



TROPICAL MANGO COCO SPLASH

About Floribbean Cuisine

Floribbean cuisine is a vibrant culinary tradition that unites the fresh flavors of Florida with the rich, diverse influences of the Caribbean. Rooted in Puerto Rican, Cuban, Jamaican, and Haitian foodways, it celebrates tropical ingredients such as mango, coconut, and plantain—paired with fresh seafood, lean meats, and bold island spices.

This cuisine embodies a true cultural mosaic shaped by Latin American, African, and Caribbean heritage. It emphasizes freshness, seasonality, and creativity, offering dishes that are as colorful and lively as the regions that inspired them. From crispy *sorullitos* with garlic mayo-ketchup and refreshing shrimp cocktail to plantain soup, mango chicken al mojo, deep-fried snapper with mango sauce, and piña colada flan, every bite reflects the warmth and rhythm of the tropics.

Floribbean food is more than a meal—it's a celebration of family, community, and the joy of sharing flavors that evoke sunshine, ocean breezes, and the spirited soul of the islands.

Inspired by Student Chef Desiree Morales

"Food is love, and love is meant to be shared."

Appetizers

Corn Fritters with Garlic Mayo-Ketchup

Golden cornmeal fritters served hot and crisp with house-made garlic mayo-ketchup sauce.

\$6.00

Shrimp Cocktail Floribbean Style

Tender shrimp tossed in a lime-ketchup dressing with cucumber, carrots, and herbs.

Served chilled with chips and lime.

\$7.50

Soup

Plantain Soup (AF)

Traditional Caribbean-style soup made with grated green plantains simmered in sofrito, olive oil, and chicken broth.

\$6.00

Sides

Coconut Rice & Beans (AF)

Aromatic rice simmered in coconut milk with black beans and herbs.

\$3.50

Tostones (Fried Green Plantains)

Crispy golden plantain rounds with a touch of sea salt and garlic butter.

\$3.50

Floribbean Veggie Medley

Sautéed bell peppers, zucchini, and carrots with a pineapple glaze.

\$3.50

Avocado & Pineapple Slaw (AF)

Creamy slaw with cabbage, pineapple, and avocado in a lime-cilantro dressing.

\$3.50

Entrées

Mango Chicken al Mojo (AF)

Citrus-garlic marinated chicken thighs grilled and topped with tropical mango glaze.

Suggested sides: Coconut Rice, Tostones, or

Floribbean Veggie Medley.

\$8.00

Deep-Fried Fish with Mango Sauce

Crispy Snapper fillet topped with mango-citrus mojo and fresh avocado slices.

Suggested sides: Coconut Rice, Floribbean Veggie

Medley, or Avocado & Pineapple Slaw.

\$8.50

Dessert

Piña Colada Flan with Salted Caramel

Creamy pineapple-coconut flan baked over caramel, topped with toasted coconut and a cherry garnish.

\$6.00

Beverages

Virgin Pineapple Mojito (AF)

Pineapple juice, lime, and mint blended with sparkling water and served over ice.

\$2.00

Mango Coco Splash (AF)

Mango juice, coconut water, and lime with toasted coconut and mint.

\$2.00

Allergen Note: Dishes marked as (AF) are Allergen-Free, containing no major allergens: eggs, dairy, wheat/gluten, soy, peanuts, tree nuts, fish, shellfish, or sesame. While every precaution is taken to avoid cross-contact, trace amounts may still be present due to shared preparation areas.



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