



The FIRST TASTE

BOLITAS DE YUCA (GF) \$13
*Gruyere, Parmesan,
Honey, Black Pepper*

PANSITO \$8
*Tomato Crostini, Mango
Jam, Herb Olive Oil*

GEM CAESAR SALAD \$16
*Bottarga, Pecorino,
Crispy Onion, Miso Caesar*

JAIBA BISQUE \$14
*Crab, Thyme, Herb
Crostini, Dry Sherry*

Para EMPEZAR

LOCAL CEVICHE (GF) \$18.5
*Green Chile, Citrus, Green Mango,
Red Onion, Boniato*

TIRADITO "CIENFUEGOS" (GF) \$23
*Daily Fish, Charred Sofrito Leche De Tigre,
Avo, Smoked Salmon Eggs, Boniato Chips*

AGUACATE TOSTONES (GF) \$14
Avocado Aioli, Pickle Onion, Herbs

VACA FRITA TOSTONES \$17
Crispy Flank Steak, Avocado, Saffron Aioli

AJI TUNA TAQUITOS \$18
Avocado, Yuzu, Aji Amarillo

BURATTA BRULEE \$16
*Panela Torched, Confit Tomato,
Mango Marmalade, Toast*

CRISPY TUNA TARTARE (GF) \$18
Arroz Pegao, Sweet Soy, Chili Crunch

PORK BELLY "CHICHARRON" (GF) \$17.5
*Umami Vinaigrette, Tomato,
Herbs, Local Citrus*

CROQUETAS & CAVIAR \$18
*Pescado Croquetas, Yuzu Aiolo,
Smoked Caviar*

AWARD WINNING CHORIZO CROQUETAS \$13
Queso, Mostaza

To SHARE

PARILLA MIXTA \$72
*Ribeye, Chorizo Argentina, Prawns en
Jaiba Veloute, Boniato, Chimichurri*

Cuban
con **AMOR**

EL TOMAHAWK RIBEYE 2+ LBS (GF) MP
Cippolini Onion Butter, Smoked Salt

Cuban
con AMOR

ESCAPE
TO *the* TROPICS

Little
HAVANA

La PARILLA

EL CHURRASCO (GF) \$36
*9oz Chef Cut CAB Skirt Steak,
Tomato Chimichurri, Boniato Frito*

VACA FRITA BISTEC \$28
*24 hour, Slow Braised Crispy Flank Steak,
Abuelas Congri Rice*

FRESH BRANZINO \$36
*Mojito Rum Butter! Grilled Banana,
Mint, Arroz Coco*

PANELA SALMON (GF) \$27
*Tomato Confit Butter, Herb Olive Oil,
Herb Salad, Arroz Coco*

STEAK FRITES \$42
*12oz Center Cut CAB NY Strip,
Homemade Truffle Fries, Ponzu Chimichurri*

POLLO A LA PLANCHA (GF) \$28
*Mojo, Saffron Aioli,
Caramelized Plantain Purée*

Los PLATOS

COCONUT LIME RISOTTO \$36
*Jumbo Prawns, Fresh
Herbs, Avocado Aioli,
Pickled Onion*

SETAS A LA PLANCHA (GF) \$26
*King Mushroom, Maitaki,
Truffle Chimichurri, Brown
Butter Boniato Purée*

CAZUELA DE MARISCOS \$MP
*Changes Daily!
Ask Your Server!*

Al LADO

GARLIC FRIES, PECORINO (GF) \$8
TOSTONES DE PLATANO (GF) \$8

CUBAN BONIATO FRITO, CREMA (GF) \$8
AVOCADO, TOMATO ENSALADA (GF) \$11

MADUROS, CITRUS MAYO (GF) \$8
ABUELAS ARROZ CONGRI (GF) \$6

Los DULCES

MARACUYA TRES LECHES \$13
*Passion Fruit Mousse Cake,
Fresh Berries, Torched Meringue*

KEY LIME "PIE" \$13
*Our Style! Torched Meringuitas, Mango
Sorbet, White Chocolate*

NARANJA CRÈME BRÛLÉE \$12
*Roasted Banana,
Brown Butter Streusel*

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**consuming raw or undercooked foods may increase your risk of foodborne illness especially when pregnant or if you have certain medical conditions*