

La Cantina

Entrees

Cheddar Stuffed Yucca Fritters \$250

Creamy inside, crispy outside.

Honey-Guava Glazed Chipotle Meatballs \$310

Sweet and smokey, full of flavor.

Crispy Battered Calamari \$425

Beer battered, deep fried.

Shrimp & Sangrita \$650

Steamed jumbo shrimp, tangy sangrita.

Ketjap Manis Beef Turnovers \$310

Indonesian sweet soy sauce, ground beef.

Goat Cheese Turnovers \$310

Savory cheese & herb stuffed pastry dough.

Ceviche

Our Famous "seh-vee-chay", citrus marinated seafood, spanish onion, cherry tomatoes, bell peppers, cilantro.

Whitefish Ceviche \$425

Mahi-Mahi Ceviche \$550

Conch Ceviche \$425

Mixed Seafood Ceviche \$725

Whitefish, steamed shrimp and calamari.

Mains

Mofongo with a Twist \$475

Twice cooked pork belly, smashed green plantain, garlic-lime caldo.

Sticky Ribs \$650

Sweet & spicy, ginger/tamarind laquer, shoestring potatoes.

Chicken 65 \$425

Indian spice rubbed chicken, battered & deep fried, greek yoghurt sauce.

Garlic Shrimp \$795

Flash fried, plump jumbos served over organic udon Noodles.

Grilled Mahi-Mahi \$525

Fished locally, fresh mango pico de gallo.

Lemongrass & Ginger Infused Salmon \$750

Sutil sabor a limón y cítricos, vegetales salteados.

Crispy Beef \$825

Sliced sirloin, spicy sweet soy/chili sauce, steamed white rice.

Grilled Bourbon Skirt Steak \$750

Marinated in american whiskey and spices, roast potatoes.

Pork Belly \$475

Slow cooked pork belly from local farms, yuca mash.

Cantina

Mexican

Salsa Trio \$250

Guacamole, frijoles, pico de gallo, corn tortilla chips.

Nachos \$310

Shredded chicken or shredded beef, pico de gallo, guacamole, sour cream, corn tortilla chips.

Quesadillas \$275

Extra cheesy with pico de gallo, guacamole, frijoles.

Tacos al Pastor \$375

Marinated pork, grilled pineapple, lime.

Fish Tacos \$350

Fried whitefish, jalapeno tartar sauce, guacamole.

Tacos De Arrachera \$395

Beer and sazón, grilled skirt steak, salsa roja, onions, cilantro, lime.

Steak Fajitas \$375

Tequila marinated steak, sauteed peppers & onion, roasted salsa, lime.

Chipotle Chicken Burrito \$350

Adobo & chipotle seasoned chicken, cilantro rice, lettuce, cheese, pico de gallo.

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Sushi

Sashimi

Tuna Nigiri. \$420

Salmon Nigiri. \$410

Mahi-Mahi Nigiri. \$410

Yellow Tail Nigiri. \$410

Tiger Prawn Nigiri. \$475

Rolls

California Roll \$410

Cucumber, avocado, crab.

Pepino, aguacate, cangrejo.

Philadelphia Roll \$410

Cream cheese, cucumber, salmon.

Cream cheese, pepino, salmón.

Miami Roll \$410

Avocado, cream cheese, sweet plantain, crab, whole roll tempura.

Aguacate, cream cheese, plátano maduro, cangrejo, rollo tempura.

New York Roll \$420

Avocado, scallions, cream cheese, tempura shrimp.

Aguacate, cebollín, cream cheese, camarón tempura.

Spicy Tuna Roll \$420

Scallions, cucumber, spicy mayo, tuna. Cebollín, pepino, mayonesa picante, tuna.

Rainbow Roll \$450

Avocado, tuna, salmon, yellowtail, crab. Aguacate, tuna, salmón, yellowtail, cangrejo.

Chef's Special

Tuna Tower \$525

Jalapeño Yellowtail

Sahishimi \$495

Tataki Nigiri \$495

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