

PLACITA

STARTERS

PASTEL AL CALDERO 10

ABUELA ANA'S HOME GROWN BAYAMON PASTELES RECIPE, WITH CHEF ALEX'S MODERN TWIST. LOCAL TARO ROOT, CALABAZA, POTATO + BANANA, COLORED WITH ACHIOTE + PURÉED IN VEGGIE STOCK TO CREAMY PERFECTION. (V)
+ Add Pork +2

HALIBUT TIRADITO 18

THINLY SLICED FRESH HALIBUT, CRAFTED IN THE PERUVIAN STYLE WITH LECHE DE TIGRE + SERVED WITH CANCHA CORN, PICKLED ONIONS + OLIVE OIL

PULPO 18

WOOD FIRED, CHOPPED, + TOSSED WITH CHERRY TOMATO, KALAMATA OLIVE + CONFIT POTATO

GAMBAS BBQ 18

3 HEAD ON PRAWNS TOSSED IN A NOLA STYLE GARLIC WHISKEY BUTTER. SERVED OVER GRITS.

ENSALADA DE LA CASA 16

LOCALLY HARVESTED GREENS + HERBS, TOMATOES, PEPPERS + FETA IN AN OREGANO DRESSING (V)
+ ADD GRILLED POLLO +7 ADD CAMARONES +9

ALITAS 10

CHICKEN WINGS TOSSED IN YOUR CHOICE OF CHIMICHURRI, BBQ GUAVA OR SPICY BUTTER.

BOLITAS DE YUCA + BACALAO 10

SERVED WITH CILANTRO LIME AIOLI.

AREPAS Y HABICHUELAS 8

TRADITIONAL RED BEAN PUREE SERVED WITH HOMEMADE AREPAS DE VIEQUES. (V)

CUTS

ANY TWO SIDES. YOUR CHOICE.
CHIMICHURRI + COWBOY BUTTER UPON REQUEST.

BLOK STRIP MKT

OUR 10 OUNCE SIGNATURE CUT.

THE COWBOY MKT

22 OUNCE BONE IN RIB EYE.

THE SKIRT MKT

9 OUNCE AUSTRALIAN W BLACK CHURRASCO,

KANSAS CITY STRIP MKT

16 OUNCE, BONE IN STRIP LOIN.

MAINS

PORK OSSO MKT

TENDER BRAISED SHANK OVER CHEESE GRITS TOPPED WITH A TRADITIONAL CHIMICHURRI.

BLACK SEAFOOD RISOTTO 40

GAMBAS, MUSSELS, OCTOPUS, SQUID, + CAMARONES TOSSED IN BLACK INKED RISOTTO. TOPPED WITH A TOUCH OF SAFRON AIOLI.

SERENATA DE BACALAO 34

WOOD FIRED COD FILET OVER VIANDA HASH + TOPPED WITH AVOCADO CILANTRO. (GF) (V)

BLOK BURGER 30

DON'T WORRY. ITS WORTH IT. 8 OZ WOOD FIRED WAGYU. TOPPED WITH ANY OR ALL OF THE BELOW. COMES WITH FRIES.
+ GRUYERE, CHEDDER, PICKLED JALAPEÑOS, BACON, LETTUCE, TOMATO, ONIONS, MUSTARD, MAYO, KETCHUP.

EL POLLO 30

CORNISH HEN, SOUS VIDE IN LEMON THYME BUTTER, GRILLED THEN GLAZED IN A FERMENTED GARLIC HONEY. SERVED OVER COCO CURRY BASMATI.

FISH TACOS 19

GRILLED OR TEMPURA FRIED MAHI, PICKLED ONIONS, SHREDDED CABBAGE, + AVOCADO. TOPPED WITH A CHIPOTLE CREMA.

THE VEGETARIAN MKT

ALWAYS CHANGING.

SIDES

SEASONAL SAUTÉED VEGGIES (VV) 10

ENSALADA 8

ARROZ Y HABICHUELAS (VV) 8

MAC N CHEESE 7

CREAMY GARLIC MASH 7

CREAMED CORN 7

5 AREPAS 5

FRIES OR TOTS 5

GRILLED GARLIC BREAD 3

FINISH

THE PARADOX 14

CHURROS 11

QUATRO SORBET (VV) 10

KITCHEN BEERS 6

(V) = Vegetarian (VV) = Vegan.

Many dishes can be made vegetarian, feel free to ask.

Gratuity is Vital to the Livelihood of our Team. Please Tip Your Waitstaff.

If You Arrived by Golf Cart, Your Left Blinker is On.