
ESTEFAN KITCHEN

In 1992, we had the opportunity to open our first restaurant, Larios on the Beach, on historic Ocean Drive in Miami Beach.

We did so in honor of my grandmother, Consuelo Garcia, who had made a wonderful career in food when she emigrated from Cuba to Miami, FL in 1962. We also wanted to further promote our culture and heritage through our food as we had done with our music throughout the world. We welcome you and hope that you savor two of the best things in life, food and music!

Enjoy! | Buen Provecho! Emilio and Gloria Estefan

TO START

Seafood Tower

Chef's selection of lobster, crab, prawns, shrimp cocktail & oysters paired with Estefan Kitchen cocktail sauce & sherry mignonette MP

Baked Cuban Empanadas

Fresh baked and served with our handcrafted Estefan Kitchen guava BBQ sauce 12

Criollo Beef | Picadillo Chicken | Pollo Asado

Spinach | Espinaca

Ⓢ Famous Black Bean Hummus

Homemade black bean hummus served chilled with cilantro lime cream, homemade crispy plantain and malanga chips 11

Handmade Croquetas

Award-winning Serrano ham or chicken croquettes, made with creamy béchamel sauce, balsamic guava reduction 8

Bacon Wrapped Maduros

Sweet plantain wrapped in applewood smoked bacon, queso blanco, handcrafted Estefan Kitchen Guava cream 11

Yuca Frita

Crispy mashed yuca, cilantro aioli 8

Cod Fritters

Served with homemade mango chutney 14

Tostones Rellenos

Crispy plantain cups filled with your choice of shrimp, criollo, picadillo or ropa vieja 12

Chistorras with Octopus

Octopus tentacle with garlic, Cuban toast 16

SOUPS & SALADS

Classic Cuban Chicken Soup

Traditional homemade recipe 8

Cuban Quinoa Salad

Quinoa w/ pineapple, avocado, cucumber, carrots and heirloom tomatoes 12

Ⓢ Avocado Salad

Fresh avocado, tomato, red onion, cucumber tossed in a cilantro-lime vinaigrette 12

add Grilled Chicken Breast 8

add Grilled Fresh Catch of the Day 10

Seafood Soup

Seafood medley served in a cilantro cream broth 14

Ⓢ Garden Salad

Mixed greens, watercress, tomato, carrot, radishes, tossed in a white balsamic vinaigrette 8

Grilled Octopus Salad

Octopus, heirloom tomatoes, Cuban croutons, balsamic tomato vinaigrette 16

add Grilled Jumbo Shrimp 10

add Grilled Churrasco 12

SMALL PLATES

Charcuterie Plate

Spanish style selection of ham, cheese, caramelized dry fruit, olives, and membrillo 24

Ⓢ * Tuna Tartare

Fresh tuna, avocado, mango, fresh squeezed lime juice, gluten free soy sauce, sesame oil, aioli sauce and malanga chips 15

Ⓢ * Salmon Tiradito

Fresh thinly sliced salmon, fresh squeezed lime and orange juice, red onion, pickled pineapple, jalapeño pepper, chili cream 12

Ⓢ * Local Seasonal Ceviche

Fresh local fish, fresh squeezed lime juice, red onion, cilantro, jalapeño pepper 15

Chef's Pork Bruschetta

Cuban marinated grilled pork tenderloin, Cuban toast with cilantro and chummichurri 15

Masitas de Puerco

Estefan Kitchen mojo marinated, crispy pork bites, grilled onions, yuca mash & mojo 13

Lechón Flatbread

Award-winning roasted pork, mozzarella cheese, sweet plantains, organic honey, truffle oil 15

Guava BBQ Chicken Flatbread

Grilled chicken, mozzarella cheese, pickled red onions, Estefan Kitchen Guava BBQ sauce 12

Vegetable Flatbread

Roasted seasonal vegetables, Fontina cheese, criollo sauce 10

LUNCH MENU

SANDWICHES

Served with French Fries, Crispy Yuca or Homemade Chips

Cuban Sandwich

Classic pressed sandwich made with slow roasted pork, ham, swiss cheese, pickles and mustard 11

Pan con Bistec

Estefan Kitchen mojo marinated steak with shoestring fries, grilled onions on Cuban bread 12

Estefan Kitchen Cheeseburger

Fire-grilled dry aged beef burger, fontina cheese, queso blanco, lettuce, tomatoes, onions, avocado aioli, shoestring fries, on a sweet Cuban bun 15

Roasted Turkey Wrap

Oven roasted mojo marinated turkey, lettuce, cilantro aioli, wrapped in a honey whole wheat tortilla 11

Chicken Cuban Wrap

Fire-grilled chicken, whole grain brown rice, black bean hummus, sweet plantains, wrapped in a honey whole wheat tortilla 10

Pan con Lechon

Our award-winning slow roasted mojo marinated pulled pork, grilled onions, mojo, Cuban bread 15

BRUNCH

Served Daily

Huevos Criollos

Eggs baked in our homemade criollo sauce, serrano ham, crispy chorizo chips, Cuban bread 14

Churrasco a Caballo

Fire-grilled churrasco, fried eggs, criollo sauce, chimichurri sauce, malanga shoestring fries 24

SALADS

Cuban Quinoa Salad

Quinoa w/ pineapple, avocado, cucumber, carrots and heirloom tomatoes 12

☞ Avocado Salad

Fresh avocado, tomato, red onion, cucumber tossed in a cilantro-lime vinaigrette 12

add Grilled Chicken Breast 8
add Grilled Fresh Catch of the Day 10

Grilled Octopus Salad

Octopus, heirloom tomatoes, Cuban croutons, balsamic tomato vinaigrette 16

☞ Garden Salad

Mixed greens, watercress, tomato, carrot, radishes, tossed in a white balsamic vinaigrette 8

add Grilled Jumbo Shrimp 10
add Grilled Churrasco 12

BOWLS

Churrasco Rice Bowl

Fire-grilled churrasco, moros rice, avocado, crispy green plantains 15

Chicken Rice Bowl

Grilled chicken breast, moros rice, avocado, crispy green plantains 12

Ropa Vieja Rice Bowl

Traditional criollo shredded beef, white rice, maduros, avocado 15

Tuna Bowl

Pan seared tuna, wakame, avocado, tomatoes, pineapple, soy sauce and lime juice 15

Vegetarian Rice Bowl

Roasted seasonal vegetables, white or brown rice, black beans and sweet plantains 12

LARGE PLATES

GF Vaca Frita

Famous crispy seared shredded flank steak, marinated with Estefan Kitchen Cuban mojo, topped with grilled onions, white rice, black beans 28

Paella (Serves 2)

Saffron rice with lobster, shrimp, scallops, mussels, clams, calamari, sweet plantains.
Please allow 30 mins preparation time 75
Vegetarian option available 45

GF * Cuban Style Churrasco

Fire-gilled 9oz skirt steak, white rice, black beans, homemade Cuban chimichurri sauce 32

GF Cuban Style Steak

Angus hanger steak, onions, parsley and Cuban au jus, served with white rice, black beans 36

GF Braised Short Ribs

Slow cooked short ribs in our Cuban criollo wine sauce, yuca mash 27

Award-Winning Lechón Asado

Traditional Cuban style, 24-hour marinated, roasted pork topped with grilled onions, mojo, moros rice, yuca 27

Bone-In Veal Chop

Served with Cuban style grits, tostones, and green pepper sauce 49

Bone-In Ribeye

26 ounce angus steak, Cuban au jus served with yuca fries 69

Chino Cubano

Cuban style fried rice with shrimp, steak, chicken, bacon, egg, vegetables, sweet plantains, gluten free soy sauce, sesame oil 26
Vegetarian option available 22

Cuban Risotto

Creamy Valencia rice with queso blanco and sweet plantains, Topped with our famous shredded flank steak 30
Vegetarian option available 24

Mar y Tierra

Angus hanger steak with pepper corn sauce, grilled lobster with sweet plantain paprika butter. Served with roasted vegetables and yuca mash 59

Fresh Catch of the Day

Pan-seared, Cuban seasoned fish fillet, tostones, chorizo/tomato concassé 29

Whole Fish

Crispy boneless whole fish served with sweet and sour mojo 35

Camarones Enchilados

Jumbo shrimp, sautéed in our homemade Estefan Kitchen criollo sauce, white rice, tostones 28

GF Chicken Vaca Frita

Famous crispy seared shredded chicken, marinated with Estefan Kitchen Cuban mojo, topped with grilled onions, white rice, black beans 25

Pollo a la Plancha

Pan seared, mojo marinated chicken breast, grilled onions 24

GF Pollo Asado

Mojo roasted free-range half chicken, criollo sauce, splash of gluten free soy sauce, moros, sweet plantains 25

Miriam's Special Arroz con Pollo

Slow braised quartered boneless chicken, rice, green peas and sweet plantains. Please allow 30 mins preparation time 26

SIDES

- GF** Black Beans 5
- GF** White Rice 5
- GF** Whole Grain Gluten Free Brown Rice 5

GF Cuban Style Polenta 12

- GF** Moros Rice (Black Beans and White Rice mixed) 6
- Maduros (Sweet Plantains) 6
- Tostones (Crispy Green Plantains) 6

- GF** Roasted Vegetables 7
- GF** Plantain Chips 4
- GF** Malanga Chips 4
- GF** Yuca con Mojo 7

BEVERAGES

Fresh Juices

Orange | Pineapple | Watermelon 6
Beet, carrot, orange and ginger 7
Green apple, grapes, kale and pineapple 7

Fresh Shakes

Your choice of milk; whole or skim Almond, soy or lactose-free (add .95)
Papaya | Mamey | Trigo (Wheat) | Chocolate 6

Soft Drinks

Coke 4
Diet Coke 4
Sprite 4

Fresh Brewed Iced Tea 4

Sparkling Water 5
Bottled Water 5

*In compliance with new food code regulations, we remind you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness.

*El consumo de carnes, aves, mariscos, moluscos, o huevos crudos o poco cocidos podría aumentar el riesgo de adquirir enfermedades transmitidas por estos alimentos.

GF GLUTEN FREE

WORLD FAMOUS MOJITOS

Classic Mojito

Bacardi Superior Rum, fresh mint leaves, fresh squeezed lime juice with a dash of club soda and sugar cane 15
Pitcher 60

Try our Mojito flavors 16

Mango | Passion Fruit | Watermelon | Strawberry

Havana Mojito

Havana Club Clasico Rum, fresh mint leaves, fresh squeezed lime juice with a dash of club soda and sugar cane 16
Pitcher 65

Chusma Fina (Sparkling Mojito)

Bacardi Superior Rum, fresh mint leaves, fresh squeezed lime juice, sugar cane, topped with Martini & Rossi Prosecco 16
Pitcher 65

SIGNATURE COCKTAILS

Cocktail 16 / Pitcher 65

Glorious Cosmopolitan

Gloria's Very Own Recipe

Gloria's signature cosmo done just the way she likes it with Grey Goose L'Orange Vodka, Cointreau, cranberry, orange and lime juice

Mimosa Cubana

La Mimosa Version 2.0

Bacardi Orange, Martini & Rossi, Mango

Conga Rum Punch

A punch so good, you can feel the rhythm.

Bacardi Banana, Bacardi Black, House Rum Punch Mix

Deconstructed Piña Colada

Mmmm...Icy, Creamy, Delicious.

Bacardi Coco, Bacardi Pineapple, Homemade Coco Nutty Mix

El Daquiri

Simply A Classic

Bacardi Dragon Berry, Homemade Strawberry-Lime Mix

Bourbon Ginger Mash

For the Bourbon Lovers...

Angels Envy, Cointreau, Passion Fruit, Muddled Ginger w/ Lime Juice

Havana Night's Collins

Take me back in time!

Bombay Sapphire, Chambord, Crème de Casis, Fresh Lemons

Naranjita

Looking for something light? Try this...

Grey Goose Orange, Muddle Orange & Mango Mix w/ Peach Schnapps

Cucumber Mint Mule

Refresh Me Please!

Grey Goose, Cucumber Essence w/ Mint & Lime Juice, Ginger Beer

Café Con Leche Martini

Coffee Lover? Then this is a MUST...

Grey Goose, Bailey's, Espresso Ice Cube, Marshmallow Float

SANGRIAS

Mango Passion Sparkling

Chablis wine, triple sec, fresh mango, passion fruit puree, orange juice, topped off with Martini & Rossi

Prosecco 13 Carafe 40

White Sangria

Chablis wine, rum, triple sec, orange juice, simple syrup 12
Carafe 40

Red Sangria

Burgundy wine, rum, Peach Schnapps, triple sec, orange juice 12
Carafe 40

BEERS

Domestic

Blue Moon 6

Samuel Adams 6

Coors Lite 6

Bud Light 6

Imported

Corona 7

Amstel Light 7

Heineken 7

Stella Artois 7

Presidente 7

Hatuey 7

Local Craft Beers

La Rubia, Wynwood Brewing Miami FL 7

Floridian, Funky Buddha Fort Lauderdale FL 7

DESSERTS

☞ Arroz con Mango

Classic rice pudding with a layer of mango purée, topped with meringue 8

☞ Natilla

Cuban style homemade vanilla bean pudding 8

☞ Flan

Traditional Cuban homemade custard with caramel sauce 8

Tres Leches

Homemade sponge cake soaked in a sweet blend of three milks with torched meringue 8

Pudín de Pan

Homemade Cuban bread pudding drizzled with rum raisin reduction 8

Guava con Queso

Guava marmalade with cream cheese mousse 8

Coffee and Cigar? Chocolate, of course!

Dip an Estefan Kitchen chocolate cigar into your delicious coffee for a unique taste sensation or take some as a souvenir for the chocolate lover in your life! 3

ICE CREAMS

Featuring Selected Flavors
By Azucar Ice Cream Company

Abuela Maria

Vanilla ice cream with chunks of ruby red guava, cream cheese and Maria cookies 8

Belgian Chocolate 8

Vanilla Bean 8

Assorted Sorbets 8

COFFEES & TEA

Your choice of milk; whole or skim
Almond, soy or lactose-free (add .95)

Café Cubano 3

Café con Leche 4

Cortadito 3

Cappuccino 4

American Coffee 2

Hot Chocolate 4

Mighty Leaf Hot Tea 4

AFTER DINNER DRINKS

COGNACS

D'usse VSOP 35

Remy Martin XO 45 | Remy Martin 35

Louis XIII (0.5oz) 50 (1oz) 99 (2oz) 195

Courvoisier XO 50 | Hennessy VSOP Privilege 45

RUMS

Zacapa 23 Yrs 18 | Zacapa XO 30

Zafra 21 Yrs 20 | Zafra 30 Yrs 35

Flor De Caña 18 Yrs 18

Bacardi Reserva Limitada 15

DESSERT WINES

Quady Essencia, Orange Muscat 20

Quady Elysium, Black Muscat 20

Moscato, Poquito 18

Port, Dows 10 Yrs 20 | Port, Warre's 25

APERITIFS

Amaretto Disaronno 15 | Sambuca Romana 15

Baileys 12 | Frangelico 12 | Grand Marnier 15

Kahlua 12 | Cointreau 12 | Tia Maria 12

Campari 12 | Chambord 12 | Galliano 12

Jagermeister 12 | Midori 12