

TAPAS

BABALU GUACAMOLE \$7

Avocados, cilantro, freshly squeezed lime, sea salt, onion, house-made tortilla chips Add ons: bacon, jalapeños, garlic confit, sun-dried tomatoes (\$0.50 each)

CHIPS & SALSA \$4

House-made red salsa with tortilla chips

CRISPY CAULIFLOWER \$7

Fried cauliflower florets, calabrian chili sauce

DIP TRIO \$10

Babalu guacamole, house-made red salsa, black bean hummus with tortilla chips

MANCHEGO CHEESE \$8

Fried manchego cheese, red pepper purée

DAILY CEVICHE \$13

*See server for details

GRILLED PRAWNS \$13

Pink prawns, arugula, cracked pepper, sea salt, olive oil

CRISPY CALAMARI \$12

Fried calamari, parmesan, remoulade

PICKLED BEET CROSTINI \$8

Pickled beets, pesto, radish, shallot, chive, goat cheese, toast

SPANISH CHARCUTERIE BOARD \$24

Cured meats, artisanal cheeses, house-pickled accoutrements, fruit preserves, crostini bread
Pair with a wine flight! See server for details.

OYSTERS \$MKT

Served with house-made hot sauce and Cuban bread
Gilled or Raw, 4 or 8

HOUSEMADE quac

SALADS

GRILLED PEACH & BURRATA \$14

Grilled peaches, prosciutto, burrata, arugula, mint, shaved parmesan, toasted sunflower seeds, house lime vinaigrette

SPANISH SALAD \$12

Mixed greens, cucumbers, red onions, capers, castelvetrano olives, goat cheese, smoked paprika vinaigrette

MAHI SALAD \$15

Mixed greens, seared mahi, oranges, watermelon radish, sunflower seeds, goat cheese, pomegranate vinaigrette

GRILLED CAESAR \$10

Grilled romaine hearts, garlic oil croutons, shaved parmesan, caesar dressing

BABALU CHOP \$12

Romaine, black beans, grilled corn, red onions, tomatoes, toasted pepitas, queso fresco, house lime vinaigrette

BLACK BEAN BOWL \$10

Black bean salad, roasted corn, romaine lettuce, queso fresco, avocado, lime, red pepper purée

ADD-ONS:

CAPERS.....	\$1
AVOCADO.....	\$2
BACON.....	\$2
GRILLED CHICKEN.....	\$5
GRILLED SHRIMP.....	\$6
SEARED MAHI.....	\$8

SANDWICHES

All sandwiches includes your choice of side.

THE CUBAN \$13

Mojo-marinated pork, smoked ham, house-made dill pickles, yellow mustard, Swiss cheese, Duke's mayonnaise, pressed Cuban bread

THE MOJO CHICKEN \$14

Lime vinaigrette marinated chicken breast, pickled red onion, arugula, cracked pepper aioli, King's Hawaiian bun

BABALU BURGER \$14

Smelcer Farms beef, roasted roma tomato, caramelized onions, white cheddar, guacamole, smoked bacon, chipotle aioli, King's Hawaiian bun

BLACK BEAN BURGER \$13

Black bean patty, red pepper purée, avocado, lettuce, tomato, King's Hawaiian bun

MAINS

PAELLA \$18

Arborio rice, bacon, chorizo, shrimp, clams, mussels, tomato, onion

THE STEAK \$28

10-ounce New York Strip, lemon broccolini, garden pesto, crispy fingerling potatoes

THE PORK CHOP \$24

Thick-cut bone-in pork chop, manchego polenta, chimichurri, queso fresco

SCALLOPS \$20

Seared diver scallops, creamy tomato, chorizo, citrus greens, Cuban bread

SMOKED JERK CHICKEN \$16

Smoked chicken breast, jerk seasoning, Spanish rice

POLLO FUEGO \$18

Spicy fried chicken breast, refried lime and cilantro black beans, goat cheese, sweet pickled jalapeños

CAULIFLOWER STEAK \$15

Whole-head cauliflower, wild mushrooms, chimichurri, harissa, olive oil, cracked pepper, citrus greens

MAHI \$24

Grilled mahi, tomato salsa, chili crema, queso fresco, street corn

WILD MUSHROOM PASTA \$16

Egg yolk pasta, pecorino and parmesan, garden pesto, wild mushrooms
+ chicken 5, shrimp 6, scallops 8

STREET CORN RISOTTO \$15

Arborio rice, charred corn, lime crema, queso fresco, paprika
+ chicken 5, shrimp 6, scallops 8

SIDES

All sides are \$4

FITAS

CRISPY FINGERLING POTATOES

TAJÍN FRUIT SALAD

BLACK BEAN SALAD

MANCHEGO POLENTA

STREET CORN

SIDE SALAD

TACOS

*All tacos are served on corn tortillas.
Flour tortillas are available upon request.*

BEEF TACO \$5

Smelcer Farms beef, cilantro, onion, chipolte aioli, queso fresco

PORK TACO \$5

Mojo-marinated pork, cilantro, onion, lime, white cheddar, side of birria au jus

CITRUS JERK CHICKEN TACO \$5

Smoked jerk chicken, cilantro, queso fresco, onion, jerk sauce

SHRIMP TACO \$6

Panko fried shrimp, red cabbage, guacamole, soy honey aioli

MAHI TACO \$6

Seared mahi, red cabbage slaw, soy honey aioli

VEGETARIAN CHORIZO \$6

Chorizo-spiced Beyond meat, cilantro, onion, queso fresco, chili crema

SERVED AFTER 4 PM

SAVE ROOM FOR DESSERTS

KEY LIME

PANNA COTTA \$7

Lime panna cotta, key lime syrup, graham cracker crumble

FRUTA

PERFECTA \$8

Fresh local fruit, sweet cream, biscotti crumble, wild honey, mint

PUERTO RICAN

BREAD PUDDING \$7

Dulce de leche, Cuban bread, served a la mode

HORCHATA

ICE CREAM \$6

House-made cinnamon ice cream, Mexican chocolate ganache, toasted panko