



Floridita

April 2010

appetizers:

navarrico butter bean cream soup toasted pine nut & cilantro mole, smoked cheese tortillas (v)	£6.50
stone crab empanadas curry infused crème fraiche, mango-mint mojo, crushed avocado	£9.00
chorizo picante jamón serrano, cured salchichón, sweet pickled guindilla chillies	£8.50
avocado & palm heart salad orange, pink grapefruit, smoked pimentón, garlic croutons (v)	£7.50
tarta de queso monterey jack, smoked ham, rocket, chipotle ketchup	£8.00
ceviche lime-cured salmon, shrimp & octopus, jalapeño, coriander, hot yuca fries	£10.00
floridita chopped salad roast peppers, swiss cheese, cucumber, garbanzo beans, red onion, vine-tomato, kalamata olives (v)	£7.50
stuffed piquillo peppers ewes milk cheese, roasted pear & pecan salsa, lambs lettuce (v)	£8.00
sea scallops mango & green apple slaw, sauté potatoes, pancetta vinaigrette	£14.00
char-coal grilled lobster watercress, lime, garlic, parsley & chilli butter	half £18.00 / whole £28.50

specialities:

churrasco barbequed lamb, pico de gallo, guacamole, warm flat bread	£15.50
spit-roast suckling pig black bean, smoked bacon & hot sausage feijoada, lime gremolata	£18.50
quesadilla monterey jack, spinach, roast peppers, jalapeño chilli, sour cream, crushed avocado (v)	£11.50
maple-roasted salmon warm waxy potatoes, garbanzo beans, chorizo picante	£14.50
whole grilled garlic chicken butterflied, garlic-lemon adobo, tomatillo green salsa	£16.50
soy-chipotle marinated swordfish shaved fennel, blood orange, red onion & coriander salad, chimichurri relish	£17.00
spinach & queso blanco dumplings homemade, roasted tomato-chilli sauce (v)	£12.50
lobster thermidor Floridita Havana classic, button mushrooms, english mustard, parmesan	£29.50
char-coal grilled whole lobster Watercress, lime, garlic, parsley & chilli butter	£28.50

side dishes:

each priced at £3.50

- cuban black beans (v)
- yuca fries, aioli (v)
- vine tomato, red onion, basil (v)
- steamed basmati rice (v)
- wilted spinach (v)
- ceasar salad, parmesan & ortiz anchovies
- thick-cut chips (v)
- wild rocket & parmesan (v)
- sautéed field mushroom, garlic, spicy chorizo
- moro & crisanos (black beans, rice, bacon)
- mashed maris piper potatoes (v)
- mixed leaf salad (v)

steaks from the grill:

We pride ourselves in sourcing the highest quality British beef. Traditionally and naturally reared on lush, mineral rich pastures our beef is specifically dry-aged maximizing flavour and tenderness for the enjoyment of our guests.

rump:

10oz (285g) picanha, aged 21 days
brazilian cut from the tender rump's cap, served traditionally with bacon farofa & chimichurri relish £16.00

classic hamburger
prime-aged chopped rump steak, organic pancetta, tomato salsa, shoestring fries £13.00

floridita hamburger
classic hamburger, crispy-fried portabello stuffed with cream cheese, jalapeño, grilled chorizo £17.00

sirloin:

9oz (225g) on the bone, angus, aged 28+ days £16.50

10oz (285g) angus, aged 28+ days £18.50

16oz (450g) new york strip, charolais, aged 25 days £25.00

rib:

10oz (285g) angus, aged 28+ days £18.50

24oz (680g) on the bone, charolais, aged 25 days £30.00

fillet:

7oz (200g) angus, aged 28+ days £20.00

12oz (340g) on the bone, angus, aged 28+ days £27.00

22oz (624g) chateaubriand, angus, aged 28+ days for two £52.00
served with potato gratin, watercress, shoestring fires, watercress

sauces: each £2.00

- chimichurri relish
- chipotle ketchup
- béarnaise
- green peppercorn
- saffron, mustard & black pepper butter
- garlic, parsley & chilli butter

desserts:

guanaja chocolate warm valronha brownie, clotted cream	£7.00
blood orange sorbet, pistachio twill, fresh mango	£6.50
cheesecake bourbon vanilla, white chocolate, ginger cookies	£7.50
lemon tart caramelized, honeycomb, vanilla ice-cream	£6.50
dessert selection chocolate pave, coconut marquise, crème brûlée	£8.50
cheese selection of british & continental, quince jelly, fennel sourdough	£9.50
baked Alaska ginger génoise, crushed raspberries, vanilla ice-cream	for two £14.00
petit fours for two	£6.00

Should you for allergy or dietary reasons have any questions about the ingredients in our dishes, please ask for the Manager. We regret that we cannot guarantee that any of our dishes can be totally nut trace free.

Your bill will be left open for you to leave a gratuity at your discretion.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.
Floridita complies with the hospitality industry's voluntary code of practice.

An optional £6 per person music charge will be added to your final bill.
Prices include VAT at the prevailing rate.