



## para picar

### LA CREMA CHEESE TASTING *MKT v*

selection of three artisanal cheeses, grilled farm bread, local honey, valencia almonds, seasonal fruit

### DAILY HUMMUS AND PITA *10 v*

ADD LOCAL VEGETABLES *6*

### BRUSSELS SPROUTS *9 gf, v*

crispy brussels, sweet sesame-honey reduction

### PATATAS BRAVAS *9*

crispy potatoes, charred scallion aioli, roasted chili-tomato sauce

### SERRANO WRAPPED FIGS *8 gf*

four marinated black mission figs, serrano, goat cheese, local honey

### PIQUILLO PEPPERS *9 gf, v*

two honey and goat cheese filled piquillo peppers

### CEVICHE *18 gf*

saku tuna, leche de tigre, hibiscus, avocado, jicama, cucumber, serrano pepper, radish

### LA CREMA ENSALADA *9 gf, v*

mixed greens, candied walnuts, goat cheese, heirloom baby tomatoes, dried cranberries, balsamic vinaigrette

### ENSALADA COCOLICHE *10 v*

mixed greens, torn farm bread, red-wine chili vinaigrette, heirloom baby tomatoes, red onion, piquillo pepper, manchego, radish, cucumber

### CHEESE FONDUE *12 v*

blend of manchego, cheddar, jack cheese, house toasted croutons

## tapas

### CRAB CAKES *24*

two jumbo lump crab cakes, lemon aioli, herb salad

### MALAGA SHRIMP *15*

toasted farm bread, gulf shrimp, spicy chili sauce, spinach, whipped goat cheese, olives, tomato, red onion

### SCALLOPS *23 gf*

four pan seared wild scallops, aji amarillo, brown butter, charred corn relish

### GAMBAS *16 gf*

sautéed gulf prawns, roasted garlic, charred tomato chili sauce

### FISH TACOS *20*

two grilled, fried, or blackened wild cobia tacos, charred corn salsa, avocado, red cabbage, red chili aioli, flour tortilla

### ENFUEGO CHICKEN *14*

crispy chicken, sweet chili glaze, caper-herb aioli

### SUB GULF SHRIMP *16*

### STEAK TOSTADAS *20*

two crispy corn tortillas with marinated skirt steak, avocado, charred pineapple salsa, cilantro-lime crema

### ALBONDIGAS *12*

four pork and beef braised meatballs, guajillo cream, onion jam, cotija cheese

### LOBSTER STUFFED MUSHROOMS *15*

four baby portabellas stuffed with lobster, garlic, parmesan, crispy panko-herb topping

### STEAK EMPANADAS *14*

two crispy puff pastries, shredded steak, warm cream cheese, green apple, cumin aioli

## paellas

### SEAFOOD *20 gf*

lobster tail, shrimp, scallops, mussels, red onion, piquillo peppers, chorizo with saffron rice

### COUNTRY *16 gf*

chicken, serrano ham, red onion, piquillo peppers, chorizo with saffron rice

### VEGGIE *14 gf*

carrots, mushrooms, red onion, celery, tomato, piquillo peppers, arugula with saffron rice

## para la mesa

### LOCAL CATCH *MKT*

daily creation utilizing fresh local gulf seafood

### PASTA DEL MAR *25*

orecchiette pasta, lobster, chorizo, pesto, charred tomato-cream sauce

### LAMB ASADA *28 gf*

grilled lamb rib chops, guajillo-cauliflower puree, red chimichurri, caramelized shallots, enoki mushrooms



## chocolate

### CHOCOLATE FONDUE 15

choose warm melted dark, milk or white chocolate for dipping apples, bananas, strawberries, pound cake & marshmallows. no substitutions (gf - request gluten free)

ADD PEANUT BUTTER 2

### LA CREMA LATTE 12

a chilled mocha caramel latte poured over vanilla ice cream topped with whipped cream, pirouettes, a chocolate chip cookie & dark chocolate

### SALTED CARAMEL ICE CREAM 8

salty & sweet caramel ice cream

### HOT CHOCOLATE MOLTEN CAKE 10

a mug of molten dark fudge cake that's crisp on top with hot lava chocolate below  
(15 MINUTE COOK TIME)

ADD PEANUT BUTTER 2 | ADD VANILLA ICE CREAM 5

### OMG 9

whipped espresso cream sandwiched between two warm triple chocolate chip cookies

### CLASSIC COOKIES 9

three gooey warm chocolate chip cookies with a milk shooter

### CHOCOLATE DIPPED BACON 6 gf

two chilled pieces of applewood smoked bacon covered in dark chocolate

### LIGHT & LAYERED CHOCOLATE 7

vanilla ice cream, chocolate mousse, whipped cream

### SEASONAL FRUIT TART 9

seasonal fruit and chantilly cream in a shortbread tart

## sipping chocolate

this luscious & thick chocolate is a spanish delicacy 6

CHOOSE AN INFUSION:

MOCHA

PEPPERMINT

HOT CHILI

HAZELNUT

## kiddie tapas

8 years old & under

### grilled cheese 9

butter, bread & cheese

### chicken fingers 9

three crispy chicken fingers

### kids pasta 11

oriecchette pasta, butter, parmesan

### pb & j 9

good old fashioned peanut butter & jelly sandwich

gf ~ gluten free / v ~ vegetarian

documenting dinner is encouraged...

850.534.3004



lacrematapas.com

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Seacrest Beach, FL



Seacrest Beach, FL



Rosemary Beach, FL



Panama City Beach, FL



Memphis, TN

All items are cooked to order and served upon completion. The consumption of raw or undercooked eggs, poultry, beef or seafood may increase your risk for food borne illness.

We do not offer separate checks but we can accept up to 3 forms of payment.

We are not responsible for any damage of electronics left on the table.

Minors unattended by an adult will receive a 20% gratuity added to the check.

We do not offer molten cakes-to-go.