

## Floribbean Menu

*Tradition and local products - that is what characterizes Floribbean cuisine. Floribbean cuisine include an emphasis on fresh ingredients and complex medleys of spices, especially strong flavors offset by milder ones. Floribbean cooking often uses less spicy heat than the Caribbean dishes that inspire it, that we complete with our personal touch.*

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### Starter

Beef and Chicken - Empanadas" small/crispy/delicious

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"Pa amb oli" - toasted Bread with fresh diced Tomatoes, Chipotle Chili, pickled Sardines, Cilantro and the best Olive Oil

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Grilled "Sobrasada" - Chorizo diced and sauteed in Red Wine, and Fig Jam served on toasted Bread

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### Main Course

Pan-fried Fillet of "Corvina" on roasted Peppers, smoked Paprika with Potato Croquettes

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Lamb Chops with Rosemary and Lemon, served with "Tumbet" Potato and Vegetable Towers and baked Artichokes

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### Dessert

Warm Floribbean Pound Cake soaked with Spiced Rum from Miami Rum Club and served with Orange Parfait



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