



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