

appetizers

quail & chicken ballantine	9.00
free range, pistachios, creole dressed figs	
cream of sweet-corn bisque	8.75
tiger prawn & cilantro butter	
smoked chicken croquettes	8.50
mozzarella, red onion, aioli	
warm artichoke, parmesan & leek tartlett (v)	8.75
dressed bitter endive	
'rope vieja' of confit duck	8.75
poached hens egg, jalapeño crème fraiche	
spiced black bean soup (v)	7.75
scotch bonnet, coconut, grilled forcaccia	
pata negra, cured iberico ham	15.50
confit tomatoes, pickles, sour dough	
snapper ceviche, coconut & lime	9.25
chicory & rocket salad	
stuffed piquillo peppers, soft cheese & anchovies	8.75
hot sauce & shaved parmesan	
char-coal grilled lobster	half 19.00 / whole 36.00
garlic & parsley butter	

salads

mixed salad, olive oil & lime juice (v)	6.00
avocado, heart of palm & orange salad (v)	8.75
tomato, red onion & basil (v)	6.00
caesar salad with ortiz anchovies	6.50
wild rocket & parmesan (v)	6.50

lobsters

char-coal grilled	36.00
garlic & parsley butter	
thermidor	39.75
baked with button mushrooms, white sauce & parmesan	

mains

roast rump of lamb, nicoise	22.00
spiced lamb & sweet plantain moussaka	
spit-roast organic suckling pig	22.50
garlic, lime & oregano mojo, dirty rice	
mozzarella, aubergine & basil quesadilla (v)	15.00
sour cream & salsa cruda	
fillet of loch duart salmon	18.00
roast, clams, braised lettuce, warm butter sauce	
cuban frita	15.00
rib of beef hamburger, spanish sausage & salsa	
spice blackened seabass fillet	21.00
velouté of crab, wilted spinach	
risotto of wild mushrooms (v)	17.50
soft herbs, taleggio, crispy parsley	
char-coal grilled chicken breast	18.50
sautéed courgettes, pine nuts & raisins	

dishes to share

(SHARING DISHES ARE FOR TWO PEOPLE MINIMUM - PRICES SHOWN ARE PER PERSON)

whole roast chicken, garlic & thyme (free range)	20.50
cuban style accompaniments	
argentinean aberdeen angus chateaubriand (aged for 28 days)	35.00
watercress, béarnaise sauce & potato gratin	
whole slow-roast suckling pig	60.00
baked apples & cranberries	
(for 4 persons & minimum 48 hours notice required)	

steaks

sirloin

9oz (225g) aberdeen angus, on the bone & aged 21 days	22.50
10oz (285g) aberdeen angus, dry aged 21 days	25.50
16oz (453g) new york strip, prime charolais & dry aged 28 days	41.25

an amazing cut of beef from the very heart of the sirloin. coming from the prestigious prime charolais breed, this has been dry aged for 28 days ensuring an exceptional full flavour. viewed by connoisseurs as the 'ultimate steak' due to its juicy and tender nature, this is for either the hungry or can share by two.

rib eye

10oz (285g) argentine aberdeen angus, aged 28 days	24.00
24oz (680g) bone-in rib, prime charolais, dry aged 28 days	48.00

for the serious meat eaters! this cut has exceptional flavour due to it being cooked on the bone and the beautiful marbling of the meat. a supreme experience to be truly savoured. for either the hungry or can share by two.

fillet

7oz (200g) hereford, aged 21 days	28.50
12oz (340g) hereford, aged 21 days	44.00
22oz (624g) whole roast argentine aberdeen angus chateaubriand aged 21 days	70.00

the 'King of Steaks' being the most highly prized, sought after and tender of all cuts of beef. cooked and served in the traditional method with gratin potatoes, watercress and béarnaise sauce. for two to share.

rump

10oz (285g) picanha, aged 28 days	23.00
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brazilian style cut taken from the rump's 'cap' ensuring it is more tender than a standard or traditionally cut rump steak. served in a latin american style with bacon farofa & chimichurri dressing.

additions

½ charcoal grilled lobster with garlic & parsley butter	19.00
pan fried foie gras with truffle sauce	6.50

sauces & butters each 2.75

béarnaise sauce
sauce bordelaise (beef marrow & red wine)
green peppercorn sauce
argentinean chimichurri relish
garlic & parsley butter
saffron, mustard & black pepper butter

side dishes

cuban black beans (v)	4.25
mixed leaf salad, olive oil & lime juice (v)	4.50
tostones fritters & garlic dipping sauce (deep fried plantain) (v)	4.00
tomato, red onion & basil salad (v)	4.00
steamed rice (v)	3.85
caesar salad & ortiz anchovies	4.50
moros & cristianos (black beans, rice & bacon)	4.25
potato chips (v)	3.85
wilted spinach (v)	4.50
roast pepper, onion & courgette sofrito (v)	4.50
buttered mashed potatoes (v)	3.85
grilled field mushrooms, garlic & chorizo	4.50
selection of freshly baked breads	3.50

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. Prices include VAT at the prevailing rate.

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.

An optional £6 per person music charge will be added to your final bill.