

# Mehzcla Restaurant All Day Menu

## PARA PICAR

### rock shrimp ceviche 22

leche de tigre, red onion, cilantro, avocado, sweet potato, patacones

### costillas 22

baby-back ribs, garlic-chili glaze, scallions, sesame

### hamachi crispy rice 22

sweet soy, aji amarillo, lime, maracuya

### ahi tuna 23

mini tacos, wonton, ginger-sesame, yuzu-crema, caviar

### arepitas 14

fontina, medjool-date marmalade, cilantro

### medianoche croquetas 15

swiss cheese, cotto-ham, pickles, mustard aioli, lime zest

## ANTICUCHOS

### pork belly 18

salsa criolla

### faroe island salmon 22

citrus-miso glazed

### carne asada 24

mehzcla chimi, fleur de sel

### florida lobster MP

brown butter soy-hollandaise

## COMPARTIR

### **chaufa rice 16**

ginger, sesame, scallions, cilantro, yum-yum sauce, shiso sprouts

### **truffle fries 9**

truffle, garlic aioli, parmesan

### **grilled jumbo asparagus 9**

laudemio finishing oil

### **sweet plantains 9**

smoked agave, cotija cheese, chives

### **yuca frita bites 9**

chimichurri aioli

## SANGUCHES

*\*choice of crispy french fries or seasonal green salad*

### **smoked salmon club 18**

country wheat sourdough, thick cut smoked bacon, herb & caper mayo, avocado, lettuce, tomato

### **chef guido's chicharron 17**

sweet potato chips, mixed-pepper aioli, cilantro leaves, pickled red onions, brioche bun

### **lobster roll 29**

florida lobster, fresh herbs, citrus aioli, buttered brioche roll

### **hamburguesa 18**

short rib-brisket blend, cachu-mayo, aged cheddar, lettuce, tomato, brioche bun

### **crispy 18**

avocado taco cilantro-lime tofu-crema, pico de gallo, spicy-pickled red onion, corn tortilla

## ENSALADAS

add roasted salmon 8 | grilled chicken breast 6

### **baby gem caesar 18**

creamy caesar, shaved parmesan, lemon, crouton chips

### **avocado & tomato 17**

frisee, pickled red onions, cilantro, capers, red wine vinaigrette

### **mehzcla garden 17**

seasonal greens, radish, cherry tomato, asparagus, roasted cauliflower, lime-honey vinaigrette

## POSTRES

### **buñuelos 9**

mini fried doughnuts, chocolate sauce, cinnamon-sugar

### **crema catalana 12**

banana, dulce de leche, passion fruit

### **chocolate tres leches 12**

chocolate shavings, merengue brulee

### **coquito cheesecake 12**

rum brittle, caramel

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

executive chef steven acosta