



Cayo Coco Rum Bar & Restaurant

April 2021

Small Plates

Snow's Bend Lettuces	10
Cara Cara Oranges, Pickled Onions, Marcona Almonds, Goat Cheese, Tomato- Rosemary Vinaigrette	
Huli Huli Brussels	12
King Trumpet Mushrooms, Marcona Almonds, Lemonette and Wasabi Micro Greens	
Ham & Cheese Croquettes	11
Smoked Ham, Gruyere Cheese, Tomato Aioli	
Porchetta and Greens	18
Bok Choy, Polenta, Tomato Vinaigrette, Bordelaise and Crispy Onion Straws	
Cayo Coco Ceviche	17
Tuna, Grouper, Sweet Peppers, Ginger, Citrus, Plantain Chips	

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, Roasted Garlic Aioli	
Birria Style Tacos	14
<i>(Choice of Chicken, Pork, and Vegetable)</i> Onions, Roasted Peppers, Cilantro, Chihuahua Cheese with Spicy Birria Dipping Sauce	

Entrees

Pan Roasted Black Grouper	36
Black Bean Puree, Foraged Mushrooms, Brussels, Simple Salad with Roasted Cherry Tomato and Rosemary Vinaigrette	
Mole Grilled Joyce Farm's Chicken Breast	26
Grilled Asparagus, Chorizo Fundito Relleno, Salsa Verde	
Maine Diver Scallops	32
Cotija-Lima Bean Puree, Summer Squash, Haricots Verts, Baby Carrots and Chipotle Butter	
Grilled Duroc Pork Chop	27
Hunter's Risotto, <i>Ireland Farms</i> Vegetables, Herb Pistou, Red Wine Mushroom Jam and Aji Amarillo	
Grilled Southern River Farms Beef Filet	39
Papas Relleno, Grilled Asparagus and Spring Onion, Malbec Bordelaise, Salsa Matcha, and Blue Cheese Compound Butter	

Dessert

Chiviricos	9
Cinnamon Sugar Fried Crisps, Pineapple – Rum Sauce, Vanilla Bean Ice Cream	
Mexican Spiced Chocolate Brownie	10
Ecuadorian Spiced Chocolate Sauce, Macerated Fruit, Almond Crumble, Chocolate Ice Cream	
Citrus Vanilla Panna Cotta	10
Lemon – Eastaboga Honey Sauce, Macerated Fruit, Almond Crumble	