

THE CABANA CLUB

✧ SNACKS & STARTERS ✧

OLIVES	
greek blend, fresh herbs	8
CRISPY GARBANZO BEANS	
tossed in dry rub	6
BURRATA	
fresh strawberries, white balsamic gastrique, thyme, crostini	15
BUTTER BOARD	
sundried tomato-basil, orange rosemary, morel mushroom, housemade focaccia & popovers	15
PAELLA ARANCINI	14
shrimp & chorizo, pickled sunshoke, lemon aioli*	
CHICKEN SKEWERS	15
peanut sauce, sesame slaw	
CURRIED CAULIFLOWER	12
yuzu, coconut milk, shallot, almond	
BRUSSELS SPROUTS	12
harissa and maple glaze, crispy garbanzo beans	
SEABASS CRUDO*	
leche de tigre, sweet potato purée, serrano, onion, radish, avocado, crispy plantains	MP
TINNED FISH served with baguette and piparra peppers	
mejillones en escabeche (mussels in escabeche) Spain	17
regenbue orre (smoked freshwater trout) Denmark	21
pulpo en salsa de ajo (octopus in garlic sauce) Spain	21

✧ SALADS ✧

GREEN PAPAYA	
chiles, ginger, scallion, aromatics, peanuts	15
CAESAR*	
romaine, aged parmesan, heirloom cherry tomatoes, parmigiano reggiano, croutons	16
SHAVED VEGETABLE	
mixed greens, golden beets, watermelon radish, sunchoke, pickled ginger, carrot, onion, hazelnuts, raspberry vinaigrette, avocado	18
SALAD ADD-ONS	avocado • 6 chicken breast • 9 shrimp • 10 Herbivorous Butcher linguica or Korean BBQ ribs • 12

✧ SIDES ✧

FRENCH FRIES	
add garlic parmesan • 3	8
SWEET POTATO FRIES	8
russian dressing	
SIDE SALAD	8
JICAMA SLAW	7
SOUP DU JOUR	MP
CRISPY TARO	8
piri piri mayo	

✧ HAND HELDS ✧

THE AMERICAN SMASH	
double smash burger, bacon jam, white american, LTO, pickles	16
IMPOSSIBLE SMASH	
meatless double smash, sundried tomato jam, white american, LTO, pickles	18
SWEET AND SPICY CHICKEN	
lemongrass chicken, cucumber, cabbage, mint, jalapeño, peanut sauce	16
CUBANO	
citrus and garlic braised pork shoulder, tasso ham, pickles, mustard, oregano, swiss, french roll	17

✧ MAINS ✧

PIRI PIRI SHRIMP	
grilled shrimp in piri piri sauce, bell pepers, onions, polenta	25
GRILLED PORK CHOP	
one inch, bone-in, achiote brined chop, charred pineapple salsa, poblano, onion, tamal	38
WILD MUSHROOM FETTUCCINE	
heirloom cherry tomatoes, calabrian chiles, morel-porcini cream, parmigiano reggiano	22
FLANK STEAK	
gochujang marinated, Niman Ranch flank steak served medium rare*, crispy taro, kimchi, shiitake	38

JERK CHICKEN	
marinated leg & thigh, smashed yuca, mojo de ajo, cucumber salad, avocado	25

BRISKET PHO	
bone broth, rice noodles, jalapeño, bean sprouts, thai basil, chili oil	21

MAHIMAH	
pan fried, coconut rice, passion fruit salsa, almond, ginger, chayote-jicama salad	28

✧ SWEETS ✧

LEMONGRASS CRÈME BRÛLÉE	
white chocolate, macerated blackberries	11
CHOCOLATE MOUSSE CAKE*	
salted dulce de leche, maria cookies, vanilla ice cream	14
TROPICAL SORBET	
raspberry mascarpone, hazelnut, ladyfinger cookies	11
AFFOGATO	
Sebastian Joe's vanilla ice cream with espresso	10