

PICA TRY

YUCA FRITA BLACK TRUFFLE ALI OLI	\$14.00	LOCAL FISH ALCAPURRIAS PICKLED ONIONS, PIQUE MAYO	\$14.00
TUNA SALMON TARTARE PLANTAIN TOSTONES, TROUT ROE	\$14.00	BOLITAS DE GOUDA CHIRONJA MARMALADE, MALDON	\$14.00
PAELLA CROQUETTES BOMBA, SWEET PIMENTÓN LIME AÏOLI	\$19.00	ELOTE CORN SORULLITOS OAXACA, COTIJA CREMA, TAJIN	\$14.00
ESCARGOTS VELOUTÉ, YUCA MOFONGUITOS, DRY PARSLEY	\$19.00	LAMB WELLINGTONS OREGANO MIREPOIX, OPORTO MINT	\$18.00

PRUEBA TASTE

IBÉRICO CAESAR ROMAINE HALF, ANCHOVY IBÉRICO DRESSING, GARLIC LEMON CRUNCH	\$25.00	SHRIMP AJILLO GULF SHRIMP, ACHIOTE ROASTED GARLIC ESCABECHE, CHORIZO TOAST	\$19.00
BACALAÍTO COD CRÊPE , BLUEFIN TUNA, COCO SOFRITO, CUCUMBER, AVOCADO	\$25.00	PULPO Y MALANGA A LA GALLEGA OCTOPUS, SWEET PIMENTÓN EMULSION, DUCK FAT TARO PAVÉ	\$25.00
BETABEL TARTARE SMOKED BEETS, AVOCADO TOFU, PINE NUTS, FENNEL POLEN, ROSEMARY PITAREPA	\$18.00	LONGANIZA ALCOR PORK SAUSAGE RISOTTO, TOMATO CONCASSÉ, AGED BALSAMICO	\$18.00
LA ARUGULA ARUGULA, PAPAYA, RADISHES, PANCETTA, GOAT CHEESE, PASSION FRUIT	\$16.00	CRISPY MORCILLA APA'S BOUDIN NOIR CRUNCH, GREEN BANANA CORNICHON PIEMONTAISE	\$19.00
TERRINA PRENSADA LA CEBA PORK HEADCHEESE, CHAYOTE ENCURTIDO, SOUR DOUGH, FIG JAM	\$21.00		

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

Corkage Fee: \$35.00 per bottle; Red or White wine 750ml, \$45.00 per bottle of sparkling or champagne 750ml. Only 3 credit cards per table are accepted. Share entrees have a charge of \$8.00.



ARROZ RICE

ROCK SHRIMP GAMBAS	\$25.00
MORA SOFRITO, CRISPY LEEKS, DILL AÏOLI	
ARROZ CON POLLO	\$24.00
CRISPY RICE PEGAÍTO, CHICKEN THIGHS, PIQUILLO	
QUAIL	\$28.00
RABBIT, DUCK SAUSAGE, ASPARAGUS, MUSHROOM SOFRITO	
ADOBO KUROBUTA PORK BELLY	\$26.00
CAMELO ONIONS, SCALLIONS	
CALAMARI PEGAÍTO	\$26.00
TOCINO FATBACK CHICHARRÓN, PEAS, AÏOLI	

DEL MAR FROM THE SEA

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	FILETE	\$65.00
VEAL LASAGNA, CHEVRÉ, GUACABO BABY HEIRLOOMS, PIQUILLO ROMESCO		ANGUS FILET, SAUCE BORDELAISE, RUM ONIONS, GINGERED CARROTS	
EMPANADA	\$45.00	CHULETA	\$52.00
ALMOND CHICKEN CUTLET, EARTH BOUQUET, BLACK TRUFFLE GRAVY		DOUBLE CUT ADOBO NIMAN RANCH PORK CHOP, TAMARINDO GLAZE	
COCHINILLO	\$65.00	ENTRECOT	\$79.00
LA CEBA LOCALLY RAISED SUCKLING PIG, AU JUS, ALUBIA GUISO		16oz ANGUS RIBEYE, BONE MARROW BUTTER, CHARRED ASPARAGUS	

CON WITH

DEL HUERTO	VEGETABLE CASSEROLE	12	MAC	CORN OAXACA LOCAL BACON	14
MI ARROZ	CRISPY WHITE RICE AND BEANS	8	MADUROS	SWEET PLANTAIN ALMÍBAR	6
GUINEÍTOS	BANANA LENTIL ESCABECHE	8	PAPAS	SAGE CORIANDER BUTTER CREAMERS	12
AGUACATE	AVOCADO, ONIONS, CILANTRO	8	MOFONGO	GARLIC MASHED PLANTAINS	10
TOSTONES	DOUBLE FRIED FRIED PLANTAINS	6	GNOCCHI	APIO CELERiac GOAT CHEESE	15



COCTELES

DRINKS

MAGDALENA "House Cocktail" 18
VODKA, GIN, ELDERFLOWER LIQUOR, LAVENDER/BERRIES
INFUSION, CITRIC

PALO DE MARIO "Chef's Favorite" 18
MANGO, BOURBON WHISKEY, GINGER LIQUOR, HONEY,
CITRIC GINGER CANDY

MP PERFECT GIN TONIC 20
HOMEMADE TONIC WITH YOUR CHOICE OF GIN

RUM FASHION 20
BARRILITO 3 STARS , 5 SPICED INFUSION, AJONJOLÍ
BITTERS

LA SANDIA PALOMA 20
TEQUILA AÑEO, JALAPEÑO INFUSION, FRESH
WATERMELON PUNCH, LIME, MINT FOAM

EL MARIACHI 20
MEZCAL, BITTER BIANCO, JEREZ, POBLANO

THE PINK LOTUS 20
GIN, LYCHEE LIQUOR, BITTERS, LYCHEE FRUIT

LE JARDIN 20
HENDRICKS ELDERFLOWER LIQUOR, LIME, BASIL /
CUCUMBER INFUSION

LUXURY MARGARITA 68
CASA DRAGONES REPOSADO, GRAN MARNIER CUVÉE
LOUIS- ALEXANDRE, SOUS VIDE APPLE/GINGER AGAVE,
LIME JUICE, CAVIAR

THE PORTHOLE
(Bar Top Experience) 68
TRANSFORMATIVE COCKTAIL: BLACK LABEL/ RYE WHISKEY,
COCCI AMERICANO, LUXARDO MARASCHINO, JEREZ

MOCKTAILS

NON ALCOHOLIC

LA SODITA 10
MIX OF TEAS, CITRICS, GINGER, CO2

MOCK ME 12
FRESH WATERMELON, FRESH CARIBBEAN CHERRY JUICE,
FRESH LEMON JUICE, SPARKLING

CORDIALES

AFTER DRINKS

Vizhoja LICOR DE HIERBAS	12	Chateau Barbier SAUTERNE 2016	14
Vizhoja LICOR DE CREMA	12	Dow's 10 YEARS TAWNY PORTO	14
Limoncello LIQUORE DI LIMONE	10	Robert Mondavi MOSCATO D' ORO	12

BURBUJAS

SPARKLING

TAITTINGER BRUT NV

20

CHAMPAGNE - FRANCE

Fruit and Brioche Aromas, White Flowers, Fragrance of Peach and Vanilla Pod. Pair well with Seafood and our Bites.

CANELLA PROSECCO MILLESIME

12

BRUT " MILLESIMATO" DOCG - VENETO ITALY

Fruity and Crisp nose with Mellow Floral Flavors. 100% Glera

LA VIDA EN EL CAMP, CAVA ROSÉ

12

PENEDÉS, CATALUNYA - SPAIN

Trepat, Macabeo, Xarel-lo. Light Salmon colors and aromas of citrus, apple, spicedpumpkin and minerals.

BLANCOS

WHITE

ST. FRANCIS CHARDONNAY 22'

14

NAPA VALLEY - CALIFORNIA

California Medium Body Chardonnay, hints of Oak and Vanilla, Fresh Melon, Citrus and Pineapple

FERRARI CARANO FUMÉ BLANC 23'

14

NAPA VALLEY - CALIFORNIA

Taste and Aromas of Lemongrass, Grapefruit, Lychee, Pear, Citrus, Orange Blossom, Peach and a Touch of Minerality. Pairs with simple Seafood and Poultry. Also holds Veal and Pork.

ATTIS LÍAS FINAS, ALBARIÑO 23'

15

D.O. RIAS BAIXAS - SPAIN

A rich lightly oaked style of Albariño. Ripe apricot and peach aromas. Crisp minerality and peppery notes on the finish.

CUCÚ VERDEJO 24'

12

CASTILLA Y LEÓN, SPAIN

Organic Verdejo with Notes of Bright Citrus Zest, Ripe Melon, Soft Herbs and a Touch of Spicy Minerality on the Finish.

SAN ANGELO, PINOT GRIGIO 24'

12

CASTELLO BANFI - ITALY

Medium Body Fruity and Crisp Wine. Lemon, White Grapefruit, Peach Pit and Apricot on the Nose.

ROJOS

RED

MEIOMI PINOT NOIR

14

CALIFORNIA - NAPA VALLEY

Medium Body Wine. Rich Cherry Flavor complemented by notes of Cedar Raspberry, Strawberry and Vanilla.

JOEL GOTT CABERNET 22'

14

NAPA VALLEY CALIFORNIA

Medium Body with fine tannins. Aromas of Blackberry and Black Cherries with notes of Clove, Vanilla and Caramel.

JAROS ROBLE TEMPRANILLO 23'

14

RIBERA DEL DUERO

Medium Body 100% Tempranillo with high intensity. Aromas of ripe fruits: raspberries, red cherries, strawberries and red currant. Notes of Oak, Vanilla, Toasted Caramel and Coffee.

SALENTEIN MALBEC 21' RESERVA

12

VALLE DE UCO - MENDOZA ARGENTINA

Full Body Wine. Berry and Casis Aromas and Coffee. Rich and long tanins.