



STEPHAN PYLES
FLORA STREET CAFE



PURA VIDA. IT DOESN'T MEAN JUST
PURITY OF LIFE, BUT THE **RAW**,
STARK-NAKED QUALITY OF LIFE.

WERNER HERZOG

KONA KAMPACHI, PEACH,
PICKLED OGO, TEXAS GRAPEFRUIT, PLANTAIN

21

GARDEN MELON & TOMATO SALAD, PAULA'S GOAT CHEESE,
SQUASH BLOSSOM-TAMARIND ICE, PEPITAS

18

BROKEN ARROW RANCH VENISON TARTARE,
GREEN TOMATO, SMOKED HALLOUMI, HUEVO NEGRO,
SPICED WACO RICE CRISP

19

FLORIDA ROCK SHRIMP, COCONUT, PINEAPPLE TEXTURES,
CHIPOTLE-SORGHUM POPCORN, JASMINE SEA ESSENCE

24

PACIFIC KAJIKI TORO, PASSION FRUIT,
MANGO AGUACHILE, QUINOA, HEARTS OF PALM

22



THE LAST THING ONE DISCOVERS
IN COMPOSING A WORK IS
WHAT TO PUT **FIRST**.

T. S. ELIOT

CHILLED WHITE GAZPACHO, CUCUMBER, BUTTERMILK,
CANDIED HUSK, SWEET CORN FLAN

18

LOBSTER TAMALES PIE,
WILD PADDLEFISH CAVIAR, ANCHO GLASS

28

MORITA-BBQ GLAZED SPANISH OCTOPUS,
SUMMER VEGETABLE SYMPHONY, PICKLED MUSTARD SEEDS

22

CRISPY COLORADO LAMB BELLY,
AVOCADO-WATERMELON HUARACHE, ENGLISH PEA SALSA VERDE

19

MARYLAND SOFT-SHELL CRAB, HOJA SANTA-VANILLA AIOLI,
MOLE AMARILLO, SAFFRON TORTILLA

21



LOVE OF BEAUTY
IS **TASTE**. THE CREATION
OF BEAUTY IS ART.

RALPH WALDO EMERSON

CAPE COD OYSTER, PASSION FRUIT, COCOA-MOLE SPHERE

KAMPACHI, COCONUT, PINEAPPLE TEXTURES,
SORGHUM POPCORN, JASMINE SEA ESSENCE

PRICKLY PEAR BBQ'D LAMB BELLY, HEIRLOOM TOMATO,
SQUASH BLOSSOM

HOJA SANTA WRAPPED KING SALMON, SMOKED BABY CORN,
SALSA DE CENIZAS

POBLANO INFLADITO, BLACK BEAN MOUSSE,
TENNESSEE WILD PADDLEFISH CAVIAR

BROKEN ARROW RANCH VENISON, MOLE ROJO,
FOREST MUSHROOM, BABY SQUASH, HEIRLOOM EGGPLANT

MILK & HONEY, BEE POLLEN, GINGER, CHERRIES

...AND CHEF'S SURPRISES

150 / 250 WITH WINE PAIRINGS

AVAILABLE MONDAY TO THURSDAY FROM 5:30PM TO 9:00PM

FRIDAY AND SATURDAY FROM 5:30PM TO 10:00PM

FULL TABLE PARTICIPATION REQUESTED

SPLIT CHARGES APPLY PLEASE ASK YOUR CAPTAIN



THE **MAIN** THING IS TO
BE MOVED, TO LOVE, TO HOPE,
TO TREMBLE, TO LIVE.

AUGUSTE RODIN

KUMQUAT-CRUSTED SEA SCALLOPS, TINY SQUASHES,
EMBERED EGGPLANT PURÉE, SERRANO HAM

48

WOOD-GRILLED KING SALMON,
LITTLENECK CLAMS, SUMMER PEAS, GOLDEN CHANTERELLES,
ASPARAGUS, MOLE VERDE

43

AMISH CHICKEN ROULADE, MOJO-ROJO, PEAS,
POBLANO QUESADILLA, CAULIFLOWER AL PASTOR

39

IBERICO PRESA STEAK, BABY BEETS, FAIRY TALE EGGPLANT,
SERRANO POLENTA CROUTON, CHERRY-PORT AU JUS

42

50-DAY DRY AGED TEXAS AKAUSHI STRIPLOIN & BRISKET,
GRILLED OKRA, BABY ROOTS, MOLE NEGRO

52

CHEF DE CUISINE PETER BARLOW