



VOTED
"BEST COCKTAILS
IN CORAL GABLES &
MIAMI-DADE"



bold flavors, vibrant vibes, y puro sabor
every happy hour, we spotlight
a rotating lineup of our
award-winning cocktails
signature creations for just \$12

MEZCALOCO

**mezcal joven, ancho reyes, orange,
lime, agave, tajin rim**
profile: vibrant and floral

LA CONDESA

**small batch hand-craft condessa gin,
prickly pear and orange, aperol
aperitivo, amaro, grapefruit oil**
profile: bitter, citrusy, elegant

LA ULTIMA PALABRA

**monkey shoulder whiskey, rhubarb
amaro, amontillado sherry, clove syrup**
*profile: smooth, aromatic, a hint of
warm spice*

PASION Y AGAVE

**tequila joven, passion fruit nectar,
lime, cassis liquor**
profile: bright, tropical, and sensual

SIP.
SOCIALIZE.
SALUD.



meet me @ ARCANO HAPPY HOUR *bar + lounge areas*

Mon-Thur 4-10 p.m. & Fri-Sat 4-7 p.m.

WINES 8 VINOS

sparkling

chardonnay, divinity
macabeo-xarello
cava, penedes, spain

white

sauvignon blanc,
monségur, grain d'océan,
entre-de-mers, france

rose

alfrocheiro-baga-roriz,
pomares, la galaxia,
dao, portugal

red

cab sauv-merlot
saint christophe,
bordeaux, france

BEERS 5 CERVEZA

inedit

witbier, spain | ABV 4.8%

daura

american ipa, spain |
ABV 6.6%

estrella galicia

lager, spain | ABV: 4.7%

daura non-alcoholic,
gluten free, spain

MARTINIS 10 COCKTAILS

vodka martini

gin martini

espresso martini

lemon drop

french martini

margarita

negroni

mojito

cosmopolitan

paloma

VERMOUTH 8

sweet red

casals (spain)

navazos palazzi (spain)

becquer (spain)

trincheri (california)

dry & bianco

lofi dry (california)

grassotti bianco (italy)

TAPAS

25%
OFF

CROQUETAS DE GAMBAS

crispy spanish croquetas (6), shrimp, aioli, lemongrass (G-L-E-S) - 16

CROQUETAS DE CHORIZO Y HUEVO

crispy spanish croquetas (6), chorizo, eggs, aioli (G-L-E) - 16

DEGUSTACION DE CROQUETAS

shrimp (3) and chorizo with eggs (3) - 16

SETAS LOCALES

gratitude garden farm organic mushrooms king trumpet & oyster, flor de jamaica, lemon (GF-V) - 18

GUACAMOLE AHUMADO

avocado, tomato, jalapeño, pepitas, charcoal oil, crispy cocoa bread (G-V) - 16

PATATAS BRAVAS

fried potatoes, spicy tomato sauce, aioli (GF-V) - 9

YUCA FRIES

crispier than your ex's comeback, spicy aioli, tajin (GF-V) - 9

CHICHARRON CON TORTILLAS

crispy pork belly, avocado, pickled onion, spicy aioli, corn tortillas (GF) - 22

PULPO AL CARBON

grilled octopus, romesco sauce, fresh pear, marcona almonds (G) - 23

CALAMARES A LA ANDALUZA

fried calamari, spicy aioli (G-S) - 17

CRUDO DE LOMITO

coffee rubbed wagyu beef carpaccio, manchego-truffle aioli, marcona almonds, arugula (GF-R-L-T) - 23

PAN CON TOMATE

sourdough bread, tomato pulp, garlic oil (G-V) - 8
add jamon iberico - 21

GAMBAS AL AJILLO CON JEREZ

shrimp, amontillado sherry, garlic, chili, sourdough bread (G-S) - 17

BOQUERONES

salt-cured white anchovies, heirloom tomato salad, toasted bread (GF) - 15

MONTADITOS (sourdough bread toast)

BOQUERONES

toasted bread, anchovies, tomato pulp (G) - 6

GAMBAS CON AGUACATE

toasted bread, avocado, shrimp (G) - 6

SETAS LOCALES

toasted bread, gratitude mushrooms (G-V) - 6

COCHINITA PIBIL

toasted bread, roast pork, pickled onion (G) - 6