

LARIOS ON THE BEACH

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 made a wonderful career in food when she emigrated from Cuba to Miami 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 and Gloria Estefan

SOUPS & SALADS

(GF) HOMEMADE CHICKEN SOUP - 10
Traditional Cuban Recipe

SOUP OF THE DAY - 10
Chef's daily creation

(G F) (V) AVOCADO SALAD - 16
Fresh avocado, tomato, red, onion, cucumber,
cilantro lime vinaigrette

CLASSIC CAESAR SALAD - 10
Romaine lettuce, Cuban croutons,
Caesar dressing, shredded parmesan

Add: Chicken 8 | Shrimp 14

STARTERS

ESTEFAN KITCHEN COMBO - 19

Crispy Pork Bites, Croquetas, Papa
Rellena, Tostones Rellenos,
Mariquitas

HANDMADE CROQUETAS - 9
Hand-crafted with creamy béchamel served with
guava BBQ sauce
Serrano Ham | Chicken | Bacalao

CRISPY PORK BITES (Masitas de Puerco) - 16
Estefan Kitchen mojo marinated crispy pork bites,
grilled onions, yuca mash

LECHON FLATBREAD - 16
Award-winning roasted pork, mozzarella cheese,
sweet plantains and organic honey

MINI CUBAN SANDWICH - 10
Roasted pork, ham, swiss cheese, pickles &
mustard

CRISPY PLANTAIN CUPS (Tostones Rellenos) - 12
Picadillo | Ropa Vieja | Shrimp Crillo

BAKED EMPANADAS - 14
Freshly baked and served with our
handcrafted Estefan Kitchen guava BBQ Sauce
Picadillo | Chicken | Spinach (V)

** (GF) TUNA TARTARE - 18
Fresh tuna, avocado, mango, soy & lime dressing
served with malanga chips

** (GF) LARIOS CEVICHE - 18
Fresh corvina, avocado, cilantro, jalapeño, red onion
marinated in citrus juice

CRISPY CALAMARI - 16
Lightly breaded calamari with Criolla sauce

CRISPY FISH BITES (Chicharrones de pescado) - 16
Mojo marinated crispy fish bites served with
tartar sauce

(VG) VEGAN DUMPLINGS - 16
Sweet plantain, mushroom & roasted vegetable
medley, served with gluten-free soy sauce

(GF) - Gluten Free | (V) - Vegetarian | (VG) - Vegan

ENTREES

*MI TIERRA 32

Flavors of our Homeland

A tasting of our classic dishes,
lechon asado, ropa vieja and vaca frita
(beef or chicken).

*CHURRASCO - 35

Fire-grilled steak, homemade Cuban
chimichurri sauce

*(GF) VACA FRITA - 26

Famous crispy seared shredded flank steak, marinated
with Estefan Kitchen Cuban mojo, onions.

*Chicken option available - 23

AWARD - WINNING LECHON ASADO - 23

Traditional Cuban style, 24-hour marinated, roasted
pork. Topped with grilled onions, mojo. Served with
yuca mash and moro rice

*BREADED STEAK - 26

Palomilla steak, breaded and pan fried

*Chicken option available - 25

*CUBAN STYLE STEAK MILANESA - 27

Cuban breaded steak topped with Criolla sauce &
mozzarella cheese

*Chicken option available - 26

*PALOMILLA - 26

Cuban style steak served with grilled onions

*ROPA VIEJA - 25

Slow cooked shredded beef in our signature Criolla
sauce with onions & peppers

*(VG) VEGAN ROPA VIEJA - 22

Shredded jackfruit, criolla sauce

CUBAN STYLE RISOTTO - 30

creamy arborio rice with queso blanco, sweet plantains,
topped with shredded flank steak

**Vegetarian option available - 22

PAELLA VALENCIANA - 75

Lobster tail, shrimp, mussels, clams, calamari, scallops,
green peas, carrots, Peruvian peppers, olives, maduros,
with saffron Valencia rice and topped with garlic parsley
**Serves 2 ** Please allow 30 minutes preparation time

*CRISPY WHOLE FISH - MP

Marinated in mojo and garlic

*FRESH CATCH OF THE DAY - MP

Cuban seasoned fish filet, pan seared, citrus sauce

*GRILLED SEAFOOD - 48

Lobster tail, shrimp, scallops, mussels, clams,
calamari, grilled with seasonal vegetables, garlic mojo.

*ZARZUELA DE MARISCO (seafood pasta) - 48

Lobster tail, scallops, calamari, fresh fish, clams, mussels,
green peas, carrots, olives, Peruvian peppers, cooked in
Criolla sauce. Served over pasta

*CUBAN STYLE SAUTEED SHRIMP - 28

Tiger shrimp sauteed in our homemade criolla sauce
or classic garlic sauce

*POLLO A LA PLANCHA - 23

Seared mojo chicken breast with grilled onions

*CHICKEN FRICASEE - 24

Slow cooked chicken in our signature Criolla sauce
with potatoes, olives, & roasted peppers

MIRIAMS ARROZ CON POLLO - 28

Slow braised boneless, valencia rice, green peas, carrots,
olives

*Please allow 30 minutes preparation time

CHINO CUBANO - 29

Cuban style fried rice with shrimp, steak, chicken, bacon,
egg, vegetable, sweet plantain, gluten free sauce &
sesame oil

**Vegetarian option available - 22

*entrees are accompanied by (2) sides of your choice

SIDES 6

BLACK BEANS | YUCA FRITA | TRUFFLE YUCA FRIES | TOSTONES | MADUROS
WHITE RICE | BROWN RICE | CAULIFLOWER RICE | MOROS
SEASONAL VEGETABLES

We take pride in handcrafting our food from scratch and working with the freshest ingredients. Some items will have limited availability.

We are concerned for your well being. If you have allergies, please alert us as not all ingredients are listed.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions. Please enjoy your time with us.

For your convenience, 18% gratuity is added to all checks.

Buen Provecho!