



# ROBLE BLANCO

MODERN PUERTO RICAN CUISINE

EXPERIENCE LA ROOSEVELT DIFFERENTLY

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MODERN PUERTO RICAN CUISINE

## Garden & Greens

|                                                                                                                                                                    |                 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>CHEF’S SEASONAL SOUP</b><br>A refined daily composition of island-grown ingredients, guided by the season                                                       | <b>\$7/\$10</b> |
| <b>ROBLE BLANCO CARROT SALAD</b><br>Shaved carrot ribbons, cucumber, pickled red onion, sesame tuile, and tamarind vinaigrette                                     | <b>\$14</b>     |
| <b>RED AND GOLD BEET SALAD</b><br>Apple cider-poached beets, coconut-lime goat cheese, ruby grapefruit, and citrus sunflower seeds                                 | <b>\$16</b>     |
| <b>TOMATOES AND STRACCIATELLA</b><br>Local heirloom tomatoes, house made stracciatella, passion fruit vinaigrette, pomegranate balsamic, and toasted country bread | <b>\$18</b>     |
| <b>ROASTED CAULIFLOWER WITH TAMARIND-COCONUT DRESSING</b> <i>(Vegan)</i><br>Charred cauliflower, toasted coconut, plantain crumb, and tamarind-coconut dressing    | <b>\$15</b>     |

## Raw / Crudo / Cured

|                                                                                                                                                         |                  |
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| <b>ROBLE BLANCO CHARCUTERIE BOARD</b><br>Curated cured meats and artisan cheeses with guava mustard, truffled honey, marinated olives, and candied nuts | <b>\$55/\$75</b> |
| <b>CATCH OF THE DAY CEVICHE</b><br>Local fish in coconut-citrus ají dulce broth with, avocado espuma, pickled pearl onions                              | <b>\$18</b>      |
| <b>TUNA CRUDO CARIBEÑO</b><br>Sushi-grade tuna, pineapple gel, ají dulce coconut broth, avocado mousse, pickled pearl onion, and plantain crumble       | <b>\$20</b>      |
| <b>ROBLE TARTARE</b><br>Prime beef tartare, black truffle-caramelized onion aioli, plantain crumble, and aged Parmesan                                  | <b>\$23</b>      |

# Warm Small Plates

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| <b>CHORIZO DUMPLINGS</b><br>Crisp chorizo dumplings with salsa criolla                                                                   | <b>\$18</b> |
| <b>SHORT RIB EMPANADILLAS</b><br>Slow-braised short rib, salsa criolla, and pickled pearl onion                                          | <b>\$22</b> |
| <b>SAFFRON AND MOZZARELLA ARANCINI</b><br>Crisp saffron risotto, molten cheese, saffron cream, tomato jam, and jamón crisp               | <b>\$20</b> |
| <b>LOBSTER NACHOS</b><br>Crisp wonton chips, butter-poached lobster, cilantro-lime crema, pickled pearl onion, cotija, and cherry tomato | <b>\$29</b> |
| <b>PAN CON TOMATE</b><br>Toasted pan sobao, tomato jam, jamón crisp, pomagranate glaze, and four-cheese spread                           | <b>\$19</b> |
| <b>CROQUETAS DE YUCA</b><br>Crisp yuca croquetas, molten cheese, sofrito, and ají dulce sauce                                            | <b>\$17</b> |
| <b>CAMARONES “AL AJILLO”</b><br>Sautéed shrimp, silky garlic sauce, and grilled toasted house made bread                                 | <b>\$22</b> |

# Pasta & Rice

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>SHORT RIB BLACK AGNOLOTTI</b><br>Coconut-charcoal agnolotti, braised short rib, charred calabaza purée, coconut-lime espuma, goat cheese, and citrus sunflower seeds | <b>\$27</b> |
| <b>“ROPA VIEJA” MAFALDINE</b> <i>(Vegan)</i><br>Red beet mafaldine, mushroom “ropa vieja”, and smoky chili sauce                                                        | <b>\$20</b> |
| <b>CRAB SWEET CORN “ESQUITES”</b><br>Sweet corn filled pasta, crab, baby corn, salsa criolla, and cotija cheese                                                         | <b>\$28</b> |
| <b>CRIOLLO MAC AND CHEESE</b><br>Criollo four-cheese sauce and crisp plantain breadcrumbs<br><i>Enhancements:</i> add Lobster, Crab, or Shrimp MP                       | <b>\$17</b> |
| <b>SEAFOOD RISOTTO</b><br>Saffron risotto, butter-poached lobster, shrimp, crab, sofrito, and chorizo                                                                   | <b>\$42</b> |

# Land & Sea

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>ROBLE RED SNAPPER</b> <i>(Signature Dish)</i>                                                                | <b>\$35</b> |
| Pan-seared red snapper, sofrito beurre blanc, over coconut malanga mash                                         |             |
| <b>FISHMONGER’S CATCH “CALDO SANTO”</b>                                                                         | <b>\$40</b> |
| Local fish, coconut caldo, baby corn, amarillo, purple yam, calabaza gnocchi, and avocado mousse                |             |
| <b>MOJO HALF CHICKEN</b>                                                                                        | <b>\$30</b> |
| Mojo-marinated half chicken, arroz con gandules risotto, and chimichurri                                        |             |
| <b>ROBLE FIG AND BRIE MILANESA</b>                                                                              | <b>\$36</b> |
| Crisp chicken Milanesa, fig chutney, caramelized Brie, and Parmesan-truffle fries                               |             |
| <b>GUAVA-GLAZED PORK BELLY</b>                                                                                  | <b>\$36</b> |
| Citrus-braised pork belly, lacquered in a guava sauce, pickled gandules salad, and creamy gnocchi de viandas    |             |
| <b>ASADO NEGRO SHORT RIB</b>                                                                                    | <b>\$35</b> |
| Slow-braised short rib, mamposteao risotto, reduced jus, and salsa criolla                                      |             |
| <b>CAFÉ Y RON LAMB CHOPS</b>                                                                                    | <b>\$37</b> |
| Puerto Rican coffee and dark rum glaze, charred calabaza purée, roasted vegetables, and cilantro-mint gremolata |             |

# Steaks

|                                                         |             |
|---------------------------------------------------------|-------------|
| <b>SKIRT STEAK</b> <i>(10oz)</i>                        | <b>\$42</b> |
| Grilled skirt steak with house chimichurri              |             |
| <b>PRIME NEW YORK STRIP</b> <i>(14oz)</i>               | <b>\$60</b> |
| Prime NewYork strip finished with roasted garlic butter |             |
| <b>BEEF TENDERLOIN</b> <i>(8oz)</i>                     | <b>\$50</b> |
| Center-cut tenderloin with red wine reduction           |             |
| <b>PRIME RIBEYE</b> <i>(16oz)</i>                       | <b>\$64</b> |
| Prime ribeye finished with adobo seco and herb butter   |             |
| <b>FRENCHED PORK CHOP</b> <i>(14oz)</i>                 | <b>\$44</b> |
| bone in finished with roasted garlic butter             |             |

# Signature Sides (MP)

- MAMPOSTEAO RISOTTO
- CHARRED CALABAZA PURÉE
- FIRE-ROASTED SEASONAL VEGETABLES
- CREAMY GNOCCHI DE VIANDAS
- CRIOLLO MAC AND CHEESE
- TRUFFLE-PARMESAN FRIES

# Desserts

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>PASSION FRUIT POSSET</b>                                                                                     | <b>\$13</b> |
| Silken passion fruit custard, coconut cookie crumble, pitaya granita, and mango gel                             |             |
| <b>ARROZ CON LECHE PANNA COTTA</b>                                                                              | <b>\$13</b> |
| Vanilla–cinnamon panna cotta, arroz con leche risotto, cinnamon cookie crumble, and golden raisin jam           |             |
| <b>PIÑA COLADA CHEESECAKE</b>                                                                                   | <b>\$14</b> |
| Creamy piña colada cheesecake, coconut sponge cake, pineapple–rum compote, coconut Chantilly, and pineapple gel |             |
| <b>OLD FASHIONED TIERRITAS DE CHOCOLATE</b>                                                                     | <b>\$15</b> |
| Dark chocolate mousse, chocolate crumble, Old fashioned soaked orange sponge cake                               |             |

**Warning:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Cuidado:** Consumir carnes, aves, pescados, mariscos o huevos crudos o poco cocidos puede aumentar su riesgo de contraer enfermedades transmitidas por alimentos.