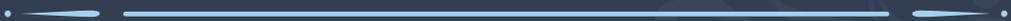
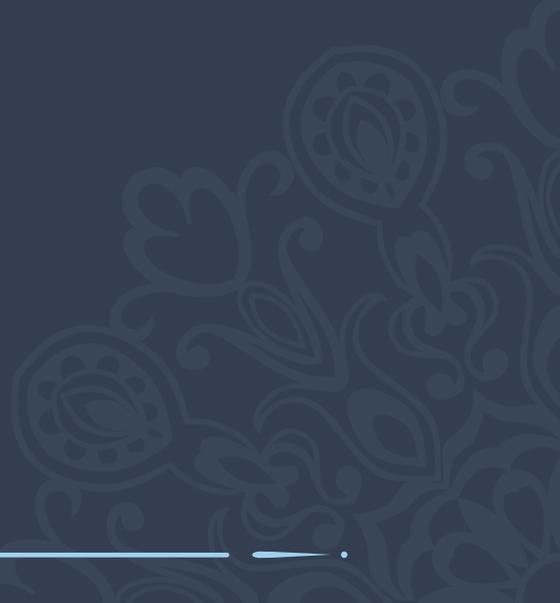


Caña

RESTAURANT

&

LOUNGE



Caña

RESTAURANT & LOUNGE

Pool Menu: Thu – Sun from 12pm to 6pm

Text in your order to 786.629.8955

 @HyattCentricBrickell

APPETIZERS

Frutas Frescas 12 *GF

Fresh seasonal fruits and berries

Ensalada Caesar 11

A Blend of Romaine hearts and green kale with Oaxaca cheese and homemade Caesar vinaigrette. Topped with hard-boiled eggs and sourdough bread croutons

Add grilled or crispy chicken breast for 4

Add grilled shrimp for 6

Frituras de Cobo 13

Bahamian Conch in veggie mix batter and fried fresh to order. Served with a side of our Piquillo tartar sauce

Chicharrón de Viento 10 *GF

Our most popular fried to order dehydrated pork rinds served with garlic, sea salt and lemon.

Chicken Quesadillas 12

Panca marinated grilled chicken with Oaxaca cheese, guacamole and sour cream

Alitas de pollo Picante 12

Six spicy breaded crispy chicken wings served with ranch, celery and carrots

Lomito de pollo crujientes 13

Crispy fried to perfection chicken tenders with French fries. Served with ketchup and mayonnaise

Cubano Sandwich 16

Best in Miami! toasted Cuban bread with ham, porchetta, Swiss cheese, pickles, mustard. Served with a side of battered French fries

Sandwich de Pollo Picante 12

Spicy fried chicken dipped into Chef's secret spicy sauce with lettuce, tomatoes, pickles, and Aji Amarillo over Brioche bread. Served with a side of battered French fries.

Cheeseburger 14

Grass fed beef patty with Swiss cheese, lettuce and tomatoes over Brioche bread. Served with a side of battered French fries

SPECIALTY COCKTAILS

Mojito 12

Rum with mint, lime, and simple syrup

Margarita 12

Silver tequila with spicy simple syrup, lime, and lemon

Flor de Jamaica 12

Hibiscus simple syrup with vodka and lemon

Guava Mule 12

Vodka with ginger beer, guava puree, and fresh lime

Coconut Mojito 12

Coconut rum with coconut puree, lime, and mint

Mango Mojito 12

Mango rum with mango puree, mint, lime, and simple syrup

La Passion 12

Silver tequila with passion fruit puree, spicy simple syrup, lime, and lemon juice

Smoked Old Fashioned 12

Bourbon, smoked syrup, Angostura Bitters, orange peel

BEERS & WINES

Stella 6

Bud Light 6

Prosecco 10

Cabernet Sauvignon 10

Chardonnay 10

Rosé 10

*GF: Gluten-Free

Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. For your convenience, an 18% service charge is added to your bill.

Caña

RESTAURANT & LOUNGE

All Day Menu: 11am to 8pm

 @HyattCentricBrickell

APPETIZERS

Ensalada Caesar 11

A Blend of Romaine hearts and green kale with Oaxaca cheese and homemade Caesar vinaigrette. Topped with hard-boiled eggs and sourdough bread croutons

Add grilled or crispy chicken breast for 4

Add grilled shrimp for 6

Camarones al Ajillo 12

Our best seller, sautéed shrimp with lemon, garlic, and extra virgin olive oil. Garnished with herbs and served with grilled sourdough bread

Frituras de Cobo 13

Bahamian Conch in veggie mix batter and fried fresh to order.

Served with a side of our Piquillo tartar sauce

Pulpo con Mofongo de Yuca 16 *GF

Pan seared octopus with garlic, olives, Peruvian pepper sofrito, and lemon served over yucca mofongo and garnished with cilantro

Chicharrón de Viento 10 *GF

Our most popular fried to order dehydrated pork rinds served with garlic, sea salt and lemon

Ceviche de Pescado 14 *GF

Local fish marinated in a mix of lemon juice, celery, ginger and garlic. Garnished with red onion, cilantro, and peppers

Croquetas de bacalao 12

Five Small round croquettes made with salted cod in olive oil, mashed potatoes and Peruvian yellow pepper. Served with cilantro aioli

Tostones 9 *GF

Fried green plantains, red onions, and cilantro aioli served with your choice of:

- Shredded beef
- Shredded pork
- Ceviche

DESSERTS

Mousse de Chocolate 6

Chocolate cake and mousse with berries

Cheesecake 6

Mango-guava cheesecake with berries

ENTRÉE

Pescado a la Plancha 20 *GF

Crispy skin grilled fish fillet drizzled with garlic, onions, lemon, butter, and fresh herbs. Served with white rice and Cuban style black beans

Camarones Rebosados 16

Eight butterflied shrimp breaded and fried mixed with spicy aioli and garnished with cilantro and red onion. Served with white rice and Cuban style black beans

Pollo Asado 17

Peruvian Panca marinated boneless chicken, slow roasted to perfection. Served with white rice and Cuban style black beans

Masas de Puerco 18 *GF

Cuban mojo marinated pork, deep fried and topped with grilled onions. Served with white rice and Cuban style black beans

Vaca Frita 19 *GF

Locals favorite mojo marinated grilled shredded beef topped with caramelized onions. Served with white rice and Cuban style black beans

Lechon Asado 18 *GF

Slow roasted pork shoulder marinated for 24 hours and topped with caramelized onions and Cuban mojo. Served with white rice and Cuban style black beans

SANDWICHES

Cubano Sandwich 16

Best in Miami! Toasted Cuban bread with ham, porchetta, Swiss cheese, pickles, mustard. Served with a side of battered French fries

Sandwich de Pollo Picante 12

Spicy fried chicken dipped into Chef's secret spicy sauce with lettuce, tomatoes, pickles, and Aji Amarillo over Brioche bread. Served with a side of battered French fries

Cheeseburger 14

Grass fed beef patty with Swiss cheese, lettuce and tomatoes over Brioche bread served with battered French fries

*GF: Gluten-Free

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Caña

RESTAURANT & LOUNGE

Breakfast Menu: 6:30am to 11am daily

 @HyattCentricBrickell

APPETIZERS

Frutas Frescas 12 *GF

Fresh seasonal fruits and berries

Cereales 10

Organic cereals with berries and bananas
Choice of milk: skim, whole, soy, oak or almond

Yogurt Griego 13

Greek yogurt with seasonal fruits, berries, blue agave syrup, and homemade granola

Avena Organica 12

Steel cut organic oatmeal topped with caramelized bananas. Served with raisins and brown sugar

Tostada de Salmon Ahumado 17

Grilled sourdough bread with smoked salmon, cream cheese, red onions, capers, and garnished with fresh herbs

Tostada de Aguacate 15

Grilled sourdough bread with avocado spread, Heirloom tomato and cucumbers. Garnished with fresh herbs.
Add two poached eggs for 2

ON THE GO

Bagel and Cream Cheese 7

Add smoked salmon for 8

Breakfast Box 8

Comes with a bagel, cream cheese, butter, jam, muffin, orange juice, and whole fruit

Add eggs for 4

Add bacon or sausage for 4

SIDES

Bacon 7

Spanish Chorizo 8

Chicken Sausage 7

Smoked Salmon 12

Roasted Potatoes 5

Toast 3

White/Multigrain/Wheat

ENTRÉE

Panqueques 15 *GF

Three fluffy pancakes topped with whipped cream, bananas, and strawberries. Served with maple syrup

Tostada Francesa 14

Two slices of battered brioche bread topped with seasonal berries, guava sauce, ricotta cheese and maple syrup

Huevos Americanos 13 *GF

Two cage free eggs any style served with roasted potatoes, choice of bacon, chorizo or chicken sausage, and toast

Tortilla de 3 Huevos 15 *GF

Three cage free egg omelet with roasted seasonal vegetables and fresh herbs

Huevos Benedictos a lo Cubano 16

Two grilled country bread slices with two poached eggs, porchetta, and our secret Havana-Hollandaise sauce, garnished with fresh herbs

Sandwich de Huevo 14

Oaxaca cheese crusted sourdough bread with omelet, bacon, more Oaxaca cheese, lettuce, and tomatoes

Burrito con Guacamole 15

One large grilled flour tortilla burrito with eggs, chicken sausage, onions, peppers, Oaxaca cheese, and tomatoes. Served with guacamole and sour cream

SPECIALTY COFFEES

Café Bombón 7

Espresso/condense milk

Cortadito Nutella 6

Espresso/Nutella/cream

Iced Lattes 5

Caramel/mocha or Nutella

Selection of soy, almond, oat and skim milk upon request

*GF: Gluten-Free

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Caña

RESTAURANT & LOUNGE

Brunch Menu: Sundays from 11am to 3pm

 @HyattCentricBrickell

ENDLESS COCKTAILS 15

Bloody Mary
Mimosas
Rosé
Chardonnay
Cabernet Sauvignon

APPETIZERS

Frutas Frescas 12 *GF
Fresh seasonal fruits and berries

Tostada de Salmon Ahumado 17
Grilled sourdough bread with smoked salmon, cream cheese, red onions, capers, and garnished with fresh herbs

Tostada de Aguacate 15
Grilled sourdough bread with avocado spread, Heirloom tomato and cucumbers. Garnished with fresh herbs.
Add two poached eggs for 2

Camarones al Ajillo 12
Our best seller! Sautéed shrimp with lemon, garlic, and extra virgin olive oil. Garnished with herbs and served with grilled sourdough bread

Frituras de Cobo 13
Bahamian Conch in veggie mix batter and fried fresh to order.
Served with a side of our Piquillo tartar sauce

Pulpo con Mofongo de Yuca 16 *GF
Pan seared octopus with garlic, olives, Peruvian pepper sofrito, and lemon served over yucca mofongo and garnished with cilantro

Chicharrón de Viento 10 *GF
Our most popular fried to order dehydrated pork rinds served with garlic, sea salt and lemon.

Pork Tamale 11 *GF
All time Cuban favorite tamale topped fried pork chunks and cilantro aioli. Garnished with red onion and cilantro

ENTRÉE

Panqueques 15 *GF
Three fluffy pancakes topped with whipped cream, bananas, and strawberries.
Served with maple syrup

Tostada Francesa 14
Two slices of brioche bread with seasonal berries, guava sauce, ricotta cheese and maple syrup

Huevos Benedictos a lo Cubano 16
Two grilled country bread slices with two poached eggs, porchetta, and our secret Havana-Hollandaise sauce, garnished with fresh herbs

Sandwich de Huevo 14
Oaxaca cheese crusted sourdough bread with omelet, bacon, more Oaxaca cheese, lettuce, and tomatoes

Cubano Sandwich 16
Best in Miami! Toasted Cuban bread with ham, porchetta, Swiss cheese, pickles, and mustard. Served with a side of battered French fries

Cheeseburger 14
Grass fed beef patty with Swiss cheese, lettuce and tomatoes over Brioche bread.
Served with a side of battered French fries
Add two eggs for 2

Lechon Asado 15 *GF
24 hour marinated, slow roasted pork shoulder topped with onions and Cuban mojo. Served with white rice and Cuban style black beans
Add two eggs for 2

SPECIALTY COFFEES

Café Bombón 7
Espresso/condense milk

Fanguito Bombón 6
Espresso/caramel/cream

Cortadito Nutella 6
Espresso/Nutella/cream

Carajillo 12
Espresso/Rum Dictador Café

Iced Lattes 5
Caramel/mocha or Nutella

Selection of soy, almond, oat and skim milk upon request

*GF: Gluten-Free

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Caña

RESTAURANT & LOUNGE

Happy Hour Menu: Thu – Fri from 4pm to 8pm

 @HyattCentricBrickell

APPETIZERS

Camarones al Ajillo 12

Our best seller! Sautéed shrimp with lemon, garlic, and extra virgin olive oil. Garnished with herbs and served with grilled sourdough bread

Frituras de Cobo 13

Bahamian Conch in veggie mix batter and fried fresh to order. Served with a side of our piquillo tartar sauce

Chicharrón de Viento 10 *GF

Our most popular fried to order dehydrated pork rinds served with garlic, sea salt and lemon.

Mini Cubano Sandwich 8

Best in Miami! toasted Cuban bread with ham, porchetta, Swiss cheese, pickles, mustard.

Tostones 9 *GF

Fried green plantains, red onions, and cilantro aioli served with your choice of:

- Shredded beef
- Shredded pork
- Ceviche

MOCKTAILS

Strawberry Dreams 3

Strawberry with flor de Jamaica syrup, lemon, and soda water

Coconut Cucumber Cooler 3

Coconut water with sliced cucumbers, lime juice, sugar, and mint

BEERS

Stella 3

Bud Light 3

Cabernet Sauvignon 4

Chardonnay 4

Rosé 4

Prosecco 4

SPECIALTY COCKTAILS

Mojito 5

Rum with mint, lime, and simple syrup

Margarita 5

Silver tequila with spicy simple syrup, lime, and lemon

Flor de Jamaica 5

Hibiscus simple syrup with vodka and lemon

Guava Mule 6

Vodka with ginger beer, guava puree, and fresh lime

Coconut Mojito 6

Coconut rum with coconut puree, lime, and mint

Mango Mojito 6

Mango rum with mango puree, mint, lime, and simple syrup

La Passion 6

Silver tequila with passion fruit puree, spicy simple syrup, lime, and lemon juice

Smoked Old Fashioned 6

Bourbon, smoked syrup, Angostura Bitters, orange peel

*GF: Gluten-Free

Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. For your convenience, an 18% service charge is added to your bill.