

D'ROSE

GASTROBAR

SIDE A - BITES

MARINATED OLIVES	6
Garlic, Olive Oil, Orange Peel, Herbs	
'CHONTADURO HUMMUS	8.5
Palm Fruit, Chickpeas, Crostinis	
STUFFED SWEET PLANTAINS	10.5
Whipped Goat, Guava	
PAPAS CHORRIADAS	8.5
Crispy Potatoes, Cheese Crumble, Ahogado, Aioli	
STREET CORN	10.5
Corn On The Cob, Cotija Cheese	
CHEESE CANVAS	13
Whipped Goat, Truffle Honey, Rose Powder	
RED BEAN CAZUELA	8.5
Frijolada, Peppers, Onions, Cilantro	
MUSSELS*	14
Prince Edward Island, Coconut Curry	
'CEVICHE AMAZONICA*	26
Local Catch, Passion Fruit Leche De Tigre, Yucca	
EMPANADA DOÑA ROSA*	9
Florida Tuna, Rice, Cilantro, Rose Aioli	
TUNA CARPACCIO**	16
Florida Tuna, Ginger, Garlic Aioli, Lulo Vinaigrette	
SALMON TAMAL*	17
Faroe Island, Banana Leaf, Corn Masa, Capers	
CEVICHE ROSE*	18
Shrimp, Onion, Cilantro, Rose Leche De Tigre	
'PULPO COSTEÑO*	22
Charred Octopus, Ahogado, Coconut, Olive Oil	
CHORIZO SANTAROSANO	14
Pork, Pomarola, Lime	
BLOOD SAUSAGE ALAMEDA	14.5
Pork, Rice, Pepperonata, Yucca Crisps	
CHICKEN ASADO**	13.5
Thigh, Polleria Aioli	
EMPANADA CRIOLLA	8
Shredded Beef, Aji De Rancho	
CRISPY PORKBELLY	11
Berkshire, Aji Verde	
'VACA FRITA AREPA	16
Slow Braised Beef, Corn Patty, Ahogado	
FLANK STEAK ASADA*	18.5
Chimichurri	

INTERLUDE - GREENS

'CHARRED SALAD	12
Gem Lettuce, Parmesan, Boquerones	
TOMATO TROPICOQUETA	11
Mango, Avocado, Queso, Lulo Vinaigrette, Pistachios	
BEETS	9
Arugula, Cilantro, Red Onion, Garlic Aioli	

SIDE B - PLATES

BRAISED PORK RICE	29
Sweet Peas, Crispy Pork Rinds	
LOMO CRIOLLO**	31
Tenderloin, Peppers, Onions, Potatoes	
SNAPPER ENTRE HOJAS	40
Local Florida Fish, Banana Leaves, Potatoes	
'BANDEJA D'ROSE	115
Tomahawk, Chorizo, Pork Belly, Roasted Chicken	
BURGER***	22
Brisket & Chuck, Caramelized Onion, Pancetta	

FINAL TRACK - SWEETS

AREQUIPE & SWEET FIGS	9
Caramel, Brevas, Meringue	
DULCE DE LECHE CAKE ROLL**	13
Sponge Cake, Vanilla Ice Cream, Fruit	
'CHOCOROSE**	18
Poundcake, Ganache, Coffee Ice Cream, Coffee Cherries	

THE MIX - OLOGY

GUARAPO DE CANA	14.5
Mi Campo Blanco Tequila, Sugarcane, Lime	
PASSION ROSE	13.5
Devil's Gin, Passion Fruit, Egg White, Alma Finca, Roses	
'AYAHUASCA	14.5
Amaras Mezcal, Campari, Panela, Lime, Pineapple	
TINTO	12.5
Amaras Mezcal, Mr. Black, Colombian Espresso	
LULADA SOUR	14
Aguardiente Antioqueño, Lulo, Egg Whites, Panela, Lime	
COCOLOC	13
Malibu Rum, Mint, Coco Lopez, Lime	
TOMACITO	14.5
Bulleit Bourbon, Ancho Reyes, Angostura Bitters	
SANGRIA	13
Rose Red Beer	

EXECUTIVE CHEF - OSYAMIL MILIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*This item is served using raw, shellfish or undercooked ingredients, Items marked with ** are related to gluten. **Please inform your server if a person in your party has a food allergy**
D' ROSE is a cashless restaurant. Credit and debit accepted.



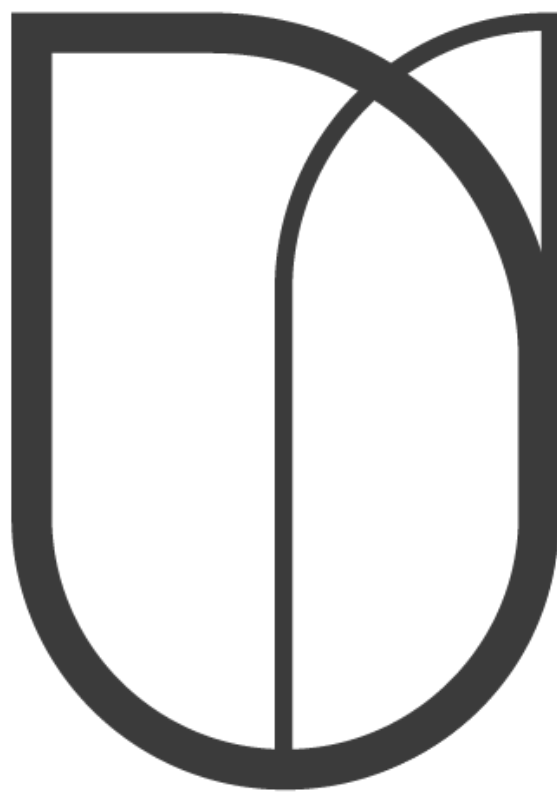
"WE DON'T COOK - WE COMPOSE"
"INGREDIENTS ARE INSTRUMENTS"
"CHEFS BRING THE SOUL"
"THE KITCHEN IS THE STUDIO"
"FOOD IS THE SONG"

**WE ARE PROUD TO SUPPORT
LOCAL & SUSTAINABLE FOOD**



D'ROSE

G A S T R O B A R



BY

Chef Vic

