

# Starters

- \* CEDAR KEY CLAMS** 14  
Broccoli Rabe, Crispy Serrano,  
Pomodoro, White Wine
- \* SEARED DAY BOAT SCALLOPS<sup>1,4,6</sup>** 16  
Blackeye Pea Salsa, Crispy Green Tomato,  
Salsa Verde
- KNIFE & FORK LATIN  
"BRUSCHETTA"<sup>1</sup>** 15  
Grilled Arepa, Mojo Beef Tips,  
Grilled Tostone, Chimichurri, Avocado,  
Cotija Cheese
- DUCK CONFIT CASSOULET<sup>4</sup>** 14  
Duck Confit, Braised White Beans,  
Chorizo, Serrano, Garlic, Thyme
- CRISPY BEER BRAISED  
PORK BELLY** 13  
Pork Jus, English Peas, Baby Carrots,  
Crispy Parsnips
- \* MUSSELS PERSILLADE** 13  
Shallots, Parsley, Anchovies, Garlic,  
Lemon
- \* WARM HEARTS OF PALM  
SALAD<sup>1,4</sup>** 16  
Hearts of Palm, Avocado, Crabmeat,  
Arugula, Frisee, Citrus Vinaigrette
- CHARRED BABY GEMS AND  
ORANGE SALAD** 12  
Mustard Vinaigrette, Shaved Red  
Onions, Citrus Segments, Pomegrante
- \* BLUE CORN CRUSTED  
OYSTER SHOOTERS ON  
THE HALF SHELL<sup>1,4,6</sup>** 15  
Crispy Oysters, Salsa Fresca, Avocado Butter
- HEIRLOOM TOMATO TOAST** 14  
Grilled Corn Vinaigrette, Asparagus,  
Goat Cheese, Fresh Herbs
- \* JUMBO LUMP CRAB CAKE<sup>4</sup>** 19  
Blackeye Pea Salsa, Herb Salad,  
Creole Mustard Vinaigrette
- CRISPY BURRATA<sup>1,4</sup>** 14  
Arugula, Panko Crust, Heirloom  
Tomato Confit, Basil Oil
- AVOCADO HUMMUS** 12  
Plantain Chips, Cilantro Oil
- \* GRILLED FLORIDA 1/2 Tail** 24  
**LOBSTER COBB SALAD<sup>1</sup> Whole Tail** 41  
Smoked Blue Cheese, Baby  
Heirloom Tomatoes, Crispy Serrano,  
Avocado

# CASA DEL ASADO

*inside*

## AVILÉS

RESTAURANT & LOUNGE

*at the Hilton Historic Bayfront*

32 Avenida Menendez  
Saint Augustine, FL 32084  
904.829.2277

[avilesrestaurantstaugustine.com](http://avilesrestaurantstaugustine.com)