

SAN
JUAN



PUERTO
RICO

CRUDO

YELLOWFIN TARTARE *GF* 32

Avocado Mousse, Green Mango, Ají Dulce, Cassava Chicharrón

HAMACHI *GF* 24

Coconut Water Leche de Tigre, Shaved Jalapeño, Herb Oil, Citrus

BEEF CARPACCIO 25

Fried Capers, Guajillo–Mustard Vinaigrette, Plantain Panko,
Parmesan Cheese

SCALLOP *GF* 29

Passionfruit Aguachile, Mango-Scallop Tartare

OYSTERS *GF* MP

Michelada Fluid Gel, Orange Mignonette, Cucumber Granita

CAVIAR *GF* 90

Coconut Crème Fraîche, Osetra Caviar, Plantain Blini, Rum Cured Onion

CHAMPAGNE 25/Glass

Möet and Chandon Imperial, Brut Champagne, France

VG - Vegan V - Vegetarian GF - Gluten-Free

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

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WARM

GARLIC SHRIMP 28

Fresno-Garlic Oil, Garlic Emulsion, Grilled Bread

CHARRED OCTOPUS *GF* 24

Achiote Glaze, Green Plantain, Purée, Pineapple Escabeche,
Cilantro-Lime Aioli

TEQUEÑOS QUESO STICKS 17

Queso Blanco, Guava-Pepper Glaze, Salsa Brava

CRISPY SHORT RIB DUMPLINGS 22

Asado Negro Jus, Salsa Criolla, Crispy Shallot

CRAB ESQUITES *GF* 35

King Crab, Lime, Chile, Cotija, Corn Custard

SALAD AND VEG

TOMATO AND RICOTTA 19

Ají Amarillo Whipped Ricotta, Sofrito Vinaigrette, Jamón Crisp,
Tamarind-Balsamic Glaze

HEARTS OF PALM CAESAR 21

Citrus, Romaine, Achiote Panko, Boquerones, Parmesan

YUCA GRATIN *V* 17

Roasted Garlic Cream, Parmesan Cheese, Crispy Onion

CHARRED CABBAGE *VG, GF* 18

Mojo Yogurt, Ají Dulce-Lime Vinaigrette, Pepitas

BEET SALAD *V, GF* 18

Beet Crema, Citrus, Pickled Onion,
Lime Herb Chèvre, Pepitas

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PASTA

KING CRAB CANNELLONI 80

Ají Amarillo Cream, Chorizo

OYSTER MUSHROOM BUCATINI VG 29

Oyster Mushroom "Ropa Vieja," Guajillo Sofrito

CALABAZA AGNOLOTTI 26

Charred Calabaza Purée, Coconut-Lime Espuma

LOBSTER ORZO RISOTTO 58

Butter-Poached Lobster, Mojo Verde,
Citrus, Lemon Panko

LAND AND SEA

WHOLE BRANZINO GF 70

Chimichurri, Tomato-Ají Dulce Escabeche, Grilled Baby Zucchini

SEA BASS ENCOCADO GF 52

Coconut-Milk Poached, Plantain Gnocchi, Corn, Avocado Ají Verde

LAMB LOIN CAFÉ AND RON GF 60

Coffee-Rum Glaze, Whipped Yuca, Orange-Ají Dulce Relish, Onion

HALF CHICKEN GF 32

Mojo, Arroz Con Gandules, Sofrito Gravy

ASADO NEGRO SHORT RIB GF 50

Sweet Plantain Purée, Salsa Criolla, Charred Broccolini,
Asado Negro Jus

KAN-KAN PORK CHOP CHULETA GF 55

Guava BBQ Jus, Sweet Potato Purée, Jicama Slaw

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STEAKS

SELECT ONE HOUSE BUTTER

Chimichurri, Smoked Paprika, Black Garlic Truffle
or Beet Horseradish.

SKIRT STEAK	8oz GF	38
NY STRIP	16oz GF	65
COWBOY RIBEYE	22oz GF	175
TENDERLOIN	10oz GF	55
TENDERLOIN	7oz GF	40
A5 WAGYU RIBEYE CAP	6oz GF	95
PORTERHOUSE FOR TWO	40oz GF	200

SIDES

ARROZ CON GANDULES	GF	12
BROCCOLINI	GF, VG	13
WHIPPED YUCA	V, GF	10
SWEET POTATO MASH	GF, V	10
PLANTAIN PURÉE	V, GF	10
TRUFFLE PARMESAN FRIES	V	14
MOFONGO PURÉE	V, GF	10

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SWEET

TEMBLEQUE *VG, GF* 15

Mango, Passion Fruit, Toasted Coconut

CAFÉ CON LECHE POT DE CRÈME *V* 18

Churro, Cacao Nib Crumble, Coffee Caramel

PIÑA COLADA TRES LECHES *V* 18

Roasted Pineapple, Coconut Chantilly, Streusel

DARK CHOCOLATE MOLTEN CAKE *V* 21

Passion Fruit Caramel, Cacao Nib Streusel,
Vanilla Coconut Ice Cream

STILL AND SPARKLING

STILL BOTTLED WATER 8/Person

Unlimited Service

SPARKLING BOTTLED WATER 8/Person

Unlimited Service

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WINE BY GLASS

	GLASS
CHÂTEAU D'ESCLANS WHISPERING ANGEL <i>PROVENCE, FRANCE, Grenache, Cinsault, Syrah, Rolle</i>	16
MOËT IMPÉRIAL BRUT <i>CHAMPAGNE, FRANCE, NV, Pinot Noir, Chardonnay, Pinot Meunier</i>	25
MOËT IMPÉRIAL ROSÉ <i>CHAMPAGNE, FRANCE, Pinot Noir, Pinot Meunier, Chardonnay</i>	25
BODEGAS GARZÓN <i>MALDONADO, URUGUAY, Albarino</i>	15
CHÂTEAU STE. MICHELLE EROICA <i>COLUMBIA VALLEY, WASHINGTON, USA, Riesling</i>	30
PASCAL JOLIVET SANCERRE <i>SANCERRE, LOIRE VALLEY, FRANCE, 2023, Sauvignon Blanc</i>	15
BODEGAS EL PARAGUAS <i>D.O. RIBEIRO, GALICIA, SPAIN, Treixadura, Godello</i>	15
LOUIS LATOUR ARDÈCHE <i>BURGUNDY, FRANCE, 2022, Chardonnay</i>	15
VINOS VALTUILLE, VINAS VIEJAS PAGO DE VALDONEJE <i>BIERZO, SPAIN, 2017, Mencia</i>	15
DUCKHORN DECOY LIMITED <i>ALEXANDER VALLEY, SONOMA COUNTRY CALIFORNIA, USA, 2022, Cabernet Sauvignon</i>	18
CLOUDLINE CELLARS <i>WILLAMETTE VALLEY, OREGON, USA, 2023, Pinot Noir</i>	15
CHÂTEAU TEYSSIER <i>ST. EMILION, BORDEAUX, FRANCE, 2019, Merlot, Cabernet Franc</i>	15
BODEGAS GARZÓN RESERVA <i>MALDONADO, URUGUAY, 2022, Marselan</i>	18
MARTIN BERDUGO SINGLE VINEYARD ESTATE <i>RIBERA DEL DUERO, SPAIN, 2023, Tempranillo</i>	15
COMANDO G, LA BRUJA <i>SIERRA DE GREDOS, SPAIN, 2023, Garnacha</i>	16
BENI DI BATASIOLO MOSCATO D'ASTI <i>PIEDMONT, ITALY, Moscato</i>	16

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TEMBLEQUE <i>VG, GF</i>	15
Mango, Passion Fruit, Toasted Coconut	
CAFÉ CON LECHE POT DE CRÈME <i>V</i>	18
Churro, Cacao Nib Crumble, Coffee Caramel	
PIÑA COLADA TRES LECHE <i>V</i>	18
Roasted Pineapple, Coconut Chantilly, Streusel	
DARK CHOCOLATE MOLTEN CAKE <i>V</i>	21
Passion Fruit Caramel, Cacao Nib Streusel, Coconut Vanilla Ice Cream	

FORTIFIED AND DESSERT WINES

GRAHAM'S 40-YEAR-OLD	60
<i>TAWNY PORT</i>	
GRAHAM'S 20-YEAR-OLD	22
<i>TAWNY PORT</i>	
DOW'S 10-YEAR-OLD	15
<i>TAWNY PORT</i>	
BLANDY'S 10-YEAR-OLD	15
<i>MALMSEY</i>	
DULCE ENERO	15
<i>ICE WINE</i>	

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COFFEE AND TEA

ESPRESSO	5
CORTADITO	5
LATTE	6
CAPPUCCINO	6
TEA	6

AFTER DINNER

	1oz 2oz
BARRILITO 4 ESTRELLAS	60 120
BARRILITO 5 ESTRELLAS	120 240
ZAFRA 21 YEARS	24 -
YAMAZAKI 12 YEARS	150 -
MACALLAN RARE CASK	95 -
GLENFIDDICH 15 YEARS	25 -
CASA DRAGONES MIZUNARA	50 -
RIAZUL AÑEJO	30 -
REMY MARTIN LOUIS XIII	700 1,400
REMY MARTIN VSOP	24 -
GRAND MARNIER ROUGE	14 -