



Chef Treviño's

LA TROPICAL

P D T



Far the table,
CALAMARI
TREVINO STYLE
19

STARTERS

- TROPICAL KALE CAESAR SALAD 15
- WEDGE SALAD WITH "LONGANIZA" SAUSAGE CRUMBLE 18
- PORK BELLY PROFITEROLE 24
- OCTOPUS "AL PASTOR" WITH HANDMADE "AREPAS" 28
- TURBOT CRUDO WITH COCONUT & POMEGRANATE SEEDS 28

MAINS

CRISPY "ARROZ CON POLLO"
"PEGA'O" STYLE 25

FORBIDDEN RICE WITH SHRIMP 33

AHI TUNA WITH CITRUS ASH
& DARK RUM REDUCTION 42

MILK-FED VEAL CHOPS WITH
HANDMADE ORECCHIETTE 39

*Elevated Latin
Classics to start*

"GRANOS DE HUMACAO" WITH
ACORN FED IBERIAN HAM **24**

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

Most Popular

SIGNATURE STEAK

• 12 OZ OUTSIDE SKIRT • SHOESTRING FRIES • MOLASSES GLAZE

45

SIDES

- PUMPKIN WITH "QUESO DEL PAÍS" 12
- SEARED KALE 12
- MARINATED EXOTIC MUSHROOMS 14
- POTATO WITH "QUESO DE PAPA" 12
- PLANTAIN WITH SOFRITO & TOMATO JAM 12



EXECUTIVE CHEF ROBERTO TREVIÑO

