

ceviches

TUNA

seared foie gras, orange, asian pear, malanga chips, red onion 7.9

RED SNAPPER

thai chili, red onion, cilantro, plantains 5.2

SALMON

citrus cured, passionfruit leche de tigre, cucumber shiso salsa 5.2

SHRIMP

shiso, aji amarillo, wasabi, pickled sweet potato 5.7

small plates

VEGETABLE SPRING ROLL

sriracha aioli criolla (v) 4.0

BEETPICA TARTARE

crispy wonton, spanish olives, currants, toasted coconuts, almond, avocado ceviche (v) 4.5

TUNAPICA TARTARE

crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche 5.5

CRISPY OCTOPUS AL AJILLO

vegetable escabeche, lychee, garlic chips 8.0

SHRIMP CHURROS

sesame, jalapeño, thai coconut curry 5.7

CHICKEN CHICHARRONES

traditional onion mojo or sesame soy glazed 5.0

ROPA VIEJA SPRING ROLLS

braised beef short rib, rocoto sweet & sour 5.5

FOIE GRAS SLIDERS

steamed bao, banana tentación, jalapeño pesto, papaya mango slaw 6.5

salads

FIRE & ICE SHRIMP 🌿

watermelon, cucumber, napa cabbage, sesame, crispy wonton 5.9

THE CRISPY CALAMARI 🌿

banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette 5.7

EDAMAME

black rice, grilled corn, tofu, crispy chili (v) 4.5

CHIPOTLE SOY BEEF CRUDO

peanuts, pickled vegetables, mango, avocado 6.2

(v) vegetarian

 our kitchen will happily alter these dishes to be vegetarian

mains

CHILI RUBBED SCALLOPS 🌿	
<i>black rice, black beans, roasted cauliflower, japanese aioli</i>	7.5
CHINO LATINO 🌿	
<i>mojo roasted lamb, jasmine rice, bean sprouts, egg, edamame</i>	7.9
CUMIN DUSTED TUNA	
<i>braised edamame & white beans, chicken chorizo salsa, tatsoi, garlic sesame vinaigrette</i>	9.9
PESCADO A LA PLANCHA	
<i>vegetable escabeche, yuca dumplings, bok choy, toasted garlic, spicy shrimp coconut curry broth</i>	9.9
SEVEN SPICE HALF ROASTED CHICKEN	
<i>snow peas, shiitake mushroom, creamy congri, maduros pan jus</i>	7.9
GINGER & PAPAYA MARINATED PALOMILLA	
<i>tatsoi, pickled vegetables, thai chili mojo</i>	13.0
CUBAN SANDWICH	
<i>slow-cooked veal, turkey ham, manchego, mango mayo, mustard, yuca 'chips', chipotle dip</i>	6.9
FRITA BURGER	
<i>tatsoi, pickled vegetables, thai chili mojo</i>	13.0

sides

TOSTONES	
<i>ginger chimichurri (v)</i>	2.5
GRILLED MARKET VEGETABLES	
<i>lime, olive oil (v)</i>	2.9
PLANTAIN FRIED RICE	
<i>avocado ceviche, maduros (v)</i>	2.9
ARROZ JAZMIN AL VAPOR (v)	2.5
CREAMY CONGRI	
<i>manchego (v)</i>	3.0

desserts

COCONUT & LEMONGRASS FLAN	
<i>orange & ginger consommé, thai basil</i>	4.0
GUAVA CHEESECAKE NAPOLEON	
<i>coconut tulle</i>	5.0
MEXICAN DOUGHNUTS	
<i>sweet brioche, cinnamon sugar, dulce de leche or chili chocolate sauce</i>	5.0
"TRES LECHEs" DE CHOCOLATE	5.0

original craft cocktails

FLORADORA ON HOLIDAY

gin, hibiscus, lime, ginger, soda

5.9

PATONG PALMER

reposado tequila, thai tea, aperol, coconut milk, lemon

5.9

DITCH STREET

white rum, smoked tequila, jalapeño honey, ginger, lime

5.5

BATABANO BREEZE

aged rum, nigori sake, pineapple, lime, chocolate bitters

5.9

500 RUMMY

jamaican rum, matusalem platino rum, apricot, honey, lime, cava

6.5

SPRING & MULBERRY

vodka, blackberry, elderflower, crème de violette, lime

6.5

classic heritage rum cocktails

CUBA LIBRE

cuban rum, coca-cola, lime

3.9

MOJITO

cuban rum, lime, mint, house pressed sugarcane juice

3.9

DAIQUIRI

cuban rum, lime, sugar

3.9

cleansers

PEPIÑA COOLER

cucumber, pineapple, soda

4.0

MARIPOSA ROSA

hibiscus, raspberry, watermelon

4.0

BUENA VISTA

rhubarb, passion fruit, pineapple

4.0

MAYAHANA PUNCH

grapefruit, lychee, black tea

5.0

COCO DRILLO

avocado, coconut milk, agave

4.0

ceviches

HAMACHI

thai mango salad, rocoto miso vinaigrette 5.7

TUNA

seared foie gras, orange, asian pear, malanga chips, red onion 7.9

RED SNAPPER

thai chili, red onion, cilantro, plantains 5.2

SALMON

citrus cured, passion fruit leche de tigre, cucumber shiso salsa 5.7

SHRIMP

shiso, aji amarillo, wasabi, pickled sweet potato 5.7

SQUID

tomato confit, ginger chimichurri 4.9

SCALLOP

aji panca, grapefruit, crispy boniato 5.7

small plates

BLACK BEAN & PLANTAIN EMPANADA

rocoto sweet & sour sauce (v) 4.5

VEGETABLE SPRING ROLL

sriracha aioli criolla (v) 4.0

BEETPICA TARTARE

crispy wonton, spanish olives, currants, toasted coconuts, almond, avocado ceviche (v) 4.5

CRISPY KALE CHIPS

toasted sesame, dried chilies, lime zest (v) 4.0

TUNAPICA TARTARE

crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche 5.5

CRISPY OCTOPUS AL AJILLO

vegetable escabeche, lychee, garlic chips 8.0

SHRIMP CHURROS

sesame, jalapeño, thai coconut curry 5.7

SHRIMP SPRING ROLLS

sriracha aioli criolla 5.5

CHICKEN CHICHARRONES

traditional onion mojo or sesame soy glazed 5.0

CASABE CAKES

guava bbq veal, onion mojo, fresno pepper 5.0

ROPA VIEJA SPRING ROLLS

braised beef short rib, rocoto sweet & sour sauce 5.5

FOIE GRAS SLIDERS

steamed bao, banana tentación, jalapeño pesto, papaya mango slaw 6.5

(v) vegetarian



our kitchen will happily alter these dishes to be vegetarian

salads

FIRE & ICE SHRIMP 🌿

watermelon, cucumber, napa cabbage, sesame, crispy wonton 5.9

THE CRISPY CALAMARI 🌿

banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette 5.7

EDAMAME

black rice, grilled corn, tofu, crispy chilli (v) 4.5

ROASTED DUCK 🌿

almonds, mandarin orange, napa cabbage, radicchio, pomegranate, spicy miso vinaigrette 6.2

CHIPOTLE SOY BEEF CRUDO

peanuts, pickled vegetables, mango, avocado 6.2

wok

CHILI RUBBED SCALLOPS 🌿

black rice, black beans, roasted cauliflower, japanese aioli 7.5

CRISPY SHRIMP

sweet & sour, coconut rice 7.5

SPICY COCONUT LOBSTER SOFRITO 🌿

udon noodles, thai chili, asian greens half 18.0 / whole 31.0

ASIAN PAELLA

prawns, sea scallops, calamari, black mussels, saffron rice, piquillo peppers, green olives, shishito chiles, seafood sausage 7.9

KIMCHI FRIED RICE

char siu beef short rib, poached egg 7.9

SOY ROAST CHICKEN

yellow rice, green olives, edamame, piquillo & shishito peppers 7.5

MOJO DUCK CONFIT

brown rice, orange, thai basil, poached egg 7.5

CHINO LATINO 🌿

mojo roasted lamb, jasmine rice, bean sprouts, egg, edamame 7.9

entrées

ROCOTO GLAZED BLACK COD <i>orange mojo, avocado poblano purée miso</i>	13.5
STEAMED CHILEAN SEABASS <i>wok fired mushrooms, yuca, tofu, enoki, truffle mushroom consommé, chives</i>	15.0
CUMIN DUSTED TUNA <i>braised edamame & white beans, chicken chorizo salsa, tatsoi, garlic sesame vinaigrette</i>	9.9
SEVEN SPICE HALF ROASTED CHICKEN <i>snow peas, shiitake mushroom, creamy congri, maduros pan jus</i>	7.9
PESCADO AL A PLANCHA <i>vegetable escabeche, yuca dumplings, bok-choy, toasted garlic, spicy shrimp coconut curry broth</i>	9.9
GINGER & PAPAYA MARINATED PALOMILLA <i>tatsoi, pickled vegetables, thai chili mojo</i>	13.0

los platos grandes

BONE-IN SHORT RIB VACA FRITA
plantain fufu, chinese broccoli mojo, asian veal jus
19.0

14oz. BARRIO CHINO STEAK (*serve 2 people*)
soy glazed eggplant, thai mango-papaya & edamame salad
U.S.D.A. bone in NY strip 21.0 Australian Wagyu NY strip 28.9

EL LAMBCHON (*serve 3 people*)
*cuban style slow roasted lamb, maduros, black beans, yuca,
lettuce cups, steamed or fried rice, shiso salsa verde*
32.9

PESCADO A LA PARRILLA
*daily selection of fresh grilled whole fish with herbs & spices,
seasonal grilled vegetables, homemade hot sauce,
steamed white rice*
19.9

sides

WOK'D YUCA <i>onion mojo (v) 2.9</i>	PLANTAIN FRIED RICE <i>avocado ceviche, maduros (v) 2.9</i>
CUBAN BLACK BEANS (v) 2.9	ARROZ JAZMIN AL VAPOR (v) 2.5
TOSTONES <i>ginger chimichurri (v) 2.5</i>	CREAMY CONGRI <i>manchego (v) 3.0</i>
GRILLED MARKET VEGETABLES <i>lime, olive oil (v) 2.9</i>	

original craft cocktails

FLORADORA ON HOLIDAY <i>gin, hibiscus, lime, ginger, soda</i>	5.9
PATONG PALMER <i>reposado tequila, thai tea, aperol, coconut milk, lemon</i>	5.9
DITCH STREET <i>white rum, smoked tequila, jalapeño honey, ginger, lime</i>	5.5
BATABANO BREEZE <i>aged rum, nigori sake, pineapple, lime, chocolate bitters</i>	5.9
500 RUMMY <i>americana, havana club 7, apricot, honey, lime, cava</i>	6.5
SPRING & MULBERRY <i>vodka, blackberry, elderflower, crème de violette, lime</i>	6.5
CHICHA DE PINA <i>rum, apricot brandy, pineapple juice, passion fruit, soda, lime</i>	9.0

classic heritage rum cocktails

CUBA LIBRE <i>cuban rum, coca-cola, lime</i>	4.2
MOJITO <i>cuban rum, lime, mint, house pressed sugarcane juice</i>	4.2
DAIQUIRI <i>cuban rum, lime, sugar</i>	4.2

cleansers

PEPIÑA COOLER <i>cucumber, pineapple, soda</i>	4.2
MARIPOSA ROSA <i>hibiscus, raspberry, watermelon</i>	4.2
BUENA VISTA <i>rhubarb, passion fruit, pineapple</i>	4.2
MAYAHANA PUNCH <i>grapefruit, lychee, black tea</i>	5.2
COCO DRILLO <i>avocado, coconut milk, agave</i>	4.2

(v) vegetarian

All prices are subject to 10% service charge and 10% government levy

Chef de Cuisine: **Geunsung Park**

Executive Chef: **Luis A. Pous**