

CEVICHEs

RED SNAPPER *thai chili, red onion, cilantro, plantains* 16

FLUKE *mojo amarillo, sofrito crudo, radish* 17

HAMACHI *thai mango salad, rocoto miso vinaigrette* 20

SEPIA *tomato confit, ginger chimichurri* 13

SCALLOP *aji panca, grapefruit, pork crackling* 17


TUNA *seared foie gras, orange, asian pear, malanga chips, red onion* 26

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS *rocoto sweet and sour* 10

ROPA VIEJA SPRING ROLLS *rocoto sweet & sour* 12

CRAB DUMPLINGS *sofrito, ponzu* 16

TUNAPICA TARTARE *crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche* 17 

WOK

CHILI RUBBED SCALLOPS *black rice, black beans, roasted cauliflower, japanese aioli* 28 

SPICY LOBSTER SOFRITO *udon noodles, thai chili, gai choy* 39

'CHINO LATINO' *lechon, jasmine rice, bean sprouts, egg, edamame* 22

MOJO DUCK CONFIT *brown rice, orange, thai basil, thai chili, poached egg* 26

VEAL VACA FRITA *maduros, yuca, mushrooms, chinese broccoli, bean sprouts, veal jus* 27

BARRIO CHINO STEAK

*14 oz creekstone dry aged prime strip
chipotle soy yuca, hearts of palm &
edamame salad* 65

SIDES

YUCA 'FRIES' *onion mojo* 6

TOSTONES *ginger chimichurri* 6


CREAMY CONGRI *manchego* 7

SALADS

EDAMAME *black rice, grilled corn, tofu, crispy chilies* 14

'THE CRISPY CALAMARI' *banana, chayote, cashews, heart of palm, orange-sesame vinaigrette* 16 

GULF SHRIMP *watermelon, cucumber, napa cabbage, sesame, crispy wonton* 16

CRAB & ASIAN PEAR *jicama, frisée, tarragon, toasted orange, coriander vinaigrette, ancho chili* 22 

SWEET SOY BEEF CRUDO *spanish peanuts, pickled vegetables, mango, avocado* 19

CHICKEN CHICHARRONES *traditional onion mojo or honey soy glazed* 15

CRISPY OCTOPUS AL AJILLO *vegetable escabeche, lychee, garlic chips* 25

CASABE CAKES *guava bbq pork, onion mojo, fresno pepper* 11

SHRIMP CHURROS *sesame, thai coconut curry* 20

PLANCHA

SNAPPER *vegetable escabeche, yuca dumplings, bok-choy, toasted garlic, spicy shrimp coconut curry broth* 29

ROCOTO GLAZED BLACK COD *orange mojo, avocado poblano purée* 35

CUMIN DUSTED TUNA *white bean purée, chorizo salsa, tatsoi, garlic sesame vinaigrette* 28


SEVEN SPICE HALF CHICKEN *snow peas, shiitake mushroom, creamy congri, maduros, pan jus* 26

EL LECHON

*maduros, yuca, black beans,
fried rice, chinese eggplant plantain
fricasse, shiso mojo* 90

PESCADO A LA PARRILLA

*daily selection of the freshest fish
grilled whole for two with herbs and spices,
seasonal greens* MP


*Our kitchen will happily alter
these dishes to be vegetarian*

SIGNATURE COCKTAILS

FLORADORA ON HOLIDAY *aviation gin, hibiscus, lime, fresh ginger soda*

500 RUMMY *denizen merchant's reserve, rhum j.m. blanc, apricot, honey, lime, prosecco*

BATABANO BREEZE *plantation original dark, nigori sake, pineapple, chocolate bitters, lime*

DITCH STREET *anta teresa claro, mezcal vida, jalapeño honey, ginger, lime*

PATONG PALMER *altos reposado tequila, thai tea, lemon, aperol, coconut milk*

DIHIGO MARTINEZ *japanese whisky, tanqueray old tom, rosso vermouth, plum, ginger bitters*

KINGBIRD *diplomático añejo, foro amaro, ancho reyes*

MADUROS OLD FASHIONED *ron zacapa, flor de caña*

LOS CLÁSICOS DE CUBA

CUBA LIBRE

bacardi 8, coca-cola, falernum, lime

MOJITO

bacardi heritage, lime, mint, fresh cane juice

DAIQUIRI

bacardi heritage, lime, sugar