

ROOFTOP
C E B A D A
CORAL GABLES

TASTE OF THE GABLES

\$ 4 5

FULL TABLE PARTICIPATION REQUIRED

HOUSE SPRITZ

CHOOSE 1

HUGO SPRITZ

Elderflower Liquor | Soda Water | Mint | La Marca Prosecco

APEROL SPRITZ

Aperol | Soda Water | Orange | La Marca Prosecco

CAFECITO SPRITZ

Cantera Negra Coffee Liquor | Bustelo Cafecito | La Marca Prosecco

PALOMA SPRITZ

Orange Liquor | Squirr Soda | Rosemary | La Marca Prosecco

T A P A S

CHOOSE 2

BUTTER LETTUCE

Avocado | Corn | Walnuts | Pickled Red Onions | Stracciatella Cheese

PAN CON TOMATE

Pan De Crystal | Smoked Tomatoes | Black Garlic Aioli | Manchego

CROQUETAS DE QUESO

Mikes Hot Honey

CROQUETAS DE JAMON

Jamon Serrano | Manchego Cheese | Guava

WOOD GRILLED PINCHOS

CHOOSE 1

OYSTER MUSHROOM

Miso Honey | Salsa Verde | Tabouleh

YELLOWFIN TUNA

Creamy Ponzu | Shallot & Charred Corn Relish

CHICKEN LEG

Sticky Chili Glaze | Herb Salad | Cotija | Nuts

PORK AL PASTOR

Jalepeno Crema | Pineapple Relish

JPM WAGYU CHUCK ROLL

Chimi | Horseradish Crema | Sopa De Hueso

8 o z W A G Y U H A N G E R S T E A K

SNAKE RIVER FARMS

+20

S I D E S

CHOOSE 1

CRISPY BRUSSELS SPROUTS

Smoked Beets | Cranberry | Pickles Onion | Candied walnuts | Yogurt

PAPTATAS BRAVAS

French Fries | Spicy Sofrito | Garlic Aioli | Herbs

TRUFFLE FRIES

Truffle Oil | Manchego Cheese | Herbs

CRISPY RICE PAELLA

SMOKED ONION STOCK | SHALLOT RELISH | BLACK GARLIC AIOLI

+10

*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 all parties participating