

APPETIZERS

Brie Cheese Baked en Croûte 12
on apple cranberries compote ~ colored greens

Caesar Salad 9
homemade dressing ~ roasted bread julienne

Dozen Escargots Baked 10
with butter garlic and parsley

Fresh Blue Point Oysters
served with cocktail sauce
Half Dozen 13 | Dozen 26

Hot & Crispy Lobster Fritters 16
lemon ~ cilantro ~ aji dulce aioli

Over Night Baked Tomato Mozzarella Salad 11
low temperature dehydrated tomato ~ fresh mozzarella cheese ~ extra virgin olive oil

Puerto Rican Shrimp Gaspacho 12
freshly made plantain chips ~ chunky avocado ~ Island spices ~ chilled shrimps

Sushi Tuna Carpaccio 12
orange lemon zests ~ capers ~ olive oil ~ sea salt

Two Way Salmon Toast 12
lemon mango aioli ~ colored winter greens

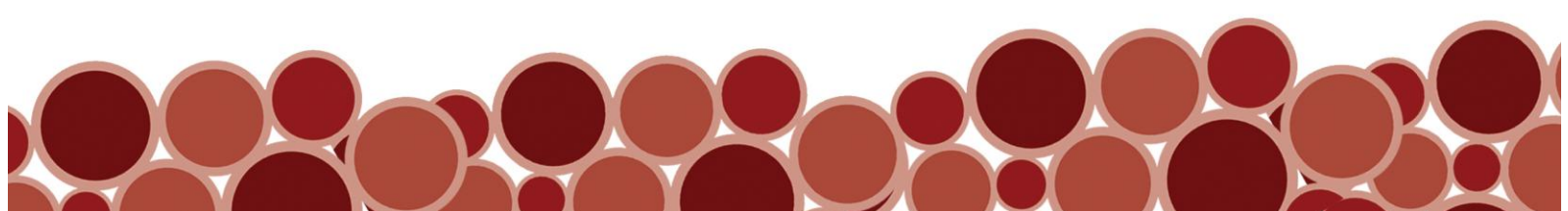
Winter Arugula & Crispy Ham Salad 9
pomegranate ~ extra virgin olive oil

SOUPS

Carrot & West Indies Curry Soup 8
roasted coconut shavings

Onion Soup 8
gratined with Emmental cheese

Chef's Soup Selection 8



PASTAS

Duck Confit Pear Ravioli 23
sautéed foie gras ~ creamy cognac prune sauce

Saffron infused Bavette 29
lobster ragout ~ grape tomatoes ~ basil cream

LA CAVA SPECIALTIES

Crispy Duck Magret 28
risotto and Granny Smith apples ~ bitter orange sauce drizzles

Golden Seared Red Snapper 22
sweet soft polenta ~ lila onion and grape tomato mojo ~ citrus aioli

Grilled Filet Mignon dressed in Apple Wood Bacon 26
puff pastry bed ~ savory wild mushroom ragout ~ madeira wine sauce

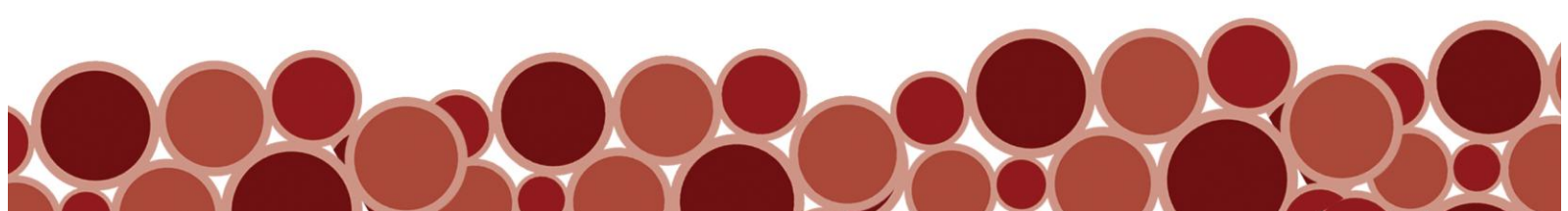
Grilled Lamb Chops 27
minted plum chutney ~ pancetta fingerling potatoes ~ red wine sauce

Pan Seared Sea Bass 32
smoked eggplant mousse ~ tomato jam ~ yellow pepper coulis

Pink Venison Loin 30
pumpkin risotto ~ lingo berries cognac sauce

Puerto Rican Adobo Spiced Pork Belly 25
served with pigeon peas risotto ~ dark rum sauce

Slow Braised Veal Cheeks 28
porcini risotto ~ tomato confit



FRESH FISH OF THE DAY

Salmon Fillet 22

Tuna Steak 22

Red Snapper Fillet 24

Passion Fruit Sauce ~ Orange Beurre Blanc ~ Lemon Butter Sauce

FIRE GRILLED PRIME MEATS

10 oz New York Sirloin Steak 26

16 oz Delmonico Steak 27

8 oz Lamb Chops 27

16 oz T-Bone Steak 28

12 oz Rib Eye Steak 32

16 oz Chateaubriand for Two 60

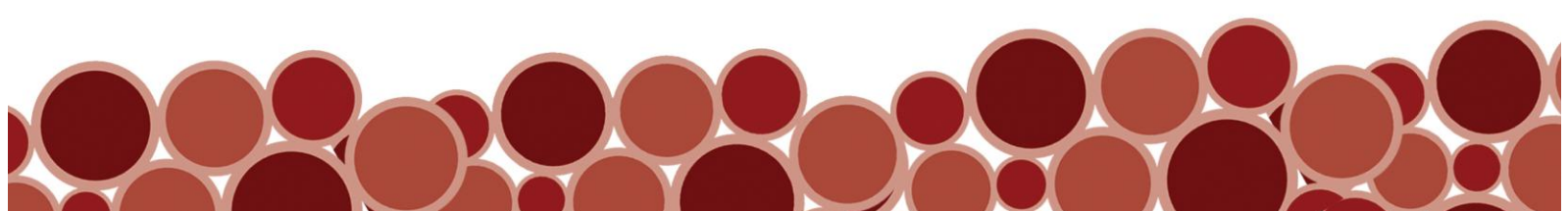
Green Peppercorn Sauce ~ Hollandaise Sauce ~ Wine & Shallots Sauce

SIDE ORDERS

Your choice of one with main course and vegetables:

- Baked Idaho Potato
- Pigeon Pea Risotto
- Fresh “Tostones”
- Potato Mash

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition.



DESSERTS

Guava Cheesecake 8
pineapple compot

Puerto Rican Sampler 8
coconut tembleque ~ arroz con dulce ~ mousse of coquito

Passion Fruit Banana Soufflé 8
caramelized nuts ice cream

Chocolate Bistro 8
red devil macaroon ~ caramelized apple wood bacon bites
orange red wine sauce

