



## **LO S CEVICHE S / 1 6**

### **Ecuadorian Shrimp**

shrimp, roasted tomatoes, popcorn & corn nuts

### **Rainbow**

tuna, corvina, salmon, white soy sauce, citrus juices, sesame seeds, sweet potato & cilantro

### **Tuna & Foie Gras / 20**

kumquat, lemon & lime juice, lemon oil, black pepper, serrano chilies

### **Hamachi Margarita**

lime juice, red onion, cilantro, chives, scallions, jalapeño, margarita sorbet

### **Salmon**

clementine & yuzu juice, basil, chives, thai chilies, wasabi caviar

### **Escolar**

mixed grape tomato marmalade, chives, red onion, lime juice, basil oil & watermelon sorbet

### **Mixto Verde**

avocado & tomatillo sauce, lime juice, octopus, bay scallops, shrimp, escolar, tortilla chips

### **Lobster Ceviche**

whole small tail, fresh coconut milk, orange and lime juice, thai chilies, red onions, chives & sage sorbet

### **Red Snapper Tiradito**

honeydew, cantaloupe, lemon juice, chili, red onion & lemon oil

## **S T A R T E R S**

### **Smoked Marlin**

rum-vanilla cured, smoked in a crispy  
malanga boat w/ pickled jalapeños  
15

### **Tuna Taco**

fresh-diced tuna, crispy shallots, diced jalapeno,  
paprika, lemon oil, roasted garlic & ginger aioli  
15

### **Oysters Rodriguez**

lightly fried, served over fufu and creamy  
horseradish spinach, served w/ huacatay sauce  
15

### **Mystery Meat Balls**

w/ callampa mushroom sauce  
it's a secret...just trust us  
18

### **Chicharron**

crispy rock shrimp coated w/ rice & corn flour  
in a sweet & spicy panca sauce w/ micro cilantro  
17

### **Octopus Anticucho Salad**

assorted salad greens, quinoa, tomatoes & aji amarillo vinaigrette  
16

### **Lobster Empanada**

squid ink empanada filled w/ maine lobster,  
avocado salad, salsa rosa  
19

### **Foie Gras & Fig Empanada**

anise empanada dough, foie gras, almond fig cake over  
watercress salad, duck serrano & black trumpet vinaigrette  
19

### **Short Rib Empanadas**

black beer braised short ribs with creamy habanera sauce  
& smoked orange rosemary marmalade  
13

### **Lomo Saltado**

white corn arepa topped w/ stir fried beef tenderloin in a  
pisco rocoto soy sauce & guacamole  
18

## SALADS

### Hearts of Palm

frissee, toasted almonds, bacon vinaigrette, crumbled blue cheese  
14

### King Crab Salad

jicama, chayote, green apple & butternut squash dressed w/ lemon mojo  
finished w/ pumpkin & pomegranate seeds  
18

## MAINS

### Plantain Crusted Mahi

mahi crusted with green plantain, over a  
braised oxtail stew, tomato escabeche  
29

### Crispy Pork

with fried yucca dressed in lemon mojo, black bean broth & cilantro mojo  
26

### Pollo Aliño

served w/ humita ( white corn tamale), & wild mushroom demi glace sauce  
27

### Churrasco

churrasco style cut, grilled asparagus, chipotle  
crabmeat dressing and chimichurri  
38

### Pionono

sweet plantain roulade stuffed w/ green and yellow zucchini, spinach, corn, piquillo peppers and  
parmesan cheese with homemade tomato and black bean sauce  
24

### Raspado de Pato

hudson valley duck breast served with  
crispy rice, edamame, raisins, pine nuts and chayote & tomatillo salad  
26

### Tuna Causa

adobo spiced and seared with blue potato  
puree, creamy white bean puree & poblano conch escabeche  
32

### Pescado A Lo Macho

fish of the day a la plancha served over sautéed baby spinach & grilled red onions  
w/ clams, calamari, shrimp & black mussels in an aji amarillo sauce  
33

### Panela Salmon

panela cured and seared, creamy quinoa,  
broken black olive vinaigrette, jicama salad  
29