

BEFORE

Yuca Fries, White Truffle Alioli	12
Brie Cheese Croquettes, Naranja Thyme Preserve	12
Short Rib Spring Rolls, Guava Chili BBQ, Soy Purple Onions	13
Ahi Tuna Tartare, Green Plantain Tostones, Wakame Aioli	13
Lamb Alcapurrias, Turmeric Tartar Pique Sauce	14
Escargots Yuca Mofonguitos, Shallot Cream, Parsley Dust	15
Smoked Beet Pickled Chayote Tacos, White Bean Refrito, Cilantro Air	14
Salted Cod Bacalaitos, Cilantro Mayo	12

STARTS

Arugula, Radishes, Candied Walnuts, Acerola Peanut Dressing, Queso Blanco, Brioche Croutons	15
Kurobuta Pork Meatballs, Onion Crema, Emmental Cheese, Thin Baguette	20
Grilled Octopus, Yautias Bravas, Local Tomato Marmalade, Sweet Pimenton	24
Hamachi Crudo, Local Spicy Ají, Rabano, Leche de Tigre, Avocado Paste, Couscous Crunch	19
Tropical Field Greens, Fresh Papaya, Mango, Avocado, Coconut Vinaigrette	17
Pork Cochinitillo Dumplings, Sweet Plantain Crema, Sage Chimi	16
Heirloom Tomatoes, Compressed Melon, Burrata, Cilantro Basil Pesto, Balsamico	19
Angus Beef Carpaccio, Black Truffle Oil, Parmesan Peels, Fried Egg Emulsion, Plantanutres	22
Veal Parmigiana Sweet Plantain Pionono, Mozzarella di Bufala, Romesco	18
Foie Gras Terrine, Goat Cheese, Barrilito Rum Raisins, Lingonberries, Baguette	22

MUST

My Paella Pegaíto, Lobster, Squid, Bay Scallops, Shrimp, Mussels, Plantain Spiders	
46 for one person & 80 for two persons	
Miso Malt Marinated Sea Scallops, Duck Sausage Fried Rice, Fennel Kimchee	42
Atlantic Salmon, Mango Grain Mustard Glaze, Vegetable Spring Rolls, Black Vinegar	32
Black Chilean Sea Bass, Batata Truffled Purée, Asparagus, Foie Gras Eel Reduction	48
Langoustines a la Plancha, Ink Bucatinni, Lemon Clam Beurre Blanc	38
Caribbean Lobster Tail Thermidor, Tarragon, Escabeche Onion, Bacon Trifongo	56
Porcini Crusted Mahi, Shiitake Spinach Risotto, Coconut Curry Cream Sauce	38
Spiced Duck Breast, Sous Vide Garlic Thyme Organic Carrots, Grand Marnier Chironja Glacé	37
Lentil Timbale, Pancetta, Roasted Baby Vegetables, Toasted Pinenuts, Goat Cheese	28
Niman Ranch Double Cut Pork Chop, Yuca Hash, Tamarind Glacé	35
Secreto Iberico, Escabeche Emulsion, Yuca Purée, Shallot Rings, Cilantro Oil	57
Wagyu Beef Cheek Au Jus, Creamed Tomato Sofrito Orzo, Vegetable Bouquet	48
Angus Ribeye, Smoked Gouda Bacon Mac, Broccolini, Gingered Carrots, Cilantro Béarnaise	75
Prime Beef Filet, Malanga Stilton Tots, Soy Caramelized Onions, Bordelaise	69

Steak Sauces: Bordelaise / Peppercorn / Stilton / Cilantro Bernaise

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness 18% Gratuity will be included on all parties of six or more.