



# 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

**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, organic honey, truffle oil  
Add truffle shavings - 8  
Vegetarian available upon request - 15

**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

**BURATTA SALAD - 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

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!

## SMALL PLATES

**AWARD-WINNING LECHON ASADO - 27**

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

**CAMARONES ENCHILADOS - 28**

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

**(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

**CRISPY WHOLE FISH- 38**

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

**PAELLA - 65**

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

**CUBAN CHICKEN PAILLARD - 26**

Thinly pounded chicken, grilled mojo onions, papitas

**TRADITIONAL  
CUBAN  
ENTREES**

**CHIEF'S  
CREATIONS**

**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

**FISH OF THE DAY - 26**

Pan seared, lemonato sauce, calabaza puree

**GRILLED MARISCO MEDLEY - 38**

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

**RABO ENCENDIDO AGNALOTTI - 32**

Slow roasted oxtail, white corn polenta, pickled onions

**SURF AND TURF - 54**

Dry aged 8 oz NY strip, jumbo prawns, fufu de platanos, grilled asparagus and mojo butter

---

**SIDES**

8 Each

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

---

# 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

**GUAVA CON QUESO - 8**  
Guava marmalade with cream cheese mousse

**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

**FRUIT BOWL - 8**  
Assorted seasonal fruits with lime and honey

---

## 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  
Maritni & 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