

## Plated

**Every Menu is Custom Designed By Chef Kevin Roth To Meet Your Personal Tastes  
Here are Some Of Chef's Favorites**

### SOUPS AND SALADS

**Smoked Chicken Soup with bolitas de guineo**

**Plantain Soup with Grilled Prawn and Smoked Chili Oil**

**Seasonal Gazpacho (v)**

**Local Leaves Tossed With Mango, Goat Cheese, Toasted Pepitas (Pumpkin Seeds) (v)**

**La Estacion Chopped Salad** Local Lettuces, Cucumber, Red Onion, Peppers, Corn & Radishes,  
Lime Vinaigrette (v)

**La Estacion Caesear Salad:** Crisp Romaine, Creamy Garlic-Caper Dressing, Manchego Cheese,  
Homemade Croutons (v)

**Mixed Organic Local Greens** sliced radishes, cucumbers, red onions, queso fresco(local cheese)  
and toasted Hemp Seeds. House-Made passion fruit vinaigrette. (v)

### APPETIZERS

**Pastelillo (local beach favorite)** homemade empanada filled with smoked chicken, organic local kale,  
manchego cheese and local leaves

**Local Fish Ceviche** Fresh Citrus, Chiles & Herbs, w/ arepitas de coco (local fried coconut bread)

**Brisket Avocado Toast** Grilled Local Bread, Fresh Avocado

**Slow Smoked Pulled Pork Kayak** Sweet Plantain, Pulled Pork, Local Cheese, Cilantro-Lime Crema.

**St Loius Style Ribs** with tomato/watermelon/cucumber salad and cornbread crumble

**Local Swordfish or Shark Pincho** local fish kebob, garnish and sauce seasonal

**Ginger and Pepper Crusted local Tuna** with homemade kimichi vegetables



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### ENTREES

**Tequila Marinated Chicken** *Cooked Over An Open Fire, Salsa Verde, Charred Pineapple, Black Beans And White Rice*

**Ancho Chile Marinated Churrasco (Skirt Steak)** *Arroz Congri, Mashed Avocado*

**BBQ Ribs** *(Guava BBQ Sauce), Watermelon Salad and Salted Carmel Corn Bread*

**Puerto Rican Mushroom Risotto** *Oak Fired Short Rib, Herbs, Manchego Cheese*

**Charred Arugula Risotto with Lemon Butter Poached Lobster Tail**

**Filet Mignon** *Bacon Blue Cheese Gratin and Grilled vegetables*

**Sofrito Marinated Grilled Shrimp** *Herbed Polenta and Smoked Chili Oil*

**BBQ Chuleton (Smoked Double Cut Pork Chop)** *Sweet Plantains, Rice and Red Beans*

**Seasonal Local Fish** *Mashed Roots, Grilled Local Veggies & Chimichurri*

**Whole Roasted Churrasco (Skirt Steak)** *marinated in sofritio and smoked over rum wood-sliced to order. Served with garlicky yucca and papaya chimichurri..*

**Vegetable Mofongo** *locally sourced Greens and Veggies, sautéed with White Wine and Garlic (v)*

**Award Winning Brisket** *Garlic Mashed Potatoes, Brisket Gravy and Grilled Asparagus & Onions*

**Wood Fire Grilled Local Chicken Breast** *Mashed Roots, Charred Corn Salsa*