



BITES

YUCA FRIES, TRUFFLE OIL AIOLI
11

TUNA TARTARE, PLANTAIN TOSTONES,
SESAME MAYO
12

GOUDA CROQUETAS, SWEET PAPAYA
12

LAMB ALCAPURRIAS, TURMERIC CHILI
12

ESCARGOTS YUCA BACON
MOFONGUITOS, VELOUTÉ
14

TASTE

SOUP OF THE DAY
12

BABY ARUGULA
Papaya, Radish, Goat Cheese, Pancetta,
Passion Fruit Vinaigrette
15

WARM BRUSSEL SPROUTS
Smoked Beets, Queso Blanco, Pine Nuts
16

ANGUS TARTARE
Truffle Oil, Shallots, Fried Egg Yolk
Emulsion, Plantain Chips
18

JUMBO LUMB CRAB TACOS
Mango Papaya Gastrique, Salmon Row
18

EAT

"PEGAÍTO"
Crispy Chicken Rice, Stewed Beans, Arañitas
24

SEA SCALLOPS
Blood Sausage Avocado Crispy Rice, Fennel, Lime Aioli
38

LOCAL YELLOWTAIL SNAPPER
Carrot Passion Fruit Broth, Tomato Romesco, Arañitas
35

BLACK CHILEAN SEA BASS
Yuca Truffled Mousse, Asparagus, Port Foie Gras Reduction
48

SPINY LOBSTER THERMIDOR
Shallot Escabeche, Yuca Mofongo, Tarragon Parmesan Panko
48

ANGUS BEEF TENDERLOIN FILLET
Apio Gnocchi, Blue Cheese Sauce, Caramelo Onions
52

MY LAMB SHOULDER CONFIT
Goat Cheese and Truffle Cauliflower Risotto, Cranberry Sauce
38

ADOBO NIMAN RANCH DOUBLE PORK CHOP
Root Veggie Trifongo, Tamarind Reduction
38

SIDES

"PEGAÍTO"
Crispy Chicken Rice
14

TOSTONES
Double Fried Green Plantains or Breadfruit
6

AVOCADO
Pickled Purple Onions
8

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.