

TAPAS

CUBAN CHICKEN SOUP | 12
Mixed roots & vegetables

ANTIQUE STONE-BAKED LOAF | 12
House special pimiento and cheese dip,
Spanish olives

PAN CON TOMATE | 9
Mediterranean bread,
fresh shredded tomato, oregano,
basil & olive oil

YUCA FRIES | 12
Chipotle & keylime cilantro aioli

CRISPY PORK BELLY | 15
Hot honey, chipotle,
chimichurri & lime

TACOS | 5 each
Served with: veggies, pico de gallo,
sour cream, cilantro & lime

• **SHORT RIB** •

• **KEY WEST SHRIMP** •

• **CHICKEN** •

• **CRISPY FRIED SNAPPER** •

Add

• **GUACAMOLE** | 3 •

• **SPANISH CHEESE** | 2 •

CROQUETAS

3 PCS PER ORDER
Keylime cilantro aioli & hot honey

• **BACALAO / COD** | 10 •

• **SERRANO HAM & CHEESE** | 11 •

• **GOAT CHEESE** | 10 •

• **CHORIZO** | 9 •

EMPANADAS

Chipotle & chimichurri, lime

• **HAM & CHEESE** | 5 •

• **CHICKEN** | 5 •

• **SHORT RIBS** 6 •

ANTIPASTO BOARD | 28

Spanish cheeses, serrano ham,
chorizo, lomo, figs & grapes, olives,
pepinillos, bruschetta

GUACAMOLE | 16

Tortilla chips, pico de gallo
& sour cream

SPANISH HUMMUS | 14

Garbanzos, white beans, tahini,
olive oil, lime and pita bread

RUM FLAMED CHEESE | 15

Spanish mountain cheese flamed
with rum & honey

CHICKEN WINGS | 15

Charcoal grilled
Blue cheese spicy honey
oregano, olive oil & lemon sauce

SPANISH MEATBALLS | 15

Served in salsa, queso fresco, bread

SHRIMP GARLIC | 19

Key West shrimp, garlic,
olive oil, bread

FRIED SHRIMP PINCHOS | 19

Chipotle & keylime cilantro aioli

CHARCOAL GRILLED OCTOPUS | 28

Olive Oil, Lemon, Oregano

HABANA'S CEVICHE | 22

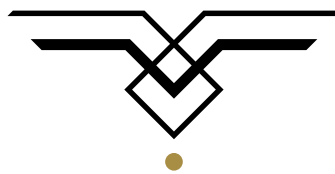
Snapper, pulpo, gambas
& plantain chips

FRIED CALAMARI | 19

Salsa, Chipotle,
Keylime cilantro aioli

RESTAURANT

EL PATIO



SANDWICHES

GIGANTE BURGER | 19

12oz burger, caramelized onion, cheddar cheese,
tomato, lettuce

"THE CUBAN" | 17

Cuban bread, butter, ham, roasted pork, cheese,
salami, pickles, mustard

CHICKEN GYROS PITA | 24

Traditionally wrapped, tzatziki,
tomatoes, onions, side of Greek salad

CHICKEN CAESAR WRAP | 17

Grilled chicken, romaine lettuce, croutons, red
peppers, homemade Caesar dressing

CHIPOTLE CRISPY CHICKEN MELT | 19

Fried Chicken, coleslaw, bacon
tomato, melted cheddar cheese

BRAISED SHORT RIBS | 28

Lettuce, Tomatoes, Onions, Bordelaise Sauce

FLORIDA FISH SANDWICH | 25

Fried local snapper, lettuce,
tomato & tartar sauce

LOBSTER ROLL | 32

Maine Lobster, mayonnaise, toasted brioche roll

SURF & TURF BURGER | 38

Braised short ribs, Maine lobster meat,
cheddar cheese

SALADS

ADD

• **CHICKEN KEBAB** | 12 •

• **STEAK KEBAB** | 17 •

• **KEY WEST SHRIMP** | 15 •

• **SALMON** | 15 •

CAESAR | 19

Lettuce, homemade Caesar dressing,
brioche croutons, parmesan cheese

CUBAN | 15

Avocado, mango, tomatoes, hearts of palms,
cilantro, olive oil, lime

SPECIAL GREEK SALAD | 22

Lettuce, vine ripe tomato, olives, cucumber,
feta cheese. Served with hummus,
falafel & Greek vinaigrette

TROPICAL SALMON | 28

Wild Caught Salmon Fillet.
Mixed greens, local mango & tomatoes

A 20% service charge will be added to all checks.

*Consuming raw or undercooked fish, shellfish, eggs or meat
increases the risk of foodborne illness. If you have any food allergies,
please consult with your server right away*

CHICKEN

CHICKEN KEBAB | 28

Marinated with yogurt & mediterranean
spices, served over rice and
grilled vegetables

SPANISH STYLE CHICKEN | 32

Chicken braised in red wine, tomatoes, onions,
red peppers & potatoes

CHICKEN PARM SPAGHETTI | 38

Baked with mozzarella parmigiano,
over marinara

MEAT

FILET MIGNON KEBAB | 45

Served over rice, grilled vegetables,
chimichurri sauce

BONE IN RIB EYE STEAK CHURRASCO | 65

Grilled vegetables, French fries, chimichurri

LAMB CHOPS | 58

Charcoal grilled.
Served over spinach salad & French fries

BRAISED SHORT RIBS | 48

Slow cooked with red wine, carrots, tomatoes and
onions. Served over mashed potatoes

FISH & SEAFOOD

KEY WEST SHRIMP KEBABS | 42

Served over rice, vegetables,
Peri-Peri Sauce & Keylime aioli

SPANISH COD | 45

Baked in a clay pot, fresh
tomatoes, capers, olives & onions

WHOLE BRANZINO | 48

Deboned & charcoal grilled.
Olive oil, lemon, roasted potatoes,
grilled vegetables

PAN FRIED DORADA | 48

Tartar sauce, chimichurri,
Peri-Peri sauce, roasted potatoes

GIANT FRIED FLORIDA LOBSTER | 95

Served with linguini alfredo

HOUSE SPECIALTY

"EL PATIO PAELLAS"

Perfect to share, serves 2

PAELLA HORTELANA | 48

Seasonal local vegetables

ARROZ CON POLLO | 50

Traditionally cooked in a clay pot

PAELLA DE CARNES | 55

Beef, chicken & chorizo

PAELLA MARINERA | 60

Cod, shrimp, calamari, mussels

Add

• **LOBSTER** | 40 •



EL PATIO'S

16

DAIQUIRI

Lime, rum

DAIQUIRI FLORIDITA

Lime, maraschino, rum

MOJITO

Lime, mint, soda, rum, bitters

CANCHANCHARA

Lime, honey, dark rum

MULATA

Lime, cacao, dark rum

HAVANA SPECIAL

Pineapple, maraschino, rum

MARY PICKFORD

Pineapple, grenadine, rum

PRESIDENTE

Dry curaçao, white vermouth, grenadine, rum

CUBAN MANHATTAN

Red vermouth, dark rum, bitters

OLD CUBAN

Lime, mint, rum, prosecco

CUBA LIBRE

Lime, coke, rum

CUBATA

Lime, coke, dark rum

CUBANITO

Worcester sauce, lime, special mix, togarashi, olive brine, rum

RON COLLINS

Lime, soda, rum

THE CLASSICS

15

DRY MARTINI

Dry vermouth, gin, olives

NEGRONI

Sweet vermouth, Campari, gin

MANHATTAN

Red vermouth, bourbon, bitters

WHISKEY SOUR

Lime, foam, bitters, bourbon

MARGARITA

Lime, togarashi, Triple sec, Tequila

PIÑA COLADA

Pineapple juice, coconut puree, rum

GIN & VODKA TONIC

Tonic water, flavors, Gin or Vodka

BLOODY MARY

Worcester sauce, lime, special mix, togarashi, olive brine vodka

MIMOSA | 12

Orange, prosecco

SANGRIA TROPICAL | 14

Red or white wine, orange, lime, tropical fruits, prosecco

APEROL SPRITZ | 15

Aperol, soda, prosecco

BAR



AFTER DINNER BLISS

15

CUBAN FLAVOR

Honey, pineapple, basil, dark rum

CHOCOLATE MARTINI

Vodka, chocolate, coconut, cacao

CAFECITO

Espresso, cacao, coffee notes, rum

GANSTER

Amaretto, smoked pineapple, dark rum, bitters & more secrets

SMOKY OLD FASHIONED

Bourbon, bitters

WHITE RUSSIAN

Vodka, kahlúa, crema

BLACK RUSSIAN

Vodka, kahlúa

GODFATHER

Scotch, amaretto

BEVERAGES

Lemonade | 5

Acqua Panna | 7

S. Pellegrino | 7

Club Soda | 5

Tonic Water | 5

Coke | 5

Coke Zero | 5

Sprite | 5

Ginger Ale | 5

Ginger Beer | 5

Orange Juice | 7

Pineapple Juice | 7

Red Bull | 7

Red Bull Sugar Free | 7

BEERS

Hatuey | 9

Estrella Barcelona | 9

Stella Artois | 9

Corona | 9

Heineken | 9

Mahou | 9

Cigar City Jai Alai IPA | 9

WINES

By the Glass

· CHAMPAGNES AND PROSECCO ·

Ducado de Hoja Brut | 10

Catalunya, Spain

Prosecco Treviso D.O.C. | 12

Borgo Molino, Veneto

Prosecco Superiore ED DOCG | 14

Valdobbiadene Borgo Molino, Veneto

· WHITE WINES ·

Ducado de Hoja Blanco | 10

Viura, DO Rioja Alta, Spain

Chandon Brut | 15

California

Zorzettig Pinot Grigio D.O.C. | 12

Colina Orientale del Friuli

Zorzettig Sauvignon Blanc D.O.C. | 12

Colina Orientale del Friuli

Zorzettig Chardonnay D.O.C. | 12

Colina Orientale del Friuli

Castel de Fornos Albariño | 14

Rias Baixas, DO Galicia, Spain

· ROSE WINES ·

Zorzettig Rosato Pinot Nero | 12

Venezia, Italy

· RED WINES NEW WORLD ·

La Puerta Alta Malbec | 11

Famatina Valley, Argentina

La Puerta Malbec Reserva | 14

Famatina Valley, Argentina

La Puerta Cabernet Sauvignon Reserva | 14

Famatina Valley, Argentina

· RED WINES OLD WORLD ·

Zorzettig Cabernet Sauvignon D.O.C. | 11

Colina Orientale del Friuli

Zorzettig Merlot D.O.C. | 11

Colina Orientale del Friuli

Fattoria Montecchio Chianti Cls D.O.C.G. | 14

Tuscany

Borgo Molino Pinot Nero | 14

Della Venezia, Veneto

CAFE DEL PATIO

Espresso | 4

Double Espresso | 6

Cortadito | 4

Americano | 5

Caffé Latte | 6

Cappuccino | 6

Frappuccino | 6

Rocio de Gallo | 7

Carajillo Habanero | 7

TEA

Mint | 4

Jasmine | 4

Green | 4

Black | 4

Chamomile | 4