

M A R I O P A G A N



BITE

Yuca Frita, Truffle Ali Oli

10

Brie Croquettes, Papaya Preserve

10

Chicken Chicharrones, Honey Pique

12

Smoked Salmon Alcapurrias, Dill Tartar

10

Ahi Tuna Tartare, Tostones, Sesame

12

Shrimp Coco Croquettes, Guava Ketchup

12

Rabbit Pastelillos, Sage Tomato Mayo

9

Duck Sausage Manchego Sliders

14

TASTE

Smoked Chicken Longaniza Risotto, Concaseé

14

Peekytoe Crab Tacos, Mustard Dressing, Mango Papaya Relish

16

Foie Gras Terrine, Guava, Goat Sourdough Toast

17

Local Lobster Spring Roll, Parcha Wasabi

17

Pig's Ear Cracklings, Green Plantain Mofongo, Tamarindo

13

Veal Sweet Plantain Pionono, Fused Bufala, Tomato Tar

13

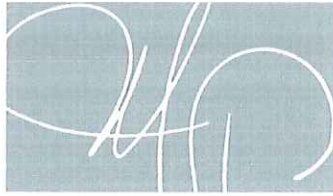
Salted Cod Gnocchi, Pico de Gallo Criollo, Au Jus

13

Pied de Cochon Croquette, Chayote Escabeche, Acerola Horseradish

13

M A R I O P A G A N



GREENS

Arugula, Papaya, Goat Cheese, Pancetta, Passion Fruit Emulsion

13

Field Greens, Fresh Native Fruits, Coconut Vinaigrette

11

Shaved Brussels, Smoked Beets, Queso Blanco, Pine Nut Pesto

12

EAT

Seared Sea Scallops, Roasted Corn Sauce, Anise Malanga Buñuelos

33

Black Chilean Sea Bass, Yuca Truffle Purée, Port Foie Gras Reduction

35

Morel Crusted Ahi Tuna, Pistachio Cilantro, Eggplant Flakes

35

Melao Cod Filet, Blood Sausage Fennel Rice Pegaíto, Lime Ali Oli

28

Swordfish, Warm Kale, Coriander, Shiitake, Cipollini, Pomegranate Syrup

31

Guinea Fowl Empanada, Almond Gravy, Green Plantain Tostones

27

Hoisin Duck Breast, Apio Cazuela, Spinach, Lingonberries

28

Angus Beef Filet, Bacon & Onion Creamed Israeli Couscous, Broccolini, Rioja

36

Berkshire Pork Chop, White Yam Hash, Charred Brussels, Sesame Tamarindo

34

My Adobo Lamb Confit, Goat Cheese Truffle Risotto, Port Cranberry Glaze

29

*Solo se acepta hasta un máximo de 3 tarjetas por mesa. Platos compartidos conllevan un cargo de \$8.00
Only 3 credit cards per table are accepted. Share entrees have a charge of \$8.00.*