Chef Treviño's

# LA TROPICAL

PDT

## TO SHARE

### CRUDOS & SALAD

MARINATED EXOTIC MUSHROOMS 14

TROPICAL KALE CAESAR SALAD W/ "MOFONGO" CROUTONS 15

TUNA TARTARE "AGUACHILE"* 26

HALIBUT CRUDO WITH COCONUT REDUCTION & POMEGRANATE SEEDS* 28

House classic

### CALAMARI "ENCEBOLLA'O"

19

### APPETIZERS

TROPIGANOUSH - EGGPLANT & CHICKPEA BLEND W/ ESPELETTE, "TOSTONES" & "MARIQUITAS" 15

CRISPY PORK BELLY PROFITEROLES W/ SALTED CARAMEL 24

OCTOPUS "AL PASTOR" W/ HOUSE "AREPAS" 28

Gourmet selections

**"GRANOS DE HUMACAO" W/ ACORN FED IBERIAN HAM 24**

**FOIE GRAS "MEDIANOCHE" W/ ROAST DUCK & MUSTARD SEED* 39**

## RICE DISHES

CRISPY "ARROZ CON POLLO" 25

FORBIDDEN RICE WITH PR BLOOD SAUSAGE & SHRIMP 33

THE PARROT CLUB'S FAMOUS RISOTTO W/ PORK CRACKLINS, TOMATO WATER & CILANTRO INFUSED OIL 33

## MAINS

STEWED "CRIOLLO" OVERSIZE BEEF MEATBALLS W/ HOUSE-MADE SAFFRON "LITTLE SPARROWS" PASTA 26

BARRAMUNDI SEA BASS FILLET W/ LEMON GARLIC SAUCE & ROASTED POTATOES 33

GIANT PORK SCHNITZEL W/ ROASTED PEPPER SAUCE & CUCUMBER & CABBAGE SLAW 35

## SIDES

ROASTED PUMPKIN W/ ZUCCHINI & "QUESO DEL PAÍS" CHEESE 12

MASHED POTATOES W/ "QUESO DE PAPA" CHEESE 12

SILVER DOLLAR "TOSTONES" W/ NATIONAL SAUCE 6

Most popular

## SIGNATURE STEAK*

• 14 OZ OUTSIDE SKIRT • SHOESTRING FRIES • MOLASSES GLAZE

45

Ask about our secret menu

EXECUTIVE CHEF ROBERTO TREVIÑO

For parties of 6 or more, a 20% service charge is included for your convenience and may be adjusted at your discretion

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*