboned, Heirloom Cherry Tomatoes

King Crispy Skin Salmon 38

Cabo Rojo Sea Salt

Hawaiian Ahi Tuna 46

Native Subtle Spices

SAUCE

Garlic Champagne Beurre Blanc | Roasted Red Bell Peppers | Puerto Rican Sofrito

APPETIZERS

Cast Iron Seared Sea Scallops 24

Chorizo Cream, Sweet Corn, Cilantro

Wood-Fire Prawns 26

Garlic Butter, Vidalia Onions, Marinated Aji Dulce

Slow Cooked Pork Belly 18

Brussels Sprouts, Tamarind Glaze, Cilantro

Seared Hudson Valley Foie Gras 28

Ripe Plantain Marmalade, Raisin Port Reduction, Green Apple, Sourdough Bread

Bucatini Tomato Pasta 22

Mascarpone Mousse, Basil

MAINS

Turmeric Coconut Rice 24

Jasmine Rice, Broccolini, King Mushroom Steak

Slow Roasted Chicken 36

Creamy Pumpkin Mushroom Ragout

Roasted Duck Breast 42

Haricot Vert, Coconut Rice, Citrus Red Wine Gastric

Boneless Lamb Leg 38

Truffle Pappardelle, Asparagus, Local Goat Cheese



VEGAN MENU



VEGAN & VEGETARIAN MENU

STARTER

Fried Brussel Sprouts 17 (VG)

Tamarind Glazed, Cilantro, Radish

Roasted Tomato Salad 20 (V)

Herbs Yogurt, Roasted Bell Pepper, Pistachio, Feta Cheese

Rainbow Carrot Salad 18 (VG)

Mesclun, Quinoa, Asparagus, Mango Vinaigrette

MAIN COURSE

Hen of Woods Risotto 24 (V)

Mushroom Reduction, Aged Parmesan Cheese

Butternut Squash Ravioli 22 (V)

Shiitake Cream, Snow peas

Ginger Marinated Tofu 20 (VG)

Aromatic Black Beans, Avocado

Beluga Lentils Stew 20 (VG)

Avocado, Cauliflower, Cilantro

THE "MI BRASA"

IS A CUSTOM-MADE WOOD BURNING OVEN FROM SPAIN. THE OVEN WORKS WITH EXTREMELY HIGH HEAT HARDWOOD CHARCOAL IMPARTING A UNIQUE CRUST AND FLAVOR.



KIDS MENU

Caesar Salad

Pan Roasted Scottish Salmon

Chicken Pasta Alfredo

Grilled Petite Beef Tenderloin

Side Dishes

French Fries

Whipped Potatoes

Broccoli Cheese

Seasonal Fruits and Berries

DESSERTS

Caramel Apple, Sprinkles

Cookie Ice Cream Sandwich

Assorted Homemade Ice Cream and Sorbet

15

If you have allergies please alert us as not all ingredients are listed. We are concerned for your wellbeing. We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Please enjoy your time with us.

C O A