

The image features several clusters of purple orchid flowers with yellow centers and green buds, positioned in the corners and along the right side of the page. The text is centered in the middle of the page.

# VERANO VIOLETA





# VERANO VIOLETA COCKTAILS



## MARCELLA SANGRIA 10

Peach slice, apple slice and white wine.

## CUCUMTINY 12

Cucumber vodka, Dry Vermouth, cucumber and lemon.

## EXPRESSO MARTINI 14

Coffee vodka, coffee shot and cinnamon stick.

## METRO-POLITAN 12

Vodka, pomagranate liquor, cointreau, cranberry juice, lemon and ginger syrup.

## DRAGON KISS 12

Vodka, mash dragon fruit, and coconut rum.

## BORI-MULE 12

Our version of Moscow Mule, Vodka, Local rum "Barrilito", and ginger beer.

## RED POINT 14

Mash raspberries, gin, sunflower liquor, pomagranate liquor and apple blossom bitter.

## ROSE 14

48 hour water rose, house gin, cherry licor, lemon, pitaya and splash of wine rose

## DESSERT PEAR 12

tequila, dessert pear, hoysé made wine salt, lemon & secret bitter

## BLUE BIRD 13

Mezcal, Violette liquor, egg white, lemon and ginger beer splash.

## MELONJITO 12

smash watermelon with local rum, our secret syrup, lemon and a lot mint

## PASSION COCO MOJO 12

Local rum "Barrilito", coconut cream, mint and passion fruit pupl on top.

## NEW FASHIONED 14

Bourbon whiskey, cocoa bitter and burn cinnamon stick.

## PEAR GARITA 12

Tequila, cointreau, mash pear, lemon and agave.

## CUCUMJITO 12

Literally just a Cucumber mojito, local rum

## MARCELLA 14

Mezcal, Amaro Liquor, jamaica flower reduction and lemon.

## LAVANDA-M 13

Gin, Lavanda & dry vermut

## SMOKED PINEAPPLE 12

smoked pineapple pure, bourbon & lime, is like a Bourbon sour with smoked pineapple





# VERANO VIOLETA APPETIZER



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## ALCAPURRIA TARTARE

Green banana & root vegetables fritter with tuna tartare on top and "mojito isleño" sauce

## DAME UNA MANO

Mahi-mahi fries sticks with "bacalaito" batter & lemon tartare sauce



16



12

## ARANCINI

Provolone arancini, chorizo serrano, tomato sauce & a lot prosciutto on top

## PEKIN DUCK CROQUETTES

Pekin duck croquettes with a tamarindo reduction & pekin duck breast on top



16



22

## MEJILLONES

Coconut, tomato & red curry black mussels with crostini baguette

## AGUACHILE DE ROBALO

mexican robalo ceviche with tomato, onion, peppers, lemon juice, ginger, garlic, cilantro & avocado with sweet drop peppers



16



# VERANO VIOLETA APPETIZER



14

## BOBATA

Baked goat cheese, cover in pistachio & agave

## TIRADITO DE ATÚN + QUENEPA

Tiradito de atún, pulpa de quenepa aceite de limón, furikake, cashew & siracha



18



16

## PORK BELLY CAMELO

Crunchy Pork belly with honey sweet soy sauce glazed and bagel seasoning



12

## 5 STATION HUMMUS

Chickpeas hummus with roasted red pepper, bagel seasoning, furikake, cilantro, pico e" gallo thats why we call it 5 station



32

## MARROW TARTARE

Our hall of fame, charred bone marrow, charred brussels sprouts with beef tartare (cappers, green sofrito, lemon pepper)



# VERANO VIOLETA MAIN



22

## COCONUT + CURRY MAHI MAHI

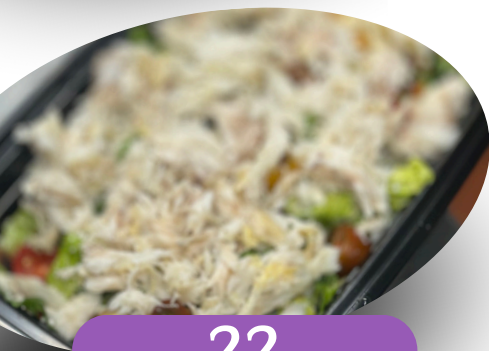
Coconut milk , yellow curry mahi-mahi fillet with cilantro, chunks tomato, red pepper, potatoes, caribbean dry fruit & almond rice

## PUMPKIN TUNA

Pumpkin gnocchi with smoked paprika manchego sauce, raw atun, pistachio & sesame seed



26



22

## BRANZINO GRILL SALAD

Pulled Smoked branzino with grill romain, sweet drop pepper, feta cheese, sesame seed, dried onion, pistachio nuts and asian dressing

## SWORDFISH + SEAFOOD GREEN RICE

Swordfish fillet with cilantro seafoods green rice with, black mussels, lobster meat, shrimps & squid



34



28

## GOAT TORTELLINI 2.0

Same goat cheese tortellini with corn sauce, Crispy pork belly, crunchy prosciutto spinach & chorizo serrano

## DRUNK CHICKEN

Half roasted chicken with agave beer sauce, golden potato mash and asparagus



28



# VERANO VIOLETA MAIN



24

## PASTELON DE CORDERO

traditional sweet plantain cake with pulled stew lamb with charred goat cheese

## PORCHETTA CRIOLLA

Crunchy pork belly roll with chunky heirloom tomato sauce with breadfruit mash (mangu)



30



36

## VEAL TERIYAKI CHURRASCO

Asian house-made glazed, portobella mushrooms with casava aligot & bok choy

## SOLOMILLO

10 onz of tender grass fed sirloin over smoked white beans, sour cream and chorizo serrano



32



32

## LAMB SHANK

stew lamb shank pumpkin, potato, chickpeas, carrots, cilantro, chistorra & jazmín rice

## SHORT RIBS RAVIOLIS

Handcrafted short ribs raviolis serve with short ribs bones and he still have meat, so do what you have to do with him.



28



# VERANO VIOLETA SIDES



6

## BRUSSELE SPROUTS

Baked & roasted brussels sprouts with parmesan cheese and lemon oil



6

## ASPARAGUS

Roasted asparagus & lemon pepper



6

## ALMOND RICE

almond and dry cranberry fried rice



6

## GOLDEN POTATO

golden potato mash with butter & garlic salt



4

## JAZMINE

White jazmine rice and coconut oil

# VERANO VIOLETA DESSERT



12

## CHOCOLATE

Who failed with a chocolate dessert?  
(chocolate brownie, chocolate mousse,  
vainilla ive cream & walnuts praline)

## CORN BREAD

Salted brow butter corn bread,  
with local corn ice cream and  
salted caramel pop corn



12

## RUMCHATA BREAD BUDIN

Almond, Rum chata bread budín  
with rum chata sauce, walnuts  
praline and vanilla ice cream



14

## CHOCOLATE GNOCCHI

Chocolate gnocchi stuffed with  
almond, white chocolate sauce,  
roasted almond dust, brownie  
crutons and



14





# VERANO VIOLETA WINE LIST

## VINOS POR COPA / WINE BY THE GLASS

Chardonnay, California

Albariño, Spain

Sauvignon Blanc, California

Pinot Grigio, Italy

Pinot noir, California

Cabernet Sauvignon, California

Malbec, Argentina

## ESPUMOSOS / SPARKLING WINES

Laurent Perrier, Champagne Brut, France	\$120
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Bottega Gold, Prosecco, Italy	\$40
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Moet & Chandon, Brut, France	\$110
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Boron Rosa, Sparkling Rosé Frizante, Italy	\$44
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Veuve Du Vernay, Brut Rosé, France	\$44
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# VERANO VIOLETA WINE LIST

## VINOS BLANCOS / WHITE WINES

Butternut, Chardonnay California, 2021	\$48
Macon Villages, Chardonnay France, 2019	\$56
Luna Vineyards, Chardonnay California, 2018	\$46
Guntrum, Riesling Germany, 2022	\$30
Gobelsburg, Riesling Austria, 2018	\$32
Mont Rubi White Eco, Xare-lo Spain, 2021	\$38
D. Pedro Soutomaior, Albariño Spain, 2022	\$38
Salneval, Albariño Spain, 2022	\$30
Babich, Sauvignon Blanc New Zealand, 2022	\$40
Matua, Sauvignon Blanc New Zealand, 2022	\$42
Luna Di Luna, Pinot Grigio Italy, 2022	\$32
Buketo, Blend (Sauvignon blanc, Malagousio, Assyrtiko) Greek, 2022	\$48
Compta Ovelles, Blend (Chardonnay, Macabeum Xare-lo) Spain, 2021	\$42

## VINOS ROSADOS / ROSE WINES

La Spineta IL Rose Di Casanova Italy, 2021	\$50
La Verde Vacqueyras, Rose France, 2022	\$42





# VERANO VIOLETA WINE LIST

## VINOS TINTOS / RED WINES

Bourgogne, Pinot Noir	France, 2020	\$70
Meiomi, Pinot Noir	Monterrey California, 2022	\$56
La Crema, Pinot Noir	California, 2022	\$58
Dressage, Pinot Noir	Sonoma Coast, California, 2018	\$50
Twenty Rows, Cabernet Sauvignon		\$68
	North Coast, California, 2020	
Decoy, Cabernet Sauvignon		\$50
	Sonoma, California, 2021	
Joel Gott, Cabernet Sauvignon		\$42
	California, 2021	
Miguel Pons, Cabernet Sauvignon		\$46
	Spain, 2021	
Compta Ovelles, Blend (syrah, Cabernet Sauvignon, Merlot)		\$44
	Penedes, Spain, 2021	
Habla la Tierra, Blend (Tempranillo, Cabernet Sauvignon, Syrah)		\$46
	Spain, 2021	
Habla del Silencio, Blend (Syrah, Cabernet Sauvignon, Tempranillo)		\$48
	Spain, 2021	
Del fin del Mundo, Blend (Cabernet Sauvignon, Malbec, Merlot)		\$62
	Argentina, 2021	
La Spinetta IL Nero Cassanova, Sangiovese		\$62
	Italy, 201	
Mont Rubi Black Eco, Garnacha		\$38
	Penedes, Spain, 2021	
Emilio Moro, Tempranillo		\$55
	Ribera del Duero, Spain, 2020	
Izadi, Reserva		\$42
	Rioja, Spain 2019	
Licenciado, Reserva, Tempranillo		\$60
	Rioja, Spain 2016	
Burgo Viejo, Crianza (Tempranillo & Graciano)		\$42
	Rioja, Spain 2018	
Decoy, Merlot		\$50
	California, 2021	
Marcelo Pelleriti, Malbec		\$56
	Argentina, 2019	
Infinito, Monastrell		\$40
	Spain, 2018	