



# 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)AVOCADO SALAD - 16**  
Fresh avocado, tomato, red onion,  
cucumber, cilantro lime vinaigrette

**SOUP OF THE DAY - 10**  
Chef's daily creation

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

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

## STARTERS

**BAKED CUBAN EMPANADAS -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

**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 and organic honey

**FRIED CALAMARI - 18**  
Crispy zucchini and award-winning  
tamarindo sauce

**(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

**BURRATA - 18**  
Maduro carpaccio and guava pesto sauce

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

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

**TEMPURA SHRIMP - 18**  
White rice, maduros, avocado, crispy queso  
blanco and spicy mayo

For your convenience, 18% gratuity is added to all checks.

## **TRADITIONAL CUBAN ENTREES**

### **AWARD-WINNING LECHON ASADO - 27**

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

### **(GF) VACA FRITA - 28**

Famous crispy seared shredded flank steak,  
marinated with Estefan Kitchen Cuban mojo,  
onions. Served with rice, black beans  
Chicken option available upon request - 25

### **(GF) CUBAN STYLE CHURRASCO - 32**

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

### **PAELLA - 65**

Saffron rice with lobster, shrimp, scallops,  
mussels, clams, calamari, sweet plantains  
Please allow 30 minutes for preparation.  
Vegetarian option - 45

### **CRISPY WHOLE FISH- 38**

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

### **CAMARONES ENCHILADOS - 28**

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

### **CUBAN CHICKEN PAILLARD - 26**

Thinly pounded chicken, grilled mojo onions,  
papitas

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!

## **CHIEF'S CREATIONS**

### **SURF AND TURF - 54**

6 oz filet mignon, jumbo prawns, fufu de  
platanos, grilled asparagus and mojo butter

### **SHORT RIB RAVIOLI - 32**

Handmade pasta filled with white corn polenta  
and pickled onions

### **GRILLED SEAFOOD MEDLEY - 38**

Traditional mojo marinated shrimp, scallop,  
white fish, lobster tail served with truffle yuca  
fries

### **FISH OF THE DAY - 26**

Pan seared, lemonato sauce, calabaza puree

### **CUBAN RISOTTO - 30**

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

### **(GF) CHINO CUBANO - 28**

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

### **TRUFFLE FLATBREAD - 22**

Fresh fontina cheese, grilled artichoke, topped  
with fresh black truffle

## **SIDES**

8 Each

**BLACK BEANS | YUCA FRITA | TOSTONES | MADUROS | WHITE RICE | BROWN  
RICE | CAULIFLOWER RICE | MOROS  
SEASONAL VEGETABLES**

## 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

**CALLE 8 MOJITO - 16**  
Bacardi 4 rum, fresh mint leaves,  
lime, club soda, sugarcane.  
Pitcher - 65

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## 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

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## SANGRIAS

Glass 13 | Carafe 40

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

**RED SANGRIA**  
Burgundy wine, rum, peach, orange,  
rasberries, strawberries, blueberries

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

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## BEERS

Bottle 8

ESTRELLA BARCELONA | ESTRELLA JALISCO |  
GOOSE IPA | HATUEY | PRESIDENTE | SHOCK TOP | STELLA  
ARTOIS