



FROM LUNCH TO SUNSET

A curated daytime dining experience inspired by Miami energy and coastal Latin flavors

RAW & CHILLED

Aguachile Verde de Corvina | \$24 | **(F, G)**

Fresh corvina cured in vibrant aguachile verde with ají amarillo, diced avocado, cucumber, local tomatoes, and cilantro, served with a crispy blue corn tostada.

Tuna Tiradito | \$24 | **(F)**

Sliced tuna with yuzu-passion fruit, leche de tigre, sweet peppers, jalapeño, and tobiko.

Salmon Tostada | \$18 | **(D, E, G, F)**

Scottish salmon in citrus ponzu with spicy guacamole, gochujang, grapefruit aioli, pickled serrano, blue corn tortilla, and micro shiso.

SMALL PLATES

Smoked Grilled Octopus | \$34 | **(S)**

Smoked grilled octopus with yellow split pea purée, fried capers, olive spherification, and piquillo chimichurri.

Baby Chicken Wings | **(D, G)**
(6) | \$15 **(12)** | \$22

Baby chicken wings tossed in your choice of house-made Buffalo or Miami BBQ sauce, served with jalapeño-cilantro ranch or blue cheese dressing and heirloom carrots.

Crispy Yuca Bravas | \$18 | **(V)**

Golden-fried yuca croquetas, crisp on the outside and fluffy within, served with smoky poblano brava sauce.

Lamb Quesabirria | \$24 | **(D, G)**

Slow-braised lamb in dry chiles and fragrant spices, served with consommé, Oaxaca cheese, grilled tortilla, pickled onions, cilantro, and birria jus.

Short Rib Nachos | \$22 | **(D, G)**

Slow-braised short rib, corn tortilla chips, pico de gallo, cheddar cheese, and truffle ají amarillo crema.

Corn Tacos (Choice of Dry Chile Achiote-Marinated Chicken or Steak) | \$22 | **(D)**

Served on warm tortillas with fresh cilantro, diced onions, jalapeño, green tomatillo salsa, and charred tomato salsa.

GREENS & GRAINS

ENHANCEMENTS

Chicken \$11 | Shrimp \$12 | Salmon \$12 | Steak \$16 | Vegan Steak \$16

Little Gem Tulum | \$17 | **(D)**

Little Gem lettuce, bacon bits, blue cheese dressing, and plantain croutons.

Watermelon & Tomato | \$18 | **(D, N)**

Local Florida watermelon and vine-ripe tomatoes, feta cheese, mint, smoked almonds, and pomegranate molasses vinaigrette on mixed baby greens.

Caesar Salad | \$17 | **(F, D, G, E)**

Local Romaine, House-made Anchovy Croutons, Parmigiano-Reggiano, Caesar Dressing.

FROM THE SEA

Branzino | \$37 | **(F, D)**

Searred branzino fillet with saffron escabeche, crispy capers, charred scallions, and Key lime beurre blanc.

Miso & Agave Salmon | \$35 | **(F)**

Glazed salmon with miso, agave, Florida citrus, and seasonal local carrots.

FROM THE LAND

Peruvian-Style ¼ Chicken | \$36 | **(D)**

Herb- and spice-marinated roasted chicken, served with vibrant ají verde made with cilantro, lime, and local peppers.

Ropa Vieja with Congrí Cake and Sweet Plantain | \$37

Slow-roasted Black Angus beef with rice and beans and fried sweet plantains.

P&S Burger | \$26 | **(D, G, E)**

Juicy Black Angus beef from Deseret Ranches of Florida, topped with cheddar, applewood-smoked bacon, local tomato, and crisp lettuce.

Cuban Sandwich | \$24 | **(D, G)**

Traditional pressed Cuban bread with sweet ham, roasted pork, pickles, and house-made chef's mustard sauce.

Skirt Steak with Nopal Chimichurri | \$40
Plant-Based Steak with Nopal Chimichurri | \$40 | **(V)**

10 Oz. Dry Aged Chile Marinated Skirt Steak or Plant-Based Steak, Served with French Fries and Nopal Chimichurri.

PLANT FORWARD

Cauliflower Al Pastor | \$25 | **(N, V)**

Ras el hanout-marinated cauliflower florets, roasted and finished with caramelized pineapple glaze, fresh cilantro, and cashew crema.

SIDES

Grilled Broccolini | \$12 | **(V)**

Broccolini with garlic and olive oil.

Truffle Fried Yuca | \$14 | **(D, E)**

Fried yuca croquetas with truffle oil and Pecorino Romano.

Truffle French Fries | \$10 | **(D)**

Fries with truffle oil and Pecorino Romano.

Garlic & Cilantro Rice | \$10 | **(V)**

Basmati rice with seasoned roasted garlic and cilantro.

Baby Potatoes | \$8

Garlic-herb roasted baby potatoes with Aleppo pepper.

F Fish | **S** Shellfish | **D** Dairy | **E** Eggs | **G** Gluten | **N** Nuts | **V** Vegan / Plant-Based

Please advise your server of any allergies, dietary restrictions, or special dietary requirements. Menu descriptions highlight primary ingredients and selected allergens and do not represent full recipes. For further details, please consult your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Operations Charge: A taxable 18% Staff Service Charge is added to the check and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.