



Cayo Coco Rum Bar & Restaurant October 2020

Appetizers

Heirloom Tomato - Watermelon Gazpacho	8
Lime Crema, Sofrito, Lemon Agrumato	
Snow's Bend Lettuces	10
Cherry Tomatoes, Radish, Goat Cheese, Marcona Almonds, Sweet Drop Peppers <i>Choice of Sherry Vinaigrette or Pineapple-Basil Vinaigrette</i>	
Cayo Ceviche	17
Tuna, Snapper, Sweet Peppers, Ginger, Citrus, Plantain Chips	
Ham & Cheese Croquettes	11
Smoked Ham, Gruyere Cheese, Spicy Tomato Aioli	
Mojo Braised Pork Belly	14
Spiced Black Bean Cake, Roasted Pineapple-Jalapeno Chutney, Salsa Matcha	
Shrimp and Chorizo Empanadas	13
Pico de Gallo, Goat Cheese, Sweet Pumpkin Puree	
Mojo Roasted Pork Tamales	13
Citrus Braised Duroc Pork, Queso Fresco, Lime Crema, Pico de Gallo	
Mojo Grilled Spanish Octopus	15
Snow's Bend Fall Vegetables, Haricots Vert, Sauce Romesco	

Sandwiches

Cubano Sandwich	13
Roasted Pork, Cured Ham, Swiss Cheese, Pickles, Yellow Mustard	
Pollo Sandwich	13
<i>Tanglewood Farm's</i> Roasted Chicken, Lettuce, Tomato, Pepper-jack, Guacamole, Roasted Garlic Aioli	
Grilled Beef Tenderloin Sandwich	14
Roasted Bell Pepper, Onions, Swiss Cheese, Garlic Aioli	
Birria Style Tacos	14
(Choice of Steak, Pork, Chicken or Vegetable) Onions, Cilantro, Roasted Peppers, Chihuahua Cheese with Spicy Birria Dipping Sauce	

Entrees

Pan Roasted Gulf Fish	31
Pigeon Pea Hoppin John, Fried Pickled Okra, Blistered Cherry Tomatoes, Meyer Lemon Vinaigrette	
"Twice Baked Potato" Stuffed Chili Rellenos	17
Chorizo, Onions, Garlic, Queso Fresco, Spicy Black Bean Puree	
Chili Spiced Joyce Farm's Chicken Breast	26
Snow's Bend Farm Spaghetti Squash, Haricots Verts, Kalamata Olives, Capers, Tomatillo-Basil Relish	
Pan Seared Diver Scallops	32
Pumpkin - Sepia Puree, Snow's Bend Roasted Root Vegetables, Meyer Lemon Vinaigrette	
Oaxacan Style Carne Asada	34
Grilled Beef Filet, Bacon Braised Black Beans, Rice, Papas Rellenos, Guacamole, Lime Crema	
Mississippi Rabbit Three Way	30
Deep Fried Rabbit Leg, Braised Rabbit Enchiladas, Grilled Rabbit Tenderloin, Goat Cheese, Mole, Pumpkin Seed Pesto	
Grilled Duroc Pork Chop	27
Guajillo Tea Brined, Polenta, Bacon Braised Rapini, Pineapple-Jalapeno Chutney, Chorizo Vinaigrette	

Dessert

House Made Churros	9
Chili Infused Ecuadorian Chocolate Sauce	
Caribbean Rum Cake	12
Rum Poached Pineapple, Toasted Coconut Ice Cream	
Dulce De Leche Tiramisu	11
<i>Epilogue Roasters</i> Coffee & Orange Liqueur Soaked and Cocoa Dusted	
Trio of Sorbets	9
<i>Tropical and Seasonal Fruits, Almond Shortbread Cookie, 15yr Balsamico</i>	

*Thank You For Choosing Cayo Coco Rum Bar & Restaurante
Vegetarian and Vegan Options Are Available Per Request
All Menu Items and Pricing Subject to Change Based on Availability
Please Call Us at 205-290-5115 for Reservations*