



**AVECITA**

## **Menu**

**Address: Kimpton Seafire Resort + Spa**

**Phone: (345) 746 4111**

**Cuisine: Spanish Wood Fire Restaurant**

### **TRADITIONAL TAPAS**

<b>Croquetas de Bacalao</b> Crispy cod cakes, herbs, garlic aioli	<b>CI\$10</b>
<b>Boquerones</b> Pan con tomate, anchovies, olive oil, parsley, garlic	<b>CI\$11</b>
<b>Oysters 1/2 dz</b> Mignonette, lemon	<b>CI\$18</b>
<b>Prawns "Ajillo"</b> Pink prawns, cayenne, toasted garlic, croutons	<b>CI\$15</b>
<b>Patatas Bravas</b> Warm potato, smoked paprika, citrus aioli	<b>CI\$8</b>
<b>Tortilla Chorizo</b> Egg, potato, caramelized onion	<b>CI\$10</b>

### **MEAT + CHEESE**

<b>Iberico Meat Platter</b> Chorizo, salchichon, coppa, pancetta. Tapas/Portion 14/24	
<b>Artisan Spanish Cheese</b> Sumac-lavender honey, saffron crackers. Tapas/Portion 16/28	
<b>Iberico Ham "Joselito"</b> Hand sliced, acorn fed, free-range famous spanish ham. Tapas/Portion 16/28	

### **FROM THE GRILL**

<b>10oz NY Strip Loin</b>	<b>CI\$38</b>
All natural, Niman Ranch	
Simply cooked with oak and hickory wood	
<b>12oz Ribeye Steak</b>	<b>CI\$42</b>
Certified Angus beef	
<b>10oz NY Strip Loin</b>	<b>CI\$38</b>
All natural, Niman Ranch	
<b>Diver Scallops</b>	<b>CI\$21</b>
Hand-selected scallops from the north Atlantic coast	
<b>Wild Catch</b>	<b>CI\$27</b>
Fresh line caught fish	

## MODERN TAPAS

<b>Scallops + Corn</b>	<b>CI\$15</b>
Pickled red onion, avocado cream, sweet potato, citrus froth	
<b>Foie Gras Spheres</b>	<b>CI\$18</b>
Pedro Ximenez gel, gingerbread crumble, hazelnut, gold	
<b>Olive Evolution "Ferran Adria"</b>	<b>CI\$9</b>
Olive oil, citrus, fresh herbs	

## MOUNTAIN + GARDEN

<b>Roasted Cauliflower</b>	<b>CI\$12</b>
Textures of cauliflower, romesco pomegranate	
<b>Wood Fried Vegetables</b>	<b>CI\$13</b>
Mushrooms, turnips, fennel, shallots herbs, cured egg yolk, Cayman sea salt	
<b>Botanic Salad</b>	<b>CI\$11</b>
Local greens, fresh herbs, zucchini radish, celery sherbet	

## TRUST ME

**Grilled Short Rib + Marrow**

**CI\$28**

Celeriac, baby carrot, pimenton, cider

**Charred Octopus**

**CI\$24**

Lemon-black quinoa, olive aioli, anticuchera sauce

**Cannelloni**

**CI\$29**

Braised oxtail, lobster, green pea, salmon caviar, black tuille

This is sample menu. Prices and dishes displayed may change at any time.

Last updated: Mon 01 Aug, 2022