

PLACITA

STARTERS & SHARES

(GF) PASTEL AL CALDERO (SOPA) (VV) \$10
chef alex's modern twist on his abuela ana's viequense pasteles recipe. local taro root, calabaza, potato, banana, colored w/ achiote + puréed in veggie stock to creamy perfection.
— add pork \$4

AREPAS Y HABICHUELAS (V) \$10
traditional red beans w/ 3 arepas de vieques.
— extra arepas \$2/ea

CROQUETTAS \$14
rotating chef's creation.

TOMATO TARTAR (V) \$16
w/ kalamata, shallots, grain mustard, egg yolk, olive oil y ciabatta.

(GF) ALITAS \$16
naked or tossed. choose one: cowboy butter, chimichurri or guava bbq.
— extra sauce \$2/ea

(GF) CEVICHE CRUDO \$18
red snapper, mandarin, aji amarillo paste, onion.

PORK BELLY \$18
braised in tare, broiled & topped w/ soft boiled egg y togorashi.

(GF) VIEQUES COBB SALAD \$19
sweet gem, feta cheese, boiled egg, bacon, cherry tomato, onion, red pepper, cilantro lime dressing.
CAN BE MODIFIED FOR VEGAN FARE.
— add ons: grilled chicken \$12 - grilled shrimp \$17

(GF) GRILLED PULPO \$24
potato puree, smoked paprika, truffle oil.

VEAL TENDERLOIN BITES \$25
sweet thai chili peanut butter, w/ white rice.

HANDHELDS & PLANT BASED

DORADO TACOS \$24
grilled or tempura mahi, spicy crema slaw, pickled onion, avocado crema, flour tortilla, cilantro.

VIEQUES BURGER O CHICKEN SAMMY .. \$28
grilled 8oz wagyu or chicken breast, gruyere, caramelized onion y bacon compote, easy egg, avocado, truffle aioli. w/ homemade steak fries.

VEGGIE TACOS (V) \$24
mixed veggies, spicy crema slaw, pickled onion, avocado crema, flour tortilla, cilantro.
CAN BE MODIFIED FOR VEGAN FARE.

(GF) A CABALLO (V) \$16
arroz y habichuelas, avocado, one fried egg.
— add ons: grilled chicken \$12 - grilled shrimp \$17

CUTS & CATCHES

—proteins below served w/ your choice of one sauce:
cowboy butter, red wine demi, chimichurri,
garlic-lemon caper butter.
extra sauce: \$2/ea

(GF) DORADO \$32
grilled, served w/ one house side.

(GF) GAMBAS \$32
5 grilled gambas, w/ one house side

(GF) AHI TUNA \$35
grilled, served w/ one house side.

(GF) CHURRASCO \$42
grilled, 9.5oz angus skirt, served w/ one house side.
— add three grilled gambas \$15

(GF) BLOK STRIP \$52
10oz house cut. grilled, served w/ one house side.
— add three grilled gambas \$15

(GF) VEAL CHOP \$65
grilled, 1lb bone-in, served w/ two house sides.
— add three grilled gambas \$15

(GF) KANSAS CITY STRIPLOIN \$75
grilled, 16oz bone-in, served w/ two house sides.
— add three grilled gambas \$15

HOUSE SIDES

(GF) SAUTÉED VEGGIES (VV) \$8

(GF) SIDE SALAD (V) \$8

(GF) ARROZ Y HABICHUELAS (VV) \$8

(GF) STEAK FRIES (V) \$8

GRILLED GARLIC BREAD (V) \$8

AREPAS (V) \$8

MAC N CHEESE (V) \$8

PREMIUM SIDES

may be substituted for house sides at \$4/ea.

(GF) SIDE VIEQUES COBB SALAD \$12

(GF) GRILLED ASPARAGUS (V) \$12
w/ truffle oil y parmesan.

(GF) ALIGOT (V) \$12
topped w/ parmesan.

(GF) TRUFFLE STEAK FRIES \$12
w/ parmesan y chili flake.

GRATUITY IS VITAL TO THE LIVLIHOOD OF OUR STAFF.
TIPPING IS CUSTOMARY.
IF YOU ARRIVED IN A GOLF GART, YOUR LEFT BLINKER IS ON.

SWEETS

- GF** FLAN OF THE WEEK (V) \$7
- CHURROS (V)** \$12
the good stuff! w/ chocolate, dulce de leche y
sweetened condensed milk.
- MOCHA TRES LECHES (V)** \$14
w/ coffee caramel.
- GOOEY BROWNIE (V)** \$14
w/ ala mode vanilla ice cream.
- GF** BY THE SCOOP (V) \$2.50/SCOOP
parcha, mango, lemon sorbet
made in house: vanilla ice cream or coco sorbet.
- AFFOGATO (V)** \$7
vanilla ice cream w/ espresso.

CAFÉ

- ESPRESSO** \$4
- AMERICANO** \$5
- CORTADITO** \$5
- LATTE** \$6

NON-ALCOLHOLIC BEVERAGES

- NATURAL JUICE** \$4
parcha*, acerola*, tamarind*, guanabana*,
lemonade*, orange, grapefruit
— *bottled in Puerto Rico
- SODAS** \$3
coca-cola, coke zero, sprite, sprite zero, ginger ale,
club soda
- EVIAN** \$5
11oz bottle. sparkling or still.
- GINGER BEER** \$4
- HIBISCUS ICED TEA** \$4
sweetened or unsweetened

DESSERT COCKTAILS

- BLOK ESPRESSO MARTINI** \$15
mutiny café vodka, kahlua, espresso, cinnamon
syrup.
- CAFÉ COQUITO MARTINI** \$15
crab island coquito y espresso.
- SNICKERDOODLE MARTINI** \$14
vanilla vodka, baileys, cinnamon syrup, cinnamon
sugar rim.
- BIEKE ALEXANDER** \$14
crab island café, creme de cacao, heavy cream,
chocolate drizzle.

ZERO PROOF LIBATIONS

- ATHLETIC NA BEER** \$5
san diego, cali
- HEINEKEN 0.0** \$5
amsterdam, netherlands
- ZERO PROOF MULE** \$7
lavender or hibiscus syrup, limon, ginger beer.
- ZERO PROOF LIMADE** \$7
lavender o hibiscus syrup, limon, club soda.
- ZERO PROOF ACEROLA PRESS** \$7
acerola, cinnamon syrup, tonic, club soda.
- ZERO PROOF HIBISCUS MEZCAL** \$10
MARGARITA
monday mezcal, hibiscus syrup, limon, orange juice.
- ZERO PROOF PINA PARCHA FIZZ** \$10
monday mezcal, grilled pina puree, parcha, limon,
club soda, smoked salt rim.
- ZERO PROOF PLACITA 75** \$10
monday gin, limon, parcha, club soda.

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