

> **SMALL PLATES** <

> **SALADS** <

Avocado Salad \$9
pumpkin seeds,, frisee, almond pralines,
shaved manchego cheese, sherry vinaigrette

Beet Salad \$10
honey crisp apple, bibb lettuce, feta cheese,
candied pecans, ginger vinaigrette

Crab & Arepa Salad \$13
sweet corn arepa, jicama, papaya,
organic arugula, crab and chili lime vinaigrette

Heart of Palm Salad \$10
fresh heart of palm, almonds, avocado, tango
lettuce, sweet & sour tobiko dressing

> **CEVICHEs & TARTAR** <

The fishless Ceviche \$9
soy beans, mango, jicama, in tapioca & Agave
Essence & cashew nuts

Wild Striped Bass Ceviche \$11
citrus sauce, jalapeños, red onion,
passion fruit sorbet, almond praline

Mixto Ceviche \$13
shrimp, clams, crab, charred tomato sauce,
avocado, tostones

Salmon Tartar \$10
jalapenos, olive oil, mint, pumpkin seeds & tomato
sorbet

Hamachi Tartar \$10
jalapenos, black onions seeds, yuzu sorbet

> **APPETIZERS** <

Malanga Chips + 3 Dips \$7
garlic crema, tomato chutney, spicy cucumber salsa

Mushroom Empanada \$9
callampas mushroom cream sauce, spinach,
idiazabal cheese

Flat Bread \$12
grilled skirt steak, mozzarella cheese, arugula,
pear & cabrales aioli

Lechon Asado \$9
crispy pork, cabbage, cherry tomatoes &
potato croquette

Pork Spare Ribs \$12
honey aji pepper glaze

Baked Curry Chicken Empanada \$11
Arugula, lemon vinaigrette & pineapple chutney

> **SOUP** <

Corn & Crab \$8
lump crab meat ,Corn & tomato salsa, avocado & corn
nuts

Share plates are not served in any particular order.

> LARGE PLATES <

> FISH & SEAFOOD <

Chifa Style \$24

whole Branzino served grilled

Coconut Crusted Mahi Mahi \$21

braised Rioja wine oxtail, shaved carrot,
chayote escabeche

Panca & Molasses Glazed \$19

wild Salmon

sautéed snow peas, crispy garlic

Soft Shell Crab \$15 for 1

crispy soft shell crab, parsnip puree, mango slaw
& aji amarillo aioli \$22 for 2

> MEAT <

Lima Style Chicken \$18

crispy chicken, spicy cilantro, red onions

Boneless Pork Chop \$19

carrots & peas, chipotle pork demi

Churrasco \$23

grilled skirt steak, chimichurri, pickled tomato,
asparagus, watercress

> VEG PLATES < \$19

Vegetable Paella

saffron scented rice, asparagus, mushrooms,
green peas, fava beans & roasted pepper
olive salsa

Quinoa in red Curry \$15

mix mushrooms, asparagus & peas

> SIDES < \$6

Black Bean and White Rice

Yuca Fries with Cilantro Aioli

Tostones, Garlic Crema

Spanish Fries

Jalapeno, Red Onions, Idiazabal Cheese

Asparagus, Aji Amarillo Aioli

Dominican Roasted Sweet Plantain

Sauteed artichoke with garlic

*For parties of 6 and more 20%
gratuity will be added.*