

# NKB

NATIVO KITCHEN + BAR

## STARTERS

### CAUSA DE PULPO

octopus "al escabeche", purple potatoes,  
lavender pickled orange segments

18

### BEET HUMMUS

pickled radishes, fresh cucumber, roti bread

12

### GREEN APPLE CRUDO

sliced local fish, green apple two ways,  
sweet potato puree

15

### FOIE GRAS TERRINE

GRADE A FOIE GRAS, smoked dates gelee, tangerine gel, brioche

28

### EMPANADA DE CARNE

braised ossobuco, cumin aioli

9

### QUESOS Y FIAMBRES

seasonal selection of local and imported cured meats and cheeses,  
apricot jam, grilled bread, marcona almonds, Calabrian chilies

21

## SOUPS

### CHICKEN NOODLE SOUP

roasted chicken, vegetables, spaghetti

10

### CALABAZA SOUP

roasted pumpkin, oyster mushroom

8

## SALADS

### CREAMY RICOTTA SALAD

homemade ricotta, local turnips three ways,  
seasonal greens

13

### HOUSE SALAD

seasonal greens, jicama, cucumber, radishes,  
lemongrass vinaigrette, malanga chips

13

### PROVOLETTA SALAD

Argentinian style cheese, rucula, tarragon,  
cherry tomatoes

15

## PASTAS

### GOAT CHEESE GNOCCHI

smoked eggplant puree, balsamic tomatoes

26

### LOCAL SEAFOOD TAGLIOLINI

sweet garlic puree, smoked fish, Key West shrimp

27

## LARGE PLATES

### HALLACAS VENEZOLANAS

vegetable stuffing, red pepper chutney, chorizo Colorado oil

28

### DUCK BREAST

polenta, pickled calabaza, foie gras

32

### RIBEYE, 1LB

bone-in, dry-aged 60 days, choice of side

MP

### HIBISCUS BRAISED CHICKEN

barley, sunburst squash, pickled beech mushrooms

32

### BEET GLAZED SHORT RIB

carrot puree, pickled brussel sprouts, oyster mushrooms

30

### MARINATED STEAMED FISH

avocado foam, farro salad

27