



PICA TRY

YUCA FRITA \$14.00
BLACK TRUFFLE ALI OLI

TUNA SALMON TARTARE \$14.00
PLANTAIN TOSTONES, TROUT ROE

PAELLA CROQUETTES \$19.00
BOMBA, SWEET PIMENTÓN LIME AÏOLI

ESCARGOTS \$19.00
VELOUTÉ, YUCA MOFONGUITOS, DRY PARSLEY

LOCAL FISH ALCAPURRIAS \$14.00
PICKLED ONIONS, PIQUE MAYO

BOLITAS DE GOUDA \$14.00
CHIRONJA MARMALADE, MALDON

ELOTE CORN SORULLITOS \$14.00
OAXACA, COTIJA CREMA, TAJIN

LAMB WELLINGTONS \$18.00
OREGANO MIREPOIX, OPORTO MINT

PRUEBA TASTE

IBÉRICO CAESAR \$25.00
ROMAINE HALF, IBÉRICO HAM, ANCHOVY IBÉRICO DRESSING, GARLIC LEMON CRUNCH

BACALAÍTO \$35.00
COD FISH YUCA BLINI, BLUEFIN TUNA, COCO SOFRITO, OSETRA CAVIAR

BETABEL TARTARE \$18.00
SMOKED BEETS, AVOCADO TOFU, PINE NUTS, FENNEL POLEN, ROSEMARY PITAREPA

LA ARUGULA \$16.00
ARUGULA, PAPAYA, RADISHES, PANCETTA, GOAT CHEESE, PASSION FRUIT

SHRIMP AJILLO \$19.00
GULF SHRIMP, ACHIOTE ROASTED GARLIC ESCABECHE, CHORIZO TOAST

PULPO Y MALANGA \$25.00
A LA GALLEGA OCTOPUS, SWEET PIMENTÓN EMULSION, MALANGA HASH BROWN

CRISPY MORCILLA \$19.00
APA'S BOUDIN NOIR CRUNCH, GREEN BANANA CORNICHON PIEMONTAISE

CONEJO	\$19.00
RABBIT MEATBALLS, SAGE BROTH, FENNEL SHALLOT ESCABECHE, KALAMATA	
BISTÉC CARPACCIO	\$24.00
ADOBO CURED BEEF, ENCEBOLLADO PUREÉ, PARMESANO FRIED EGG AÏOLI	
DUCK PASTEL	\$21.00
LOCAL CASSAVA TAMALE, DUCK FRICASSÉ, BROWN BUTTER HOLLANDAISE	

Corkage Fee: Red or White wine 750ml \$35.00 per bottle; sparkling or champagne 750ml \$45.00 per bottle.
Water Service \$4.00 per person for UNLIMITED Still or Sparkling Water.
Only 3 credit cards per table are accepted. Share entrees have a charge of \$8.00
Cake Cutting Fee \$5.00 per person.

ARROZ

RICE

DEL MAR

FROM THE SEA

GAMBA LONGANIZA	\$25.00
LOCAL PORK SAUSAGE, ROCK SHRIMP, SHIMEJI, LACTOSE AÏOLI	
ARROZ CON POLLO	\$24.00
CRISPY RICE PEGAÍTO, CHICKEN THIGHS, PIQUILLO	
QUAIL	\$28.00
RABBIT, DUCK SAUSAGE, ASPARAGUS, MUSHROOM SOFRITO	
CALAMARI PEGAÍTO	\$26.00
TOCINO FATBACK CHICHARRÓN, PEAS, AÏOLI	

LANGOSTINOS	\$48.00
PACIFIC SHRIMP, BLACK GARLIC EMULSION, ACHIOTE COCONUT FUNCHE	
VIEIRA Y RABO	\$45.00
SEARED SEA SCALLOPS, OXTAIL TERRINE, CONFIT OF LEEKS	
RODABALLO	\$56.00
HALIBUT FILET, ALCAPARRADO ALBARIÑO VIN BLANC, GUACABO KALE	
SALMON	\$38.00
ATLANTIC FILET, DILL CILANTRO TARTAR BEURRE BLANC, SALMON ROE	

PERDURABLES	TIMELESS
LUBINA	\$62.00
CHILEAN SEABASS, YUCA BLACK TRUFFLE MOUSSE, PORT FOIE GRAS, ASPARAGUS	
CORDERO	\$48.00
NZ LAMB CONFIT, APIO CELERIAC GNOCCHI, CHEVREÉ CREMA, PINOT LINGONBERRY	
LANGOSTA	\$58.00
THERMIDOR SPINY TAIL, YUCA MOFONGO, SHIITAKE BACON, LIME GARLIC BREADCRUMBS	

DE LA TIERRA

FROM THE EARTH

TERNERA	\$36.00
VEAL LASAGNA, CHEVRÉ, GUACABO BABY HEIRLOOMS, PIQUILLO ROMESCO	
EMPANADA	\$45.00
ALMOND CHICKEN CUTLET, EARTH BOUQUET, BLACK TRUFFLE GRAVY	
ENTRECOT	\$79.00
16oz ANGUS RIBEYE, BONE MARROW BUTTER, CHARRED ASPARAGUS	

FILETE	\$65.00
ANGUS FILET, SAUCE BORDELAISE, RUM ONIONS, GINGERED CARROTS	
CHULETA	\$52.00
DOUBLE CUT ADOBO NIMAN RANCH PORK CHOP, TAMARINDO GLAZE	

CON

WITH

DEL HUERTO	VEGETABLE CASSEROLE	12
MI ARROZ	CRISPY WHITE RICE AND BEANS	8
GUINEÍTOS	BANANA LENTIL ESCABECHE	8
AGUACATE	AVOCADO, ONIONS, CILANTRO	8
TOSTONES	DOUBLE FRIED FRIED PLANTAINS	6

MAC	CORN OAXACA LOCAL BACON	14
MADUROS	SWEET PLANTAIN ALMÍBAR	6
PAPAS	SAGE CORIANDER BUTTER CREAMERS	12
MOFONGO	GARLIC MASHED PLANTAINS	10
GNOCCHI	APIO CELERIAC GOAT CHEESE	15

Some of our dishes are raw or may contain the following ingredients: milk, egg, wheat, peanuts, and nuts. If you have any food allergies, please inform your waiter.