

A La Carte Menu for Avecita

Traditional Tapas

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| Tortilla Chorizo | |
| Egg, potato, caramelized onion | KYD\$ 10 |
| Croquetas de Bacalao | |
| Crispy cod cakes, herbs, garlic aioli | KYD\$ 10 |
| Boquerones | |
| Pan con tomate, anchovies, olive oil, parsley, garlic | KYD\$ 11 |
| Oysters 1/2 dz | |
| Mignonette, lemon | KYD\$ 18 |
| Prawns Ajillo" | |
| Pink prawns, cayenne, toasted garlic, croutons | KYD\$ 15 |
| Patatas Bravas | |
| Warm potato, smoked paprika, citrus aioli | KYD\$ 8 |

Meat + Cheese

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|--|---------|
| Iberico Ham Joselito" | |
| Hand sliced, acorn fed, free-range famous spanish ham. Tapas/Portion 16/28 | KYD\$ 0 |
| Iberico Meat Platter | |
| Chorizo, salchichon, coppa, pancetta. Tapas/Portion 14/24 | KYD\$ 0 |
| Artisan Spanish Cheese | |
| Sumac-lavender honey, saffron crackers. Tapas/Portion 16/28 | KYD\$ 0 |

Modern Tapas

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| Olive Evolution Ferran Adria" | |
| Olive oil, citrus, fresh herbs | KYD\$ 9 |
| Scallops + Corn | |
| Pickled red onion, avocado cream, sweet potato, citrus froth | KYD\$ 15 |

Foie Gras Spheres

Pedro Ximenez gel, gingerbread crumble, hazelnut, gold

KYD\$ 18

From The Grill

Diver Scallops

Hand-selected scallops from the north Atlantic coast

KYD\$ 21

Wild Catch

Fresh line caught fish

KYD\$ 27

12oz Ribeye Steak

Certified Angus beef

KYD\$ 42

10oz NY Strip Loin

All natural, Niman Ranch

KYD\$ 38

Mountain + Garden

Botanic Salad

Local greens, fresh herbs, zucchini radish, celery sherbet

KYD\$ 11

Roasted Cauliflower

Textures of cauliflower, romesco pomegranate

KYD\$ 12

Wood Fried Vegetables

Mushrooms, turnips, fennel, shallots herbs, cured egg yolk, Cayman sea salt

KYD\$ 13

Trust Me

Grilled Short Rib + Marrow

Celeriac, baby carrot, pimenton, cider

KYD\$ 28

Charred Octopus

Lemon-black quinoa, olive aioli, anticuchera sauce

KYD\$ 24

Cannelloni

Braised oxtail, lobster, green pea, salmon caviar, black tuille

KYD\$ 29