

SPANAKOPITA BAKED EMPANADAS \$15

Spinach & cheese, greek yogurt tzatziki

TABLA DE MANCHEGO \$15

Sliced manchego cheese, grapes, seasonal marmalade

TABLA DE JAMON SERRANO \$15

Cured ham with spinach bread sticks

ENSALADA DE RAICES LOCALES \$15

Beets and local roots salad, orange segments, arugula & pumpkin seeds

CROQUETAS DE MANCHEGO \$14

Croquettes filled with manchego cheese served with a seasonal marmalade

WHIPPED FRENCH FETA \$13

Our house mineral enriched focaccia, roasted garlic, honey, red pepper flakes & sea salt

SPICY GUAVA BBQ FREE RANGE CHICKEN WINGS \$19

Half-dozen organic chicken wings served with a house made spicy guava bbq sauce

MAINS

PECHUGA A LA JARDINERA \$28

Parmesan granola crusted organic chicken breast served with local mesclun salad and walnut caesar dressing

TROVA BURGER \$20

Double smash patty, secret sauce, aji chimichurri, served with choice of chips or french fries

COCHINILLO CONFITADO \$26

Slowly cooked suckling pig, served with steam buns, salsa criola, tamarind hoising and aji mayo

CALDO GALLEGO VEGANO \$24

Vegan mushroom stock, white beans, swiss chard, shitake mushrooms







GUAYABERA GUAYABA

Bacardi 4yr Rum, guava, fresh lime, bitters, rosemary

WHISPERWIND

Plantation 3 Star Rum, Casamigo Joven Mezcal, lime juice, Giffard Coconut Syrup, ginger syrup, matcha powder

JIBARITO

Vodka, strawberries, basil, fresh lemon, bitters

STAND ALONE

Botanist Gin washed with blue cheese & clove, lemon juice, pear juice, honey syrup

PURPLE RAIN

Gin, elderflower liqueur, lavender, fresh lime, bitters, soda

ALL-STAR MARGARITA

Patron Silver, Cointreau, blue agave, fresh lime & lemon, bitters

CAFÉ BIBI

Diplomatico Exclusivo Rum Butter Fat & Coffee Washed, demerara syrup, orange bitters, sea salt

JUNGLE KING

Barrilito 3 Star Rum, coconut water, soursop juice, Giffard Orgeat, muddled strawberry

EL CAPITAN

Honey & Co. Cognac, simple syrup, orange bitters

FORTUNE TELLER Gin, simple, fresh lime, bitters, cucumber & mint

MOCKTAILS \$9

CHASING HORSE

Aloe juice, fresh lemon, yerba mate syrup, dash of espresso

OPPONET

Pear juice, fresh lime, black tea syrup, cucumber water

OASIS

Coconut water. fresh lime. watermelon & basil syrup, club soda

CRAFT BEERS \$8

MADE IN PUERTO RICO

BOQUERÓN

Crash Boat IPA

BOQUERÓN

Sato Pale Ale **BOQUERÓN**

Blonde Ale

OCEAN LAB

Mambo

OCEAN LAB

Hop Diver IPA

OCEAN LAB

Maya West Lager

BEERS \$7

MEDALLA LIGHT Lager - Puerto Rico 4.2%

MICHELOB ULTRA

LIGHT

Lager-USA 4.2%

MAGNA

Lager-Puerto Rico 5.1%

MILLER LITE

Lager-USA 4.2%





