

April 2024

# CAYO COCO

BHM – ALA

## SMALL PLATES

### BEEF PICADILLO EMPANADAS

Pico • Lime Crema • Pickled Onion

15

### LAMB RIBS

Herb Yogurt • Pepita Dukkah • Miglis

18

### BLEU CHEESE CROQUETTES

Bacon-Onion Jam • Scallions

15

### GULF SHRIMP CEVICHE

Red Onion • Poblano • Sweet Corn • Coconut

18

## VEGETABLES & GREENS

*Special Thanks to Boyd Harvest Farms, Ireland Farms, and Petals of the Past.*

### TAMARIND GRILLED CAESAR

Anchovies • Croutons • 1605 Manchego

12

### ROASTED BROCCOLI

Salsa Macha • Aji Amarillo • Cilantro

12

## ENTREES

*Suggested wine or beer pairings listed below each entree.  
Special Thanks to Boyd Harvest Farms, Ireland Farms, Petals of the Past, and Birmingham Breadworks.*



### SPEARCAUGHT RED SNAPPER

Baby Collards • Turnips • Salsa de Almond  
*Txakolina K5 Arginano "K Pilota" 2017*

36

### PORK PORTERHOUSE

Brocolini • Soy • Sweet Potato  
*Monastrell Gran Padas Jumilla, Spain 2020*

29

### JERK CHICKEN

Farro Risotto • Cherry Tomato •  
Jerk BBQ • Pineapple Salsa  
*Sancerre Dominique et Janine Crochet 2022*

29

### BISTRO FILET

Yellowfoot Chantrelles • Red Pepper •  
Coffee Rub • Madeira Bordelaise  
*Riesling Forge Classique Fingerlakes, New York 2019*

32

### CUBANO

Ham • Mojo Pork • Mustard • Swiss •  
Plantain Chips  
*Imperial Costa Rican Lager*

18

### 16OZ PRIME RIBEYE

Potato-Celeriac Pave • Butter De Res  
*Red Blend Coster dels Olivers Priorat 2018*

60

*Dishes may include items not listed.*

*Substitutions are politely declined. We are happy to omit any items for dietary restrictions.*

*Parties of 6+ are subject to 20% gratuity.*

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

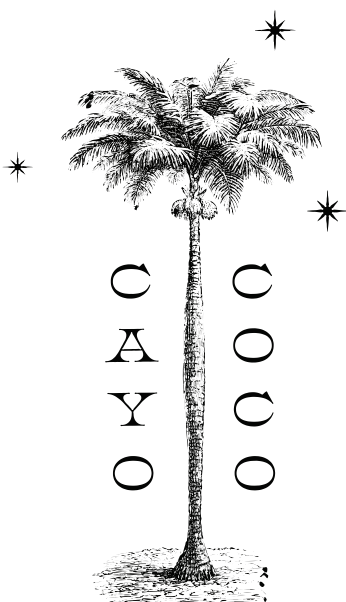
*Executive Chef Trent Sullivan Chef de Cuisine Chris Ippolito Owner Andrew Collins Managing Partner Josh Schaff*

# EL POSTRE

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## DESSERT

<b>SOPAPILLAS</b>	11
Guava-Banana, Vanilla Bean Ice Cream	
<b>LIME BAR</b>	12
Sugar Cookie Crust, Lime Curd	
<b>AFFOGATO</b>	10
Housemade Vanilla Ice Cream, Domestique Dominican Whole Bean Roast <i>Rum Cream</i>	+ 9



## CAFÉ

*Domestique Coffee Roasted in Alabama from  
the Dominican Republic Ethically Sourced*

<b>Cafe Cubano</b>	5
<b>Cortadito</b>	6
<b>Cafe con Leche</b>	6
<b>Americano</b>	5

## TEA

Hot Tea: Harney & Sons Paris, Chamomile, Cinnamon, Rishi Sencha Green	5
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