



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, ANCHOVY IBÉRICO DRESSING, GARLIC LEMON CRUNCH	
BACALAÍTO	\$25.00
COD CRÊPE , BLUEFIN TUNA, COCO SOFRITO, CUCUMBER, AVOCADO	
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	
TERRINA PRENSADA	\$21.00
LA CEBA PORK HEADCHEESE, CHAYOTE ENCURTIDO, SOUR DOUGH, FIG JAM	

SHRIMP AJILLO	\$19.00
GULF SHRIMP, ACHIOTE ROASTED GARLIC ESCABECHE, CHORIZO TOAST	
PULPO Y MALANGA	\$25.00
A LA GALLEGA OCTOPUS, SWEET PIMENTÓN EMULSION, DUCK FAT TARO PAVÉ	
LONGANIZA	\$18.00
ALCOR PORK SAUSAGE RISOTTO, TOMATO CONCASSÉ, AGED BALSAMICO	
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: \$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
CARAMELO 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