



THE WAVE

KITCHEN & BAR

AN ESTEFAN KITCHEN
RESTAURANT

GF - GLUTEN FREE

V - VEGAN

 CHEF'S FAVORITE

TO SHARE

CRISPY CALAMARI & SHRIMP

18

Creole Tomato Sauce, Crispy Peppers, Parmesan Reggiano, Lemon

FLORIDA CLAMS AL AJILLO

18

Garlic, White Wine, Shallots, Chili, Fresh Herbs, Grilled Focaccia

KEY WEST PINK SHRIMP AL AJILLO

17

Garlic, White Wine, Shallots, Chili, Fresh Herbs, Grilled Focaccia

PLANTAIN CUPS

15

Ropa Vieja, Manchego Cheese, Creole Sauce, Cilantro

CHARRED GRILLED SPANISH OCTOPUS & CHORIZO

19

Potatoes, Olives, Fennel, Sauce Rouille

BLACK BEAN HUMMUS

14

Cilantro-Lime Crema, Olive Oil, served with Tortilla & Tropical Chips

HAM CROQUETTES

14

Béchamel, Serrano Ham, Chimichurri Aioli

SOUPS & GREENS

CUBAN BLACK BEAN SOUP GF | V 8

Sofrito, Culantro, Spices

BUTTERNUT SQUASH & CRAB BISQUE 14

Cream, Chives, Fresh Crabmeat

AVOCADO SALAD GF | V 18

Fresh Avocado, Tomato, Red Onion, Watercress, Cucumber, Cilantro-Lime Vinaigrette

BEET & BURRATA GF 17

Arugula, Heirloom Tomato, Pistachio-Basil Pesto, Extra Virgin Olive Oil, Balsamic Glaze

THE CAESAR* 15

Romaine, Kale, Radicchio, Parmesan Reggiano, Garlic Croutons, Boquerones, Creamy Parmesan Dressing

SALAD ADDITIONS:

Chicken 9 | Shrimp 11 | Skirt Steak 24 | Catch of the Day MKP

BABY GEM WEDGE 16

Sundried Tomatoes, Radish, Bacon, Pumpkin Seeds, Red Onion, Green Goddess Dressing

CHILLED SEAFOOD

CITRUS POACHED SHRIMP COCKTAIL GF 20

Cocktail Sauce, Lemon

AHI TUNA & SALMON TARTARE* 20

Avocado, Cucumber, Cilantro, Red Onion, Scallions, Masago, Seaweed, Wasabi Aioli, Yuzu-Soy Vinaigrette, Tropical Chips

LOCAL SEASONAL FISH CEVICHE* 18

Fresh Local Fish, Fresh Citrus Juice, Cilantro, Red Onion, Jalapeno, Red Bell Pepper, Tropical Chips

OCTOPUS CEVICHE* 19

Aji Amarillo, Fresh Citrus Juice, Red Onion, Cilantro, Jalapeno, Red Bell Pepper, Tropical Chips

CEVICHE DUO* 20

Sampling of Local Fish & Octopus Ceviche

**Consuming raw meat, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw foods, and should eat foods fully cooked.*

20% service charge added to parties of 8 people or more.



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ENTREES

 CHEF'S FAVORITE

FRESH LOCAL FISH OF THE DAY MKP

Pan Roasted, Grilled or Blackened
Seasonal Vegetables, Charred Lemon,
Tomato Caper Vinaigrette

SEARED DIVER SEA SCALLOPS 46

Butternut Squash Hash, Organic Mushrooms,
Wilted Spinach, Bourbon Maple-Bacon Glaze

KEY WEST PINK SHRIMP 43 TRUFFLE SCAMPI

Truffle-Herb Butter, Tomatoes, Garlic,
White Wine, Parmesan Reggiano,
Garden of Esther Squid Ink Linguini

ROASTED SPAGHETTI SQUASH & 32 ORGANIC MUSHROOM RAGU GF | V*

Confit Garlic, Tomato,
Parmesan Reggiano, Fresh Herbs

PAELLA A LA COSTA GF FOR ONE 38 | FOR TWO 64

CALASPARRA RICE DISH
Clams, Mussels, Scallops, Shrimp, Chorizo,
Chicken, Peppers, Peas

Add 1/2 Maine Lobster Tail | MKT

PAELLA DE SETAS WITH LOCAL VEGETABLES GF FOR ONE 28 | FOR TWO 48

Asparagus, Mushrooms, Piquillo Peppers,
Green Beans, Peas, Artichokes, Tomatoes,
Pearl Onions, Squash

TAMARIND BRAISED BEEF SHORT RIBS 40

Yukon Gold Potato Puree,
Roasted Vegetables, Watercress,
Red Wine-Tamarind Sauce

HANDCUT CERTIFIED BLACK ANGUS STEAKS

SERVED SIZZLING HOT ON A LAVA STONE

- 8 oz Filet Mignon* 54
- 12 oz Prime Strip Loin Steak* 51
- 14 oz Ribeye* 59

Choice of One Sauce:
Chimichurri | Costa Steak Sauce

SIDES 10

- Seasonal Vegetables
- Yukon Gold Potato Puree
- Roasted Fungi Jon Organic Mushrooms
- Cuban Black Beans & Steamed White Rice
- Roasted Sweet Plantains
- Tropical Chips



THE ESTEFAN KITCHEN

In 1992, we had the opportunity to open our first restaurant, Larios on the Beach, on historic Ocean Drive, in Miami Beach. We did so in honor of my grandmother, Consuelo Garcia, who had made a wonderful career in food when she emigrated from Cuba to Miami, FL, in 1962.

We also wanted to further promote our culture and heritage through our food as we had done with our music throughout the world. We welcome you and hope that you savor two of the best things in life, food and music. Enjoy! Buen Provecho!

Emilio & Gloria

Served with White Rice, Black Beans and Sweet Plantains

HERB MARINATED CHICKEN BREAST [POLLO A LA PLANCHA] 26

Mojo Marinated Chicken Breast, Grilled Onions

SHREDDED BEEF [ROPA VIEJA] 28

Shredded Beef Slowly Cooked in
Homemade Estefan Kitchen Cuban Creole
Sauce, Onions and Peppers

CUBAN STYLE ROASTED CHICKEN [POLLO ASADO] 27

Sour Orange, Roasted Free-Range Half
Chicken, Olive Oil, Cuban Creole Sauce

***Gloria's Favorite Dish**

CUBAN ROASTED PORK [LECHON ASADO] 26

Traditional Cuban Style, 24-Hour Marinated,
Roasted Pork Topped with Grilled Onions & Mojo

CUBAN STYLE SKIRT STEAK [CHURRASCO] 39

Traditional Cuban Style Skirt Steak,
Onions, Cilantro, Chimichurri

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