
RAW BAR

*OYSTERS ON THE HALF SHELL

Tobiko Mignonette, Cocktail Sauce
34

*HAMACHI CEVICHE

Pickled Onions, Corn,
Sweet Potato
30

GRILLED SHRIMP "COCKTAIL"

Chilled, Cocktail Sauce,
Horseradish Cream
21

KING CRAB AGUACHILE

Melon, Avocado, Gooseberry,
Seacress, Pepitas
32

IBÉRICO DE BELLOTA

JAMON TOAST
Toasted Bread, Olives,
Roasted Garlic, Red Wine
Jam
24

LOMO 2 oz.
Cured, Acorn Fed, Iberian
Black Footed Pork
Tenderloin
45

JAMON 2 oz.
36 Month, Acorn Fed,
Iberian Black Footed Ham
65

BITES

HUSH PUPPIES

Blue Crab, Ranchera Sauce, Honey Butter
15

EMPANADAS

Wagyu Beef, Salsa Verde, Garlic Aioli
18

CABESA CROQUETTAS

Braised Pork, Potato, Apple,
Celery, Dill Emulsion
16

OCTOPUS

Fried Potato, Aji Verde,
Huancaína, Ceviche Shallot
28

CARROT HUMMUS

Toasted Bread, Salsa Matcha, Pomegranate
14

GREENS

GRILLED AVOCADO

Spiced Goat Cheese,
Pine Nuts, Yuzu Vinaigrette
18

RADICCHIO SALAD

Sweet Potato, Feta, Charred Grape,
Grains, Dates, Chicha Dressing
20

ROASTED HEARTS OF PALM SALAD

Avocado, Florida Citrus,
Heirloom Cherry Tomatoes,
Quinoa, Tamarind Dressing
24

CAULIFLOWER CAESAR

Bagna Cauda Bread Crumbs,
Shaved Cauliflower, Parmesan,
Caesar Dressing
18

OCEAN

SHRIMP

Tomato, Garlic, Cilantro, White BBQ
27

HALIBUT

Veracruzana Sauce
38

LOCAL FISH

Calabaza Crema, Squash, Pepita Crumble
38

SEARED SCALLOPS

Cauliflower, Purple Potato, Caper Salsa,
Almond Olive Crumble
39

LAND

TENDERLOIN

Peppers, Potato Rosti, Sungold Tomato
60

SKIRT STEAK

Spiced Rub, House Sauces
48

JOYCE FARMS CHICKEN

Arroz Verde, Chorizo, English Peas,
Spring Onion
32

IBERIAN PORK "PLUMA"

Garbanzo and Chorizo Stew,
Mojo Verde
45

FEAST

GRILLED WHOLE FISH

Black Garlic, Cilantro,
Pineapple Pico De Gallo
50

GRILLED SHELLFISH PLATTER

Lobster, Scallops, Shrimp,
Oysters, Chili Butter, Grilled Lime
105

BONE-IN BEEF RIB

Pickled Chilies, Kabocha,
Guava Jam, Braise-jus
50

LONGBONE RIBEYE

Masa Panisse,
Salsa Negra, Agrodolce
95

VEGETABLES

CONFIT CABBAGE

Point Reyes Bleu, Pancetta,
Mostaza Aioli, Chives
12

GRILLED BROCCOLINI

Manchego,
Kalamata Aioli, Chermoula
16

ROASTED SWEET POTATOES

Aioli,
Spicy Tomato Sauce
12

ASPARAGUS

Chorizo,
Brava Sabayon
14

SALT ROASTED POTATOES

Mojo Verde,
Roasted Garlic Aioli
12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

* Denotes raw item.

ABLAKA

WOOD FIRE GRILL

The image features a close-up, artistic view of a wood fire grill. The flames are a mix of bright orange and deep red, with wispy smoke rising from the fire. The overall atmosphere is warm and rustic. In the center, the brand name 'ABHAKA' is written in a bold, white, serif font. The letters are filled with a pattern of thin, horizontal black lines, giving the text a textured, woven appearance.

ABHAKA

WOOD FIRE GRILL