

**desserts**

*panna cotta \$7*

panna cotta, amaretto, berries, toasted almonds

*granita \$6*

shaved ice of parcha and elderflower, shortbread cookie, vanilla whipped cream

*chocolate cake \$8*

lava cake, vanilla ice cream

*borracho*: add kahlua & frangelico \$2

**for kids**

*penne pasta w/ marinara & cheese \$6*

*penne with butter & cheese \$6*

*grilled cheese \$5*

*little big burger \$6*

5oz house-ground chuck, lettuce, homemade pickles, fancy sauce, Levain brioche bun. *add bacon*: \$2

*cheddar, swiss, bleu cheese, caramelized onions, jalapeños \$1.50*

*BLT \$7*

LCL bacon on toasted brioche, lettuce, tomato, mayo  
*add an egg*: \$2

*Fine Print: We use local ingredients whenever possible and practical. Our brioche and baguettes are baked by Levain Artisan Breads in Aguadilla. Recipes are bound to change and menu may not always be accurate. We do not use MSG. We do not own a microwave. Substitutions are politely declined. We use shellfish, peanuts, eggs, wheat, and dairy in our preparations. Please let your server know about potential allergies. The consumption of raw or partially cooked meats may be harmful to your health. A 7% sales tax will be added to your check. 18% gratuity may be added. No more than 3 separate checks per table. After paying, please be considerate of other guests waiting to be seated. Thank you for visiting!*



la copa llena  
at the black eagle

**ensaladas**

*papaya verde \$8*

shredded green papaya, smashed peanuts, cherry tomato, cilantro, nuoc mam, fried shallots

*house salad \$6*

greens, grapes, cucumber, balsamic vinaigrette, feta

*beet salad \$10*

roasted beets, fried goat cheese, toasted almonds, cucumber, tarragon yogurt dressing

*poke \$16*

yellowfin tuna tossed with sesame, soy & sriracha, on seaweed salad with avocado, cilantro, scallions

### smaller plates

#### *chorizo y manchego* \$3

toasted baguette, roasted red pepper, egg, green olive

#### *boquerones y manchego* \$3

baguette, manchego, egg, diced sweet peppers

#### *amarillos* \$4 / *tostones* \$4

fried sweet plantain / smashed green plantain

#### *piquillo relleno* \$4

sweet pepper stuffed with braised-chicken salad

#### *cebollines* \$4

grilled & steamed green onions, salbitxada\*

#### *escabeche* \$16

house-smoked butter-poached mackerel, sautéed peppers & onions, yuca, olives, boiled egg, olive oil and vinegar

#### *coliflor* \$5/9

flash-fried cauliflower, lemon, curry powder

#### *tosta de camarones* \$8

toasted brioche, roasted red pepper cream cheese, sautéed shrimp, ginger, garlic

#### *calabacitas* \$7

stewed zucchini and yellow squash, bell peppers and onion, pinto beans, feta, lime, cilantro. *add an egg: \$2*

#### *charcuterie* \$15

chistorra\*, morcilla, grilled pear, manchego, zucchini pickles, caper berries, house mustard, cornichon, sherry gelée, baguette

#### *sardinas* \$12

grilled whole sardines, manchego pesto, fried lemon, roasted red pepper

#### *camarones con cava* \$12

sautéed wild shrimp, garlic, chile de arbol, cava, baked egg, baguette

#### *pulpo* \$18

char-grilled octopus, rancho gordo heirloom beans, yogurt, lemon, salsa verde

### bigger plates

#### *mejillones* \$20

coconut steamed mussels with house chorizo, basmati rice, fresh herbs and lime

#### *pescado* \$24

grilled fish of the day, seared rice cake, sweet plantain, coconut green curry sauce, cashews, herbs, lime

#### *churrasco* \$22

ginger-marinated skirt steak, calabacitas, yukon-parsnip mash, salsa verde

#### *paella* \$32

sautéed house chorizo, clams, mussels, scallops, shrimp, cherry tomato, roasted red pepper, lemon, tarragon, saffron arborio rice

#### *cordero* \$40

seared & roasted rack of lamb (22-24oz), couscous, yogurt, roasted veggies, aged balsamic, salsa verde

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*\*salbitxada is a Catalan inspired sauce made with toasted almonds, roasted peppers, smoked tomatoes, garlic and arbol chiles.*

*\*chistorra (txistorra) is a basque sausage similar to chorizo but with a little bit of heat.*

*\*\*LCL bacon is our house-cured Berkshire bellies, smoked by our friends at Lucky 13.*