



GLUTEN FREE SEVICHE BAR*

Our Seviche Bar features a daily changing assortment of fresh sushi-quality seafoods* that may be ordered in seven different preparations.

Single tapas size serving \$8
Three tastes of your choice \$18

1. TRADITIONAL SEVICHE

Marinated with fresh lime, jalapeno pepper, scallion, red onion and cilantro, served with malanga chips.

2. AVOCADO AND CORN SEVICHE

Marinated with fresh lime, jalapeno, cilantro, scallion, red onion, avocado, corn and red pepper, fresh malanga chips.

3. CURRIED TROPICAL FRUIT SEVICHE

Marinated with fresh lime, cilantro, jalapeno pepper, scallion, red onion, green curry and fresh seasonal tropical fruits, served with fresh plantain chips.

4. FIRE AND ICE

Our traditional seviche recipe prepared in a spicier version with habanero peppers and red onion and topped with a cool homemade prickly pear granita.

5. ASIAN TARTARE

Seasoned with wheat free soy sauce, scallions, and capers. Served on sushi rice and nori rolls with white truffle-wasabi mayonnaise and Tobiko caviar.

6. LATIN CRUDO

Italian style seviche dressed with cilantro pesto, sea salt, and lemon juice. Served with jicama and calabaza slaw.

7. GINGER TAKAKI

Quickly seared "a la plancha" to a cool rare and dressed with wheat free ponzu, pickled ginger, shaved fennel and a drizzle of wasabi mayo.

CHOICE OF SEAFOODS:

Raw*

#1 Ahi Tuna
Scottish Salmon
Hamachi (Yellow Tail Snapper)
Bahamian Conch
Seasonal Oyster
Langostino
Fish of the Day

Semi-cooked*

Shrimp
Jumbo Lump Crabmeat
Octopus
Diver Scallops
Mussels
Grilled Calamari

**These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**All items are made with gluten free ingredients*



*SAME FLAVOR, NO FLOUR**

TAPAS, ENSALADA, MIDPLATES

VEGETARIAN TOSTADA 6

Corn tortilla, black beans "frijoles", Queso Fresco, salsa

PULLED CHICKEN TOSTADA 8

Corn tortilla, pulled chicken, Queso Fresco, salsa

TRES QUESOS 8

A selection of three artisan cheeses with assorted olives plantains and malanga chips.

CHIPS AND SALSA 7

Plantain, and malanga chips with curried mango, avocado and traditional salsas

ENSALADA DE LA CASA 7 with mid plate 4

Field greens and Romaine with calabaza, roasted corn, tomato, Queso Blanco and pickled ginger tossed with chipotle lime vinaigrette.

CHIPOTLE DUSTED CRAB SALAD 11

Romaine, grilled corn, black beans, roasted red peppers, bacon, avocado and Manchego cheese tossed with lime cilantro citronette, served with malanga chips.

CUBAN SUSHI ROLL 12

Sticky rice and nori roll filled with salmon, calabaza, jicama and avocado, topped with spicy sushi tuna, crispy malanga frizzle, Siracha mayo and wheat free citrus ponzu

FILET A LA PLANCHA 18

Petite filet, saffron rice, wilted rapini, chipotle demi-glace

BANANA STUFFED PORK TENDERLOIN 15

Dark rum glaze, herb coulis, wilted spinach, fried plantain

CHORIZO WRAPPED DIVER SCALLOPS 16

Hand harvested scallops, roasted corn polenta, wilted spinach and Peruvian BBQ sauce

PAELLA MARISCOS 18

Traditional Spanish rice dish with bell peppers, chorizo, diver scallop, calamari, and mussels.

CHEF'S TABLE

7 courses of assorted Seviche and tapas tastings all gluten free \$40 per person

**All items are made with gluten free ingredients*