

When Eric Castellanos opened Bored Cuban in Miami, he wasn't just launching another restaurant. He was creating a bridge between two worlds that rarely intersect: traditional Cuban cuisine and cutting-edge Web3 technology.

Walking into Bored Cuban, you're immediately struck by the vibrant murals featuring a laid-back ape named Manolo. He's everywhere - on the walls, the menu, even on t-shirts for sale. But Manolo isn't just a mascot; he's a Bored Ape NFT, cleverly integrated into the restaurant's identity.

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The menu itself is a testament to Castellanos's vision. Traditional Cuban dishes are reimagined with a modern twist. Take the "Pixas," for instance - Cuban-inspired flatbreads that blend familiar flavors with innovative presentations. It's comfort food with a side of digital culture.

But Bored Cuban's embrace of Web3 goes beyond decor and clever names. They accept ApeCoin as payment, offering crypto enthusiasts a real-world use for their digital currency. For many customers, it's their first encounter with cryptocurrency in a practical setting.

Castellanos didn't set out to create a tech-focused restaurant. His goal was simpler: to create a space where different worlds could coexist comfortably. "We're not trying to teach people about blockchain," he says. "We're just creating an environment where these ideas feel natural and approachable."

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The result is a unique cultural crossroads. On any given night, you might see tech enthusiasts chatting with curious tourists, or long-time Miami locals trying Cuban cuisine with a twist for the first time. It's this blend of audiences that keeps the restaurant buzzing.

Bored Cuban isn't just serving food; it's serving up a taste of the future. In doing so, it's opening minds and palates, one delicious bite at a time. As Miami continues to position itself as a hub for both culinary innovation and technological advancement, Bored Cuban stands at the forefront, proving that sometimes, the best way to introduce new ideas is through a familiar medium - good food.