

ROOFTOP
CIEBADA
 TRANQUILO Y TROPICAL

OYSTERS 1/2 DOZEN

*WELLFLEET (MA) 22

Mild & Sweet | Medium Sized | Medium Salinity

*ROYAL MIYAGI (BC) 26

Notes Of Melon & Cream | Small Sized | High Salinity

ROASTED OYSTERS 22

Espelette Pepper | Garlic | Butter | Parmesan Cheese

CRUDO

*TUNA CRUDO 18

Mango Aji Amarillo | Creamy Ponzu | Shallots | Avocado | Corn|Crispy Wakame

*SNAPPER TIRADITO 18

Escabeche | Pickled Red Cabbage | Avocado | Mint | Plantain Chips

CAVIAR

(MARTY'S AMERICAN CAVIAR)

*BUMPS 10

You Know What It Is...

*TOSTONES y CAVIAR 18

Toston Cups | Onion Sabayon | Chives

*HAPPY MEAL 45

4 Toston y Caviar Cups | 4 Miller High Life Pony Bottles

PAN CON TOMATE 14

PAN DE CRYSTALL - SMOKED TOMATO - BLACK GARLIC AIOLI

+ STRACCIATELLA 8

Black Truffle | Local Stracciatella

+ BOQUERONES 8

Salsa Verde | Shallot Relish | Pickled Peppers

+ 500 Day JAMON SERRANO 8

Toasted Fennel Honey | Crushed Hazelnuts

BAR SNACKS

WHIPPED EGGPLANT 14

Olive Tapenade | Lavash | Olive Oil | Smoked Paprika

SMOKED FISH DIP 16

Shallot Relish | Cherry Peppers | Lavash

SMOKED QUESO 14

Rotel Dip | Tajin Chips

SHISHITO PEPPERS 12

BBQ Spiced | Sherry Vin Aioli

LITTLE GEM LETTUCE 15

Avocado | Corn | Candied Walnuts | Pickled Red Onions

CORN RIBS 13

Tajin | Cilantro | Queso Fresco | Crema De Mojo

(2) LOBSTER TACOS 17

Elote Relish | Crema

GAMBAS AL AJILO 20

Pan Seared Shrimp | Garlic & Guajillo Chili Butter | Mopping Toast

SMOKED CHICKEN WINGS 15

Sherry BBQ | Raw Garlic | Blue Cheese

SMOKED CHICKEN EMPANADA 14

Sofrito | Onion | Crema

“BIKINI” GRILLED CHEESE 15

Jamon Iberico | Havarti Cheese | Fig Marmalade | Truffle Aioli

LARGE PLATES

SQUID INK LINGUINI 36

Buttered Lump Crab | Sazon Completa | Seafood Crema

BUTTERFLIED WHOLE BRANZINO 42

Squid Ink Socarrat | Black Garlic Aioli

AUSTRALIAN GRASS FED FLANK STEAK FRITES 40

Garlic Fries | Red Chimi | Smoked Jus

MUSHROOM CROQUETA 13

Gorgonzola Cheese | Onion Sabayon

CROQUETA DE JAMON 14

Jamon Serrano | Manchego Cheese | Guava

BACON WRAPPED DATES 13

Brie Cheese | Pimiento Aioli

HUEVOS ROTO 15

Kettle Chips | Jamon Serrano | Manchego | Black Truffle | Onion Crema

FARM

PAPITAS BRAVAS 13

Crinkle Cut Fries | Spicy Sofrito | Black Garlic Aioli

ROASTED CABBAGE 15

Goat Cheese | Beets | Yogurt Vin | Pickled Onions

SEA

MUSSELS 18

Chorizo | Sidra | Creamed Leeks

CHARRED OCTOPUS 22

Yuca Bravas | Salsa Verde | Plantain & Chorizo Relish

RANCH

BONE MARROW 24

Oxtail Marmalade | Bone Marrow | Duck Fat Tortillas

SMOKED ST LOUIS RIBS 22

Pimiento Marmalade | Crushed Peanuts | Shallot Relish | Cotija Cheese

SMASH BURGER 20

Garlic Fries | Manchego | Chorizo | Sweet Plantain | Sofrito Ranch

PUMPKIN GNOCCHI 38

Smoked Short Rib | Stracciatella Cheese | Braised Greens | Nuts



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

Not all ingredients are listed so please let server know of any food allergies

20% Tip will be added to parties of 5 or greater

ROOFTOP
C E B A D A
TRANQUILO Y TROPICAL

DRAFT COCKTAILS

(BATCHED IN HOUSE DAILY) \$16

SI TE COJO TE MOJITO

Lime | Mint | Raw Sugar | Soda | Passion Fruit | **Flor De Cana Seco**

BRO, WHY ARE YOUR PANTS SO TIGHT

Guava | Ginger | Lime | **Voli Vodka**

EVERY BELEN GUYS CHRISTMAS VACATION

Cucumber | Ginger | Honey | Lemon | **Breckenridge Gin**

RELAX, IT ONLY TINGLES A LITTLE

Pineapple | Lime | Cucumber | Serrano Peppers | Agave | **Corazon Tequila**

THIS ISN'T TOWN

Lychee Nectar | Hibiscus Tea | Lemon | Campari | **Voli Vodka**

PAPI CHULO

Coconut Water | Cacao Bitters | **Rum Haven Coconut Rum** | **Flor De Cana 12**

HOUSE COCKTAILS

(MADE TO ORDER) \$16

EXPRESS & SO CLEAN

Café Colada | Liquor 43 | **Voli Vodka**

P**CH PLEASE

Lime | *Diet Tonic* | *Rosemary Simple* | *Peach Giffard* | **Voli Vodka**

DALE HUEVO

Egg White | *Simple* | *Black Lemon Bitters* | *Yellow Chartreuse* | **Voli Vodka**

TOM DE LA CRUZ

Rosemary Syrup | *Lemon* | *Absinthe Rinse* | **Los Vecinos Mezcal**

COMO SE DICE FIG IN SPANISH?

Caramelized Fig Syrup | *Orange Bitters* | **Buffalo Trace** | *Angostura Bitters*

PLACE IS GREAT BUT THE OWNER SUCKS

Mamey | *Mint* | *Lemon* | **Old Forester Bourbon** | *Prosecco*

FROZEN COCKTAILS

\$15

WHATS A MORA WITH YOU

Blackberry | Lemon | Ginger | **Romano Amaro** | **Los Vecinos Mezcal**

FOUND MYSELF A CHEERLEADER

Watermelon | Basil | Lemon | Ginger Beer | **Italicus** | **Hendricks Gin**

WHY ONLY 1 MONKEY RON?

Coconut Milk | Pineapple | Lime | **Monkey Shoulder Scotch**

SPANISH CLASSICS

\$15

KALIMOTXO

Spanish Red Wine | Pepsi

REBUJITO

Crema Sherry | Mint Tea | Lemon Soda | Sparkling Wine

TINTO DE VERANO

Spanish White Wine | Lemon soda

WINES BY THE GLASS

LA LUCA 14

Sparkling Brut (Italy)

SIMON 15

Rose (France)

LA JOLIE FLEUR 14

Rose (France)

DUE TORRI 14

Pinot Grigio (Italy)

BOUZA DO REI 14

Albarino (Spain)

JOEL GOTT 14

Sauvignon Blanc (California)

ST. FRANCIS 14

Chardonnay (California)

ANGELINE RESERVE 14

Pinot Noir (California)

BROADSIDE 14

Cabernet Sauvignon (California)

FINCA EL ORIGEN 15

Malbec (Argentina)

CANNED BEERS

JOHNNY CUBA 8

German Lager / 5%

LA PLAYITA 9

Tank revery FL / Blonde Ale / 5%;

LA ORIGINAL 9

La Tropical Fl / Amber Lager / 4.5%

FREEDOM TOWER 9

Tank Brewing Co FL / Amber Ale/ 5.3%

JAI ALAI 9

Cigar City Brewing FL / IPA / 7.5%

ESTRELLA GALICIA 9

Hijos De Rivera / Pale Lager / 5.5%

1906 RESERVA ESPECIAL 9

Hijos De Rivera / Maibock / 6.5%

ZERO ALCOHOL / CBD / THC

JUST THE HAZE 7

Sam Adams Brewery | Non Alcoholic Beer

RECESS SPARKLING CBD 12

Multiple Flavors | 10mg CBD

MELLOW SPARKLING THC 12

Multiple Flavors | 5mg THC