

SALADS



Noche Salad

Cabrales Spanish Blue Cheese, Chorizo Seco, Avocado, Roasted Pear
Tomatoes, Boston Lettuce, Green Herb Vinaigrette 11

Shaved Beet and Arugula Salad

Toasted Almonds, Blood Oranges, Manchego Cheese, Orange Vinaigrette 10

Herb-Citrus Marinated Hearts of Palm Salad

Grilled Romaine, Papaya, Green Goddess Dressing 9

SOUPS



Citrus-Black Bean Soup

Crispy Onion Rings, Salsa Verde 7

Plantain Soup

Fresh Shaved Coconut, Orange Zest 8

APPETIZERS



Shrimp and Polenta

Sauteed Shrimps, Chipotle Cream and Polenta 12

Ancho Chili Rubbed Duck Leg Tostada

Shaved Lettuce and Green Mango, Blue Corn Tortilla, Guava BBQ 14

Maine Lobster Tamales

Roasted Poblano Cream 15

Aged Serano Ham Carpaccio*

Shaved Manchego Cheese, Arugula, Oregano Vinaigrette 12

Cornmeal Fried Duxbury Oysters

Smoked Chili Aioli, Grilled Lime Market Price

Blue Fin Tuna Tartare*

Grilled Onion-Mango Relish, Chili Oil, Cilantro, Blue Corn Tortilla 14

Spanish Cheese Board

Cabrales Spanish Blue and Manchego Cheese, Herb Roasted Olive, Fig Jam,
Marinated Sweet Peppers, Toasts 14

*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of food borne illness. Please notify your serves of any food allergies.

***Ropa Vieja***

Slow Braised Cuban Beef, Mashed Plantain and Garlic Mofungo 22

Pan-Roasted Lobster and Littleneck Clams

New Potatoes and Chayote Squash, Salsa Verde, Spicy Tomato Relish 28

Ancho-Blackberry Rabbit

Roasted Black Bean Cake, Green Mango Salad, Crushed Blackberry-Ancho Sauce 26

Plantain Crusted Yellow Tail Snapper

Creamy Coconut Rice, Blood Orange-Cucumber Relish, Sweet Carrot-Mango Sauce 26

8oz. Prime Filet Mignon*

Manchego Whipped Potatoes, Garlic Swiss Chard, Crispy Onions Rings Poblano Demi 30

Yellow Chili, Coconut and Peanut Mole Chicken

Rice, Hard Cooked Egg, Black Olives, Cilantro 21

Spicy Grilled Pork Tenderloin*

Smokey Poblano Chili, Onion and Golden Raisin Relish, Pulled Pork Shoulder and Green Onion Tamale, Poblano Cream 28

Chicken, Chorizo and Shellfish Paella

Saffron Arborio Rice, Lobster Tail, Mussels, Clams, Shrimp, Green Peas 25

Noche Vegetable Plate

Roasted Black Bean Cake, Plantain Patacones, Coconut Rice, Grilled Seasonal Vegetables, Avocado, Sauces 19

Grilled 10oz Skirt Steak*

Black Beans and Rice, Chimichurri, Avocado 24

Executive Chef Scott Robertson

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