



AVECITA

Menu

Address: Kimpton Seafire Resort + Spa

Phone: (345) 746 4111

Cuisine: Spanish Wood Fire Restaurant

TRADITIONAL TAPAS

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

MEAT + CHEESE

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

FROM THE GRILL

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

MODERN TAPAS

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

MOUNTAIN + GARDEN

Roasted Cauliflower	CI\$12
Textures of cauliflower, romesco pomegranate	
Wood Fried Vegetables	CI\$13
Mushrooms, turnips, fennel, shallots herbs, cured egg yolk, Cayman sea salt	
Botanic Salad	CI\$11
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