

CEVICHE

FLORIDA RED SNAPPER CEVICHE

fresh Florida red snapper, amarillo leche de tigre, shaved onion, cancha corn, choclo & sweet camote 13

SHRIMP CEVICHE

aji tomato, leche de tigre, poached jumbo shrimp, roasted cancha & choclo 14

CEVICHE NIKKEI

salmon, poached shrimp & calamari 15

CEVICHE COLLECTION

A TASTE OF OUR THREE CEVICHEs
shrimp, Florida red snapper & Nikkei 19

SALTADOS

TALLARIN SALTADO

stir-fried al dente pasta tossed with chicken, fresh sautéed aji amarillo, red & green peppers, red onions, scallions & ripe tomatoes, finished with a touch of ginger, aged vinegar & oyster sauce 15

SUBSTITUTE BEEF* 19 | SHRIMP OR TUNA* 21 | VEGETARIAN 15

LOMO SALTADO

filet mignon tips gently stir-fried with red onions, aji amarillo & ripe tomatoes topped with French fries, served over white rice 21

SUBSTITUTE SHRIMP OR TUNA* 24

TAPAS

ALBÓNDIGAS toasted pine nuts, raisins, smoked tomato, manchego cheese 7

GARLIC SHRIMP roasted garlic broth, pressed Cuban bread 12

FLAMENCO WINGS traditional buffalo, sticky sesame ginger, Caribbean jerk, served with garden ranch 12

CRISTAL BREAD & TOMATOES cristal bread baked to perfection, beefsteak tomatoes, house seasoning & extra virgin olive oil 6

CRISPY CALAMARI smoked tomato, lemon, parsley 11

TORTILLA ESPAÑOLA farm fresh eggs, caramelized onions, Yukon gold potato 8

TETILLA CHEESE & SHAVED SERRANO HAM Marcona almonds & marinated figs, shaved Serrano ham served with pico bread 11

AGED MANCHEGO marinated olives, roasted pepper hummus, mini palitroques & garlic croutons 10

TEQUEÑOS dough filled with queso blanco, served with guava sauce & aji amarillo aioli 7

SOUPS & SALADS

CALDO GALLEGO 9

FEATURED SOUP OF THE DAY 6

CAESAR SALAD* chopped hearts of romaine with roasted red peppers, Kalamata olives & anchovies, topped with a homemade grilled parmesan cheese & garlic crouton 10

ADD CHICKEN 6 | TENDERLOIN TIPS* 7 | SALMON* 8 | SHRIMP 8 | TUNA* 8

LATIN COBB SALAD mixed field greens, bacon, grape tomatoes, avocado, ripe mango, blue cheese 10

ADD CHICKEN 6 | TENDERLOIN TIPS* 7 | SALMON* 8 | SHRIMP 8 | TUNA* 8

FLAMENCO NIKKEI TUNA SALAD* fresh field greens tossed with Napa cabbage & fresh strawberries, candied pecans, orange segments & fried rice noodles topped with seared tuna, sesame-ginger dressing 15

DORAL SALAD summer greens, cherry tomatoes, carrots & cheese topped with homemade grilled parmesan cheese & garlic crouton 6

AVOCADO SALAD fresh Hass avocados, red cherry tomatoes & yellow pear tomatoes, chopped red onions topped with fresh cilantro 8

FLATBREADS

MARGHERITA ripe tomatoes, buffalo mozzarella cheese, fresh basil & extra virgin olive oil 11

CUBAN black beans, Spanish chorizo, Monterrey Jack cheese, fresh peppers, onions & cilantro 12

CLASSIC PEPPERONI marinara sauce, mozzarella cheese & pepperoni 11

HANDHELDS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW OR KETTLE CHIPS

THE ALL-AMERICAN CHEESEBURGER* 10oz. grilled all-beef Angus patty served with lettuce, tomatoes, red onions & a pickle on a freshly-baked big bun 12

FLAMENCO BURGER crispy serrano, avocado, aji panca aioli, choice of cheese 13

MAHI FISH SANDWICH grilled mahi a la plancha, mango chutney & cilantro aioli 12

REUBEN SANDWICH layers of thinly-sliced corned beef, melted natural Swiss cheese, tangy sauerkraut & Thousand Island dressing served on toasted marble rye 10

TRADITIONAL CLUB SANDWICH sliced turkey breast, crisp bacon, sliced tomatoes & lettuce served on your choice of toasted bread with mayonnaise 10

CHICKEN BACON SANDWICH grilled chicken breast, crisp bacon, sharp cheddar cheese served with lettuce, tomatoes & onions on a toasted artisan roll 10

CUBANO DE TAMPA shaved sweet ham, roasted pork, genoa salami, pickles & Swiss cheese 13

FAVORITOS

CHARGRILLED CHURRASCO

roasted pepper chimichurri, yucca frites 26

NEW YORK STRIP STEAK*

grilled sirloin steak served with Yukon mashed potatoes, grilled asparagus & a sherry reduction 27

VACA FRITA DE POLLO

house mojo & onions served with white rice, black beans & maduros 18

MILANESA DE POLLO

served with white rice, black beans & fried maduros 18

CRISPY SALMON A LO MACHO

baby kale, fingerling potatoes 22

ROPA VIEJA

served with onions, white rice, black beans & maduros 19

FLAMENCO WHOLE RED SNAPPER

fried Florida red snapper served with white rice, black beans & yucca fritter strings 29

GLUTEN FREE PREPARATION AVAILABLE UPON REQUEST ON MOST MENU ITEMS

15% automatic service charge will be added to your check.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SIGNATURE COCKTAILS

MARGARITA ON THE ROCKS

Casamigos Tequila, lime juice,
sour mix, salted rim
11

CLASSIC MARTINI

Tito's Vodka, dry vermouth, green olive
10

CLASSIC MOJITO

Bacardi Superior Rum, lime juice,
mint leaves, sugar, club soda
10

FLAMENCO MOJITO

Captain Morgan White Rum, lime juice
& pink grapefruit juice, club soda,
mint leaf, lime wedges
9

DARK & STORMY

Myers's Dark Rum,
ginger beer, lime wedge
10

FLAMENCO PALOMA

Hornitos Tequila, agave nectar,
lime juice, grapefruit juice, soda
9

CUBA LIBRE

Bacardi Gold Rum, coke, lime wedge
8

TEQUILA SUNRISE

Tres Agaves Tequila, orange juice,
dash of grenadine
11

LONG ISLAND ICED TEA

Tito's Vodka, Tanqueray Gin,
Bacardi Superior, Reposado Tequila,
triple sec, sour mix, coke
11

COSMOPOLITAN

Absolut Vodka, cranberry juice,
Cointreau, lime juice
11

THE GOLFER

Hendrick's Gin, grapefruit juice, ginger ale
8

TOM COLLINS

Bombay Sapphire Gin, lemon juice,
simple syrup, club soda
12

DRUNKEN FLAMINGO ROSEMARY GIMLET

Bombay Gin, lime juice,
rosemary syrup, grenadine
9

MANHATTAN

Makers Mark Whiskey, sweet vermouth,
dash of Angostura, orange peel
11

BEER

DRAFT BEER

BUD LIGHT Low calorie American lager 5.5

STELLA ARTOIS Pale lager 6.5

DAILY DRAFTS Ask for what's on tap today 6

DOMESTIC BOTTLED BEER

BUDWEISER 5

BUD LIGHT 5

COORS LIGHT 5

MICHELOB ULTRA 5

LAGUNITAS IPA 5

GOOSE ISLAND IPA 5

STELLA ARTOIS 5

MILLER LIGHT 5

CRABBIS GINGER BEER 5

CRAFT GINGER (NON-ALCOHOLIC) 5

BLUE MOON 5

ANGRY ORCHARD CRISP APPLE CIDER 5

MICHELOB AMBERBOCK 5

YUENGLING 5

SAM ADAMS SEASONAL HOPSCAPE 6

SAM ADAMS BOSTON LAGER 6

INTERNATIONAL BOTTLED BEER

HEINEKEN Pale lager 6

GUINNESS Stout 6

NEGRA MODELO Mexican lager 6

MODELO ESPECIAL Mexican lager 6

PRESIDENTE Dominican lager 6

PRESIDENTE LIGHT Dominican lager 6

CORONA Mexican pale lager 6

WINE

SPARKLING WINE

BOLLA PROSECCO

8 30

PIPER SONOMA ROSE

11 40

SALVATOR PRINCIPE PROSECCO

12 42

VEUVE CLICQUOT BRUT

135

WHITE WINE

SEÑORIO DE UNX, VIURA - SPAIN

7 25

VANIDADE, ALBARIÑO - SPAIN

8 33

TRINITY OAKS, CHARDONNAY - USA

8 33

TRINITY OAKS, PINOT GRIGIO - USA

8 33

SEAGLASS, SAUVIGNON BLANC - USA

9 35

ENATE UNOAKED, CHARDONNAY - SPAIN

10 38

CAMPO ELISEO, RUEDA - SPAIN

13 50

MAR DE FRADES ALBARINI, RIAS BAIXAS - SPAIN

15 59

RED WINE

SEÑORIO DE UNX, TEMPRANILLO - SPAIN

7 25

CONDE DE SIRUELA, ROBLE - SPAIN

9 35

KODEN DE LUIS ALEGRE, RIOJA

10 38

TRINITY OAKS, MERLOT - USA

8 33

TRINITY OAKS, CAVERNET - USA

8 33

SEAGLASS, PINOT NOIR - USA

9 35

THE PRISONER, RED BLEND - USA

125

CAYMUS, CABERNET - USA

160

Beverage tax of 9% and a 15% Service Charge will be automatically added to your check.