

TEATRO RESTAURANT

choose 1 appetizer & 1 entree or 1 entree & 1 dessert **\$57**

Appeti-zers

PINEAPPLE MARGARITA SHRIMP

pineapple agua chile, mezcal jelly, mint, watermelon radish *(sf)*

BEEF TARTARE

roasted beets, fennel, whole mustard, chives, capers, caper vinaigrette, malanga chips *(s, v)*

ADOBO STEAK TACO

tomatillo salsa, cilantro, pickled onion, lime, blue corn tortilla *(s)*

SMOKED CAESAR SALAD

red romaine, pecorino, anchovy crouton crumble *(m, e, w, f, s)*

TUNA CRUDO

yuzu, shoyu, avocado crema, salsa macha, green papaya, jalapeño, red onion, cilantro *(m, e, se, f, s, tn)*

WARM CRAB DIP

crab, jalapeno, corn, cream, crispy onions and garlic, *toasted baguette (m, w, sf, s)*



GRILLED OCTOPUS

recado negro, salsa macha, yellow pepper crème, duck fat potatoes *(m, se, sf, s, tn)*

CHICKEN POULET ROUGE

pan seared half chicken, caper vinaigrette, frisee salad, lemon oil, charred lemon *(s)*

SALMON AU BEURRE BLANC

cured & smoked atlantic salmon, dill and chive beurre blanc, snap peas, crispy quinoa and tobiko *(f, m, s)*

MUSHROOM & GRUYERE TART

french onion cream, gruyère, oyster & maitake mushrooms, crispy onions, crispy garlic, herbs *(m, e, w, s, vg)*

TEATRO FISH ESCABECHE

tomato romesco, green plantain fritters, pickled pepper & shallot *(w, tn, [almond], f, s)*

GRILLED LAMB CHOPS

tamarind glaze, brown butter couscous, whipped labneh, oregano vinaigrette *(m, w, s) +\$12 UP CHARGE*

Entrées

CENTER STAGE STEAK & POTATOES

skirt steak, caper butter, baked potato filled with mashed potatoes, crispy pork, whipped butter and tobiko *(m, s, f)*

12 OZ. 1855 RIB BYE ENHANCEMENT + \$17

8 OZ. ANGUS FILET ENHANCEMENT + \$10



Allergens

M contains milk

E contains egg

W contains wheat

P contains peanut

TN contains tree nut

SE contains sesame

F contains fish

SF contains shellfish

S contains soy

V vegan

VG vegetarian

Mocktails

ESPRESSO MARTINI \$18

Ritual Zero Proof rum | coffee | honey syrup

DON'T BREAK A LEG \$18

Ritual Zero Proof gin | lime juice | raspberry syrup | basil

LYCHEE SPRITZ \$18

Ritual Zero Proof tequila | lychee syrup | mint | soda water



Sides

TEATRO BAKED POTATO \$10
baked potato stuffed with mashed potatoes, crispy pork whipped butter, tobiko (*m, s, f*)

ROASTED BROCCOLINI \$10
broccolini with charred lemon (*v*)

ROASTED MUSHROOMS \$8
maitake mushroom, brown butter, crispy garlic, herbs (*m, vg*)

BREAD PLATTER \$8
House Parker rolls, 3 seasonal butters (*m, d*)

PLANTAIN FRITTERS \$10
grated green plantain, sea salt, romesco sauce (*s, v, tn, w*)



\$5

PEPSI DIET PEPSI STARRY GINGER ALE

WATER \$8

Acqua Panna, still
Sanpellegrino, sparkling

ICED TEA \$6

unsweetened
arnold palmer

Desserts



CURTAIN CALL KEY LIME PIE
florida key lime pie, meringue two ways, kaffir lime crumble (*m, vg*)

STICKY BANANA PUDDING
banana, date cake, dulce de leche, candied pecans, spiced whipped cream (*m, e, w, tn, vg*)

COCONUT SORBET
caramelized pineapple, coconut cluster, coconut caramel (*tn, v*)

SPICED CHOCOLATE TART
chili chocolate ganache, whipped cream (*m, e, w, vg*)

Juices \$10



WATERMELON
LEMONADE
TANGERINE
PINEAPPLE
GRAPEFRUIT
APPLE

Coffee tea \$7

DOUBLE \$6
COLADA \$5
CORTADITO \$5
ESPRESSO \$4
AMERICANO \$4
LATTE \$6
CAPPUCCINO \$8

TEA FORTE
jasmine green
english breakfast
chamomile citron
earl grey
white ginger pear