



Cayo Coco Rum Bar & Restaurant November 2022

Small Plates

Beet Poke	14
Apple Cider Vinegar • Peanuts • Greens	
Media Noche Croquettes	15
Bechamel • Potato • Ham • Mojo Pork • Gruyere • Dill Mustard Aioli	
Ceviche	17
Tuna • Peppers • Ginger • Citrus • Plantain Chips	
Brussel Sprouts	14
Huli Huli • Pickled Red Onion • Chicharron Furikake	
Grilled Octopus	16
Butternut • Ireland Farm's Vegetables	
Beef Picadillo Empanadas	14
Pico • Lime Crema • Pickled Onions • Salsa Verde	

Entrees

Cubano	18
<i>Served with Plantain Chips Or Soup of the Day</i>	
Ham • Mojo Pork • Swiss Cheese • Yellow Mustard • Pickles • Hinkle's Cuban Roll	
Ireland Farms Seasonal Vegetables	20
Chefs Choice • Depends On Nature	
Grilled Gulf Swordfish	34
Fennel • Fingerlings • Hakurei Turnips • Tomatillo Beurre Blanc	
Joyce Farm's Jerk Chicken	26
Farro Risotto • Cherry Tomatoes • Jerk BBQ • Pineapple Salsa	
Duroc Lechon Carnitas	28
Sweet Potato • Collards • Sweet Onion	
Gnocchi	23
Broccolini • Salsa Matcha Butter • Cotija • Toasted Pepitas • Lemon	
Short Rib "Ropa Vieja"	33
Parsnip • Apache Soubise • Bleu Cheese • Gremolata	
Mishima Wagyu Prime Rib	60
Au Poivre • Au Jus • Bleu Cheese	

Desserts

Peruvian Bread Pudding	10
Hinkle's Bread • Sultanas • Orange Blossom • Rum Anglaise • Rum Berries	
Sopapillas	10
Fried Tortilla • Cinnamon Sugar • Brugal-Baking Spice • Vanilla Ice Cream	
Lemon Milk Crumb • Pandan-Almond Cookie Dough	5
House Made Ice Cream • Two Scoops	

•Menu By Executive Chef Trent Sullivan•

•Sous Chef Chris Ippolito•

•Thank You To Ireland Farms For Providing All The Beautiful Produce•

•Thank You To Evans Meats And Seafood For All The Meats and Gulf Seafood•

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

+ Common Allergen (Nut, Dairy, Soy, etc)–