



BITES

JUMBO LUMP CRAB, YAUTIA FRITURAS, MANGO PAPAYA GASTRIQUE
14

CASSAVA A.K.A. YUCA FRITA, BLACK TRUFFLE PILÓN AÏOLI
12

ELOTE CORN SORULLITOS, OAXACA, COTIJA CREMA, CHILE
12

LAMB CONFIT SPRING ROLLS, PEANUT TAMARINDO YOGURT
12

GOUDA BOLITAS, PAPAYA CORIANDER PRESERVE, MALDON
12

TUNA TARTARE, PLANTAIN TOSTONES, LEMONGRASS MAYO
12

FISH ALCAPURRIAS, PICKLED ONIONS, SOFRITO TARTAR, PIQUE
12

PETITE BEEF WELLINGTONS, DUXELLES, PORT WINE KETCHUP
19

TASTE

SOUP OF THE DAY
12

BORICUA FISH & CHIPS
Minuta Literally Yellowtails, Adobo, Yuca Fries, Yuzu Coriander Tartar
21

ARÚGULA CON PARCHA
Arugula, Papaya, Goat Cheese, Warm Pancetta, Nutmeg Passion Fruit
15

ALBÓNDIGAS DE CONEJO
Rabbit Meatballs, Sage Broth, Fennel Shallot Escabeche, Kalamata
18

REMOLACHA AHUMADA
Warm Brussel Sprouts, Smoked Beets, Pine Nut Pistou, Queso Blanco
16

MEJILLONES Y ALMEJAS
Clams, Mussels, Anatto Caldo, Fennel al Ajillo, Chorizo Butter Toasts
21

CALABAZA CON SAUCO
Guacabo Watercress, Spiced Smoked Pumpkin, Feta, Pepita, Elderflower
15

MI ENSALADILLA RUSA
Tuna Sashimi, Cold Ñame Mash, Fried Egg Emulsion, Capers, Osetra
25

PULPO CON LENTEJAS
Octopus Confit, Beluga Lentil Hummus, Cilantro Chimi, Sweet Pimentón
23

QUESADILLA DE MORCILLA
Apa's Blood Sausage, Oaxaca, Onion, Avocado, Brown Butter Crema
19

Corkage Fee: \$30.00 per bottle; red or White wine 750ml, \$40.00 per bottle of sparkling or champagne 750ml
Only 3 credit cards per table are accepted. Share entrees have a charge of \$8.00.

EAT

ATÚN, BERENJENA Y PISTACHIO

Porcini Crusted Tuna, Eggplant Chips, Pistachio Cilantro, Oyster Glaze, Boniato
52

COLIRRUBIA Y RABO DE BUEY

Yellowtail Snapper Oxtail Cazuela, Viandas al Mojo, Chipolinni, Ox Au Jus
38

LUBINA, YUCA Y FOIE GRAS

Black Chilean Sea Bass, Truffled Yuca Mousse, Asparagus, Port Foie Gras
58

BACALAO EN MISO DE COCO

Coconut Miso Cod, Saffron Basil Marble Emulsion, Malanga Scallion Pavé
42

MARIFINGA DE LANGOSTINOS

Langoustines, Yellow Corn Grits, Moqueca Tomato Fish Broth, Flora, Cancha
46

MOFONGO DE LANGOSTA

Caribbean Spiny Lobster, Brown Butter Thermidor Sauce, Yuca Mofongo, Shiitake Bacon
52

EMPANADA DE POLLO

Almond Crusted Chicken Breast, Truffle Juice Velouté, Green Plantain Tostones
32

CHULETÓN CON FUFÚ

Kurobuta Double Pork Chop, Tamarindo Glaze, Sweet Ripe Plantain Bacon Fufú
48

CANELÓN DE CABRITO

Goat Cannelloni, Burrata, Oregano Brujo Pesto, Au Jus, Coriander Butter Toast
38

CONFITADO DE CORDERO

Shoulder Lamb Confit, Cauliflower Goat Cheese Spinach Risotto, Lingonberries
42

FILETE DE RES CON APIO

Angus Beef Filet, Local Celeriac Gnocchi, Stilton Crema, Tempranillo Reduction
56

PEGAÍTOS

a.k.a. CRISPY RICE

DE GAMBA Y LONGANIZA

Local Pork Sausage, Rock Shrimp, Shimeji Mushrooms, Lactose Aioli
31

DE ARROZ CON POLLO

Adobo Chicken Thighs, Sofrillo, Pitipúa, Piquillo Peppers, Stewed Beans, Arañitas
26

CHRISTMAS IN A BOWL

Blood Sausage, Pork Belly, Fennel, Egg White, Avocado
28

SIDES

VERDURAS AL MOJO
Local Roots, Escabeche Onions
10

TOSTONES
Double Fried Green Plantains or
Breadfruit
6

AVOCADO
Pickled Purple Onions
8

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please be advised that food prepared here may contain this ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.