



AVECITA

Menu

Address: Kimpton Seafire Resort + Spa

Phone: (345) 746 4111

Cuisine: Spanish Wood Fire Restaurant

TRADITIONAL TAPAS

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

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