

# Desserts

VOLCAN DE CHOCOLATE	6
FLAN DE CAMELO	5
CHEESECAKE DE GUAVA	6
NATILLA GRAND MARNIER	6
TRES LECHES	5
BLACK PALM COMBO	10
Flan, cheesecake de guava, and tres leches.	

# After Dinner

Café	2
Descafeinado	2
Espresso	3
Café con Leche	4
Té Caliente	2
Cappuccino	4
Café Mocha	4
Cocoa Dulce	4

**Black Palm**  
restaurant

## Open For Dinner Tuesday - Sunday 5pm

Transport yourself to a sunny tropic with the best in South American & Caribbean cuisine; where tradition fused with creativity bring innovative Latin cuisine to Pass-a-Grille.

Dine indoors or on the patio under the stars. Enjoy our succulent seafood, tropical salads, chimichurri-marinated meats and signature ceviches.

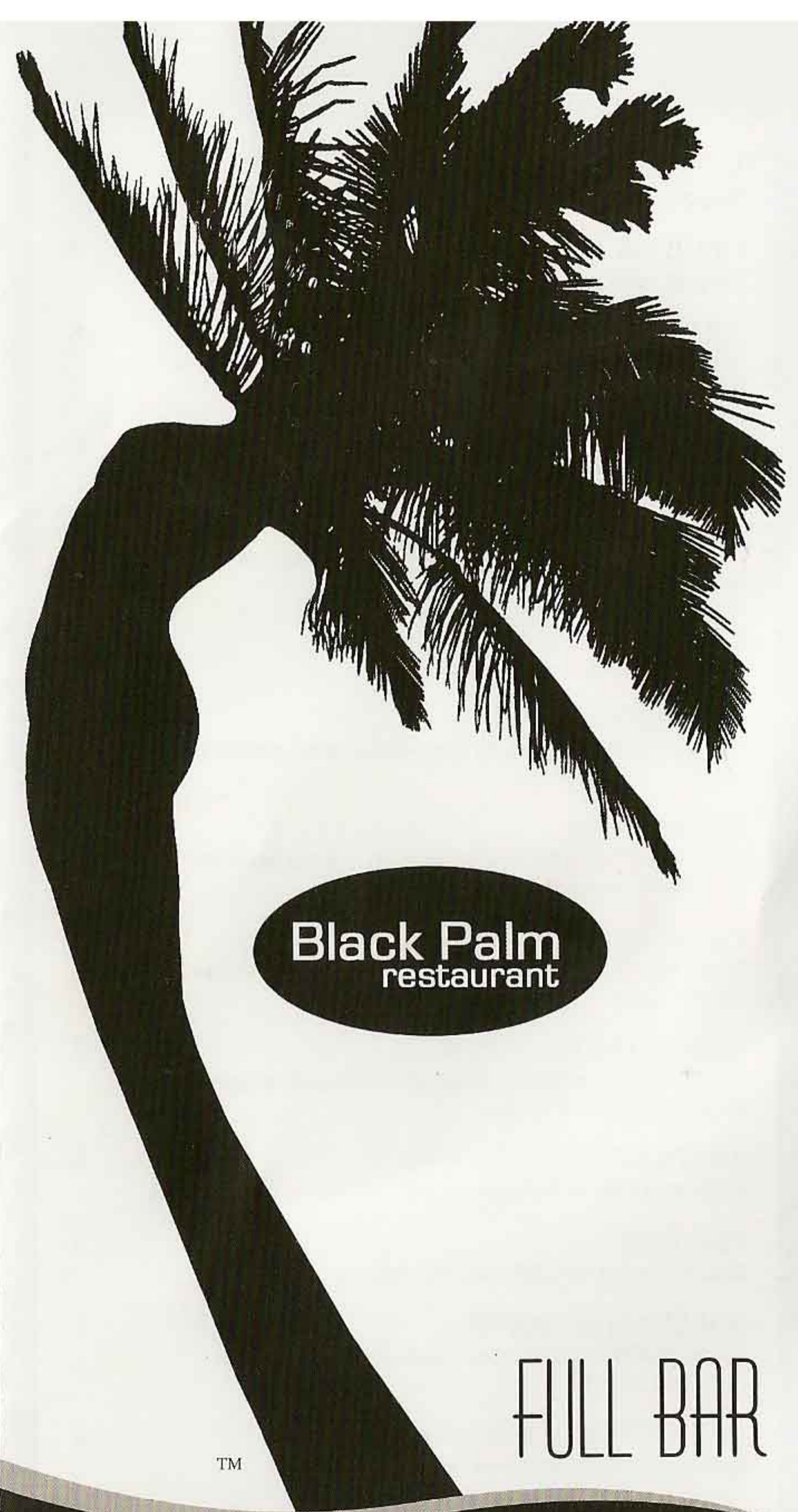
### Specializing in Wedding Receptions & Rehearsals

**V.I.P. Room** For 10 People  
**Private Parties** For up to 100 People  
**Cocktail Parties** For 200 People  
**Meeting Room Available**

**Let us Help Organize Your Events**  
Combine custom menus with lush Latin wines and amazing contemporary art to guarantee an unforgettable experience.

You can contact us for reservations or your party needs at 727.360.5000.

[www.blackpalmrestaurant.com](http://www.blackpalmrestaurant.com)



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FULL BAR

109 8th Avenue  
Pass-a-Grille, FL 33706

Phone: 727.360.5000

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# Tapas

CEVICHE PERUANO Snapper and shrimp marinated with garlic pepper relish.	7
CEVICHE DE LA COSTA Snapper, scallops, and shrimp in zesty mango relish.	9
AREPA ROYAL Fresh corn griddle cakes, topped with smoked salmon, queso fresco, and caviar.	8
CALLOS MOFONGO Sofrito rum scallops over mashed maduros, seasoned with bacon.	8
CANGREJO TANGO A delicious lump crab cake with red pepper, celery, and carrots served with a wasabi cream.	8
CAMARON VINAJO Shrimp in wine and garlic butter sauce.	7
CAMARON DE PLAYA Coconut crusted shrimp with dijon mango sauce and Caribbean slaw.	7
EMPANADAS Filled with your choice of chicken, beef, or black beans and served with spicy tomatillo sauce.	3
CALAMARI Tender rings on a bed of lettuce, with banana peppers topped with chipotle Cesar.	9
RICANACHOS Banana tostones with black beans, pulled brisket, or seasoned chicken topped with cheese.	7
AREPA RELLENA White corn cake stuffed with seasoned chicken or pulled brisket.	6
PINCHOS Mini skewers of beef, chicken, or shrimp.	3
ROLLITO DE CARNE Grilled tenderloin tip pinwheels with cheese topped with chimichurri sauce.	5
GRILLED COLOMBIAN CHORIZO Served on a banana toston and with parsley aioli.	6
SALCHICHON CON ASIAGO Grilled South American salami with corn cake and asiago cheese.	7
YUCA FRIES Tender & crispy served with salsa Americana.	3

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# Soups

SANCOCHO DE POLLO Colombian chicken soup with vegetables and South American tubors.	10
GAZPACHO Duo of pureed vegetables, served chilled.	7

# Salads

VERDE Mixed greens, cucumber, carrots, and tomatoes with strawberry-passion fruit vinaigrette.	6
CESAR Hearts of romaine tossed with chipotle Cesar topped with queso fresco and a corn crouton.	6
RAIZ Latin blend of beets, carrots, new potatoes and vinaigrette topped with parsley aioli.	6
PALMITO Heart of palm, cucumber, mandarin and tomatoes with parsley vinaigrette.	7
ANTIPASTO CARIBE Marinated hearts of palm, cucumber, pearl onions, roasted red bell pepper, olives and cherry capers, served with honey pesto vinaigrette.	7

# Sides

BANANA TOSTONES	4
MADUROS	4
CORN CAKE	3
RICE WITH VEGETABLES	5

Reservations: 727.360.5000

# Entrees

CHILEAN SEA BASS Served on warm spinach, with raiz salad and wasabi cream.	30
PARGO ENCAMISADO Plantain encrusted snapper with mashed potatoes, glazed carrots and tamarind tartar.	25
ELVIA'S SALMON Baked salmon filet, sautéed vegetables, sofrito rice.	22
CHULETA DE CERDO, 10 oz. Bone-In Jerk-rubbed pork chop topped with green mango-apple chutney, accompanied with sofrito rice and caribbean slaw.	23
ALAMBRE Marinated tenderloin tips and vegetable skewer served with rice and black beans.	19
BISTEK LATINO, 12 oz. Center Cut Rib eye with chimichurri sauce, mashed potatoes, and mixed vegetables.	26
PAELLA MARINERA Saffron orzo with calamari, shrimp, snapper, scallops, mussels, clams, peas, carrots, and bell peppers.	Two 39 One 22
EL REGALO Chicken and rice with veggies steamed on a banana leaf.	18
CAFE CON CARNE, 8 oz. Center Cut Pecan-espresso encrusted filet mignon served with flash fried veggies and tortilla wrapped mash.	33
CALLOS GIGANTES Sea scallops grilled and served with truffled mash, vegetable wafers and a zesty butter.	29
PATO APASIONADO Crispy passion fruit glazed duck breast with sofrito cream rice and seasonal vegetable.	25

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