



Chef Treviño's

LA TROPICAL

P D T



Far the table
CALAMARI
"ENCEBOLLA'O"
19

STARTERS

- TUNA TARTARE IN "AGUACHILE" 26
- HALIBUT CRUDO WITH COCONUT & POMEGRANATE SEEDS 28
- OCTOPUS "AL PASTOR" WITH HANDMADE "AREPAS" 28
- TROPICAL KALE CAESAR SALAD WITH "MOFONGO" CROUTONS 15
- CRISPY PORK BELLY PROFITEROLES WITH SALTED CARAMEL 24

MAINS

- CRISPY "ARROZ CON POLLO" 25
- FORBIDDEN RICE W/ "MORCILLA" & SHRIMP 33

Most Popular

SIGNATURE STEAK

• 12 OZ OUTSIDE SKIRT • SHOESTRING FRIES • MOLASSES GLAZE

45

*Only at
La Tropical*

**"GRANOS DE HUMACAO" WITH
ACORN FED IBERIAN HAM**

24

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

39

SIDES

- PUMPKIN WITH "QUESO DEL PAÍS" CHEESE 12
- MARINATED EXOTIC MUSHROOMS 14
- SEARED CITRUS KALE 8
- MASHED POTATOES WITH "QUESO DE PAPA" CHEESE 12
- PLANTAIN WITH SOFRITO & TOMATO JAM 12

Ask about our secret menu
EXECUTIVE CHEF ROBERTO TREVIÑO

