



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 made a wonderful career in food when she emigrated from Cuba to Miami 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

SOUPS & SALADS

CUBAN CHICKEN SOUP - 10
Traditional Homemade Recipe

(GF) WEDGE SALAD - 12
Guava vinaigrette, marinated tomatoes, malanga chips

(GF) AVOCADO SALAD - 16
Fresh avocado, tomato, red onion, cucumber, cilantro lime vinaigrette

(GF) LENTIL SOUP - 10
Cilantro cream, Cuban crostini.

CUBAN CAESAR - 10
Romaine lettuce, Cuban croutons, Caesar dressing, shredded parmesan

Add: Chicken 8 | Tuna 12 | Churrasco 12 | Jumbo Shrimp 14

BAKED CUBAN EMPANADA'S - 16
Freshly Baked and served with our handcrafted Estefan Kitchen guava BBQ Sauce
Picadillo | Chicken | Spinach

HANDMADE CROQUETAS - 10
Hand crafted with creamy béchamel
Serrano Ham | Chicken | Bacalao

CRISPY PORK BELLY - 15
Mashed plantain, sriracha glaze

MASITAS DE PUERCO - 16
Estefan Kitchen mojo marinated crispy pork bites, grilled onions, yuca mash

LECHON FLATBREAD - 18
Award-winning roasted pork, mozzarella cheese, sweet plantains, organic honey, truffle oil

VEGETABLE FLATBREAD - 15
Roasted seasonal vegetables, fontina cheese, criollo reduction

(GF) TUNA TARTARE - 18
Fresh tuna, avocado, mango, lime, soy sauce, sesame oil, aioli, malanga chips

SEASONAL CEVICHE - 18
Fresh local seafood, leche de tigre, bell peppers, jalapeno

TOSTONES RELLENOS - 12
Crispy Plantain cups filled with your choice:
Picadillo | Ropa Vieja | Shrimp Criollo

(GF) BRUSSEL SPROUTS - 15
Chicharron crumble or malanga crisp, garlic balsamic

(GF) PICADILLO LETTUCE CUPS - 16
Ground beef in criollo sauce. Glass noodles, cilantro aioli

BACON WRAPPED MADUROS - 14
Sweet plantain wrapped in Applewood bacon, queso blanco, handcrafted guava cream

(GF) BLACK BEAN DIP - 13
Homemade black bean dip, chilled, cilantro lime cream, plantain & malanga chips

SMALL PLANTAINS

ENTRÉES

(GF) VACA FRITA - 28

Famous crispy seared shredded flank steak, marinated with Estefan Kitchen Cuban mojo, onions. Served with rice, black beans

(GF) CUBAN STYLE CHURRASCO - 32

Fire-grilled 9 oz skirt steak, white rice, black beans, homemade Cuban Chimichurri

BLACK BEAN & SEAFOOD RAVIOLI - 32

Shrimp, scallop, lobster in ravioli, Maduro Alfredo sauce, marinated tomatoes, parmesan crisps

CRISPY WHOLE FISH- 35

(FRIDAY - SUNDAY)

Boneless fish chunks, tostones, drizzled with sweet & sour mojo

CUBAN RISOTTO - 30

Creamy Arborio rice with queso blanco, sweet plantains, topped with shredded flank steak
Vegetarian Option - 24

(GF) SHORT RIB BOLICHE - 32

Slow roasted braised short rib, stuffed with chorizo, olives. Served with rice

(GF) CHICKEN VACA FRITA - 25

Famous crispy seared shredded chicken, marinated with Estefan Kitchen Cuban mojo, grilled onions. Served with rice, black beans

AWARD-WINNING LECHON ASADO - 27

Traditional Cuban style, 24 hour marinated, roasted pork. Topped with grilled onions, mojo, yuca mash

PAELLA - 65

(FRIDAY - SUNDAY)

Saffron rice with lobster, shrimp, scallops, mussels, clams, calamari, sweet plantains

Please allow 30 minutes for preparation.

Vegetarian option - 45

CRISPY BRANZINO - 36

Pan-seared, lemonato sauce, calabaza puree

CUBAN CHICKEN PAILLARD - 26

Thinly pounded chicken, grilled mojo onions, papitas

(GF) CHINO CUBANO - 28

Cuban style fried rice with shrimp, steak, chicken, bacon, egg, vegetables, sweet plantains, soy sauce, sesame oil

PORK CHOP - 32 (FRIDAY - SUNDAY)

8 oz. bone-in pork chop, pepper caponata, garlic mashed potato, mojo butter

CAMARONES ENCHILADOS - 28

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

SIDES

8 Each

BLACK BEANS | YUCA FRITA | TOSTONES | YUCA CON MOJO | MADUROS |
WHITE RICE | BROWN RICE | CAULIFLOWER RICE | MOROS |
SEASONAL VEGETABLES | FRENCH FRIES

18% Gratuity is included for parties of six or larger.

We take pride in handcrafting our food from scratch and working with the freshest ingredients. Some items will have limited availability. We are concerned for your well being. If you have allergies, please alert us as not all ingredients are listed. *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us.

Buen Provecho!

18% de propina se incluye para grupos de seis o más.

Nos enorgullecemos de nuestra comida artesanal y de usar ingredientes frescos y naturales. Algunos artículos tienen disponibilidad limitada. Nos interesamos por su bienestar, si usted padece algún tipo de alergia alimentaria por favor déjenos saber, ya que no todos los ingredientes se enumeran en el menú. * Estamos obligados a advertirle que el consumo de carne, mariscos, crustáceos y moluscos, o huevos crudos o pocos cocidos puede aumentar el riesgo de enfermedades transmitidas por estos alimentos.

Por favor, disfrute de su tiempo con nosotros. ¡Buen provecho!

SWEET ENDINGS

ABUELA MARIA ICE CREAM - 8
Vanilla ice cream with chunks of ruby red guava, cream cheese and Maria cookies

PUDIN DE PAN - 8
Homemade Cuban bread pudding, rum raisin reduction

FLAN - 8
Traditional Cuban homemade custard with caramel

TRES LECHES - 8
Homemade sponge cake soaked in a sweet blend of three milks, merengue

NATILLA - 8
Cuban style homemade vanilla bean pudding

ARROZ CON MANGO - 8
Classic rice pudding, mango puree, mint merengue

GUAVA CON QUESO - 8
Guava marmalade with cream cheese mousse

COFFEE

5 Each

CAFÉ CUBANO | CAFÉ CON LECHE | CORTADITO | CAPPUCINO |
AMERICAN COFFEE | HOT CHOCOLATE

Coffee & Cigar...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

AFTER DINNER DRINKS

RUMS

Bacardi Reserva Limitada - 15 | Diplomatico - 30
Don Q Gran Reserva - 20 | Facundo - 23 | Flor de
Caña 25 - 45 | Matsulen - 20 | Zacapa XO - 30 |
Zafra 21 - 20 | Zafra 30 - 56

COGNACS

Remy Martin XO - 45 | Louis XIII (0.5 oz) - 50 (1.0 oz) 99 (2oz) 195 |
Courvoisier XO - 50

PORTS | CORDIALS

Fonseca 10Y - 10 | Taylor 10Y - 15 | Taylor 20Y - 25 | Taylor 30Y - \$35
Amaretto - 15 | Frangelico - 15 | Gran Marnier - 15 | Limoncello - 15

WORLD FAMOUS MOJITOS

CLASSIC MOJITO - 15
Bacardi Superior rum, fresh mint leaves,
lime, club soda, sugarcane.
Pitcher - 60

TRY OUR MOJITO FLAVORS - 16
Mango | Passion Fruit | Watermelon | Strawberry
Pitcher 65

CHUSMA FINA - 16
Bacardi Superior rum, fresh mint
leaves, lime, sugarcane
Martini & Rossi Prosecco,
Pitcher 65

HAVANA MOJITO - 16
Havana Club clasico rum, fresh mint
leaves, lime, club soda, sugarcane.
Pitcher - 65

SIGNATURE COCKTAILS

Cocktail 16 | Pitcher 65

**GLORIOUS COSMOPOLITAN
GLORIA'S VERY OWN RECIPE**
Grey Goose L'Orange, Cointreau,
cranberry, orange, lime

HAVANA NIGHTS COLLINS
Bombay Sapphire, Chambord, Crème
de Casis, lemon

CUCUMBER MINT MULE
Grey Goose, cucumber essence,
mint, lime, ginger beer

CAFÉ CON LECHE MARTINI
Grey Goose, Rum Chata, espresso
ice cube, whip cream float

MIMOSA CUBANA
Bacardi Orange, Martini & Rossi
Prosecco, mango

NARANJITA
Grey Goose L'Orange, orange,
mango, Peach

SANGRIAS

Glass 13 | Carafe 40

WHITE SANGRIA
Chablis wine, rum, triple sec, orange,
rasberries, strawberries, blueberries

RED SANGRIA
Burgundy wine, rum, peach, orange,
raspberries, strawberries, blueberries

MANGO PASSION SPARKLING
Chablis wine, triple sec, mango, passion fruit, orange,
raspberries, strawberries, blueberries
Martini & Rossi Prosecco

BEERS

Bottle 7

BUD LIGHT | ESTRELLA BARCELONA | ESTRELLA JALISCO |
GOOSE IPA | HATUEY | ISLA MORADA | PRESIDENTE | SANDBAR
SUNDAYS | SHOCK TOP | STELLA ARTOIS