



asian inspired raw bar and grill

habitat

## CRUDO

### AMBERJACK CRUDO 18

lemongrass romesco, roasted peppers, hazelnuts

### MIAMI AGUACHILES 21

hamachi, watermelon, yuzu, guajillo

### SPICY TUNA TARTARE 18

pickled cucumber, gochujang, thai chilies, wonton chips

### LOCAL SNAPPER CEVICHE 17

aji amarillo, leche de tigre, avocado, taro chips

### STEAK CARPACCIO 18

egg yolk puree, house made pickles, local rustic bread

## SMALL PLATES

### DIVER SCALLOPS 23

herb crusted, garlic herb butter, toasted breadcrumbs

### BACALAO CROQUETTES 14

plantain crusted cod, mojo aioli

### GRILLED OCTOPUS 24

piquillo peppers, confit baby potatoes, black romesco sauce

### SHISHITO PEPPERS (V) 11

smoked citrus soy

### MAITAKE MUSHROOMS (VG) 15

yuzu truffle sauce, parmesan

### BAO BUN 9

beef short rib, kimchi, pickles, cilantro

## GREENS & VEGETABLES

### GREEN SALAD (GF,V) 16

green goddess dressing, local and seasonal vegetables, picked herbs

### SEASONAL BEET SALAD (VG,GF) 18

burrata, pistachio vinaigrette, apples

### TRUFFLE KALE SALAD (VG,GF) 18

black kale, truffle pecorino, candied ginger pecans, pickled lemon vinaigrette

### CHARRED BROCCOLI SALAD (VG,GF) 17

herb vinaigrette, pickled onions, feta cheese, arugula

### CAULIFLOWER CAESAR 17

baby gem, classic caesar dressing, toasted pinenuts

### ROASTED BRUSSEL SPROUTS (VG) 12

red chilies, ginger/garlic ponzu, orange

## LARGE PLATES

### CAULIFLOWER STEAK (GF,V) 19

green curry, toasted coconut, almonds, cilantro

### KIMCHI FRIED RICE (VG) 19

poached egg, scallion, sesame

Add: grilled chicken 8 | carne frita "pork" 9 | grilled shrimp 12.50

### RICE NOODLES (V) 18

green curry, coconut milk, carrots, zucchini, snowpeas

Add: grilled chicken 8 | carne frita "pork" 9 | grilled shrimp 12.50

### FREE BIRD FARM AMISH CHICKEN (GF) 29

stone oven roasted, garlic mashed potatoes, Habitat's fresh herb sofrito

### FLORIDA RED SNAPPER (GF) 35

mojo isleño, parmesan crusted plantains, cilantro

### BRAISED BEEF SHORT RIBS (GF) 36

local orange juice braised, mashed potatoes, roasted seasonal vegetables, gremolata

## SIMPLY GRILLED

served with Habitat fresh herb sofrito

### GARLIC AND HERB NORTH ATLANTIC PRAWNS (GF) 45

### FLORIDA RED SNAPPER (GF) 29

### MEDITERRANEAN BRANZINO (GF) 37

### FREE BIRD FARM AMISH CHICKEN (GF) 25

### CHIMICHURRI MARINATED SKIRT STEAK (GF) 28

### GRASS FED FILET MIGNON (GF) 39

### NEW ZEALAND FREE RANGE RACK OF LAMB (GF) 42

## MARKET SIDES 9

CREAMED KALE (VG)

PAN ROASTED MUSHROOMS (VG,GF)

GRILLED BABY CARROTS (V,GF)

POTATO GRATIN (VG,GF)

CRISPY SUNCHOKES+SPICED YOGURT (VG)

KABOCHA SQUASH (V,GF)

ROASTED BROCCOLINI (V,GF)

MASHED POTATOES (VG,GF)

-CHEF'S LOCAL FAVORITES-

VG-VEGETARIAN | V-VEGAN | GF-GLUTEN FREE

LOCAL PARTNERS

BUNCH FARMS, FL | GUARA KI ECO FARM, FL  
GLASER ORGANIC FARMS, FL | ASHES FAMILY FARM, FL | FREE BIRD FARMS



APPLICABLE TAXES AND AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actos. Taks ki aplikab ak yon chaj sévis 18% yo pral ajoute nan tout chèk yo

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

# habitat

asian inspired raw bar and wood grill

At Habitat, ingredients come first. They inform our market-driven cuisine and even cooking style. Our menu, from Chef José Mendin, is always seasonal and represents the best of what our hardworking, local farmers cultivate.