

## small plates

CEVICHEs	ENTRADAS	ANTICUCHOS
<b>tiradito nikkei*</b> hon hamachi   truffle ponzu   rocoto chile pearls   cilantro   avocado   nori	17 <b>butter lettuce</b> dried corn   pumpkin seeds   puffed quinoa   queso fresco   heirloom tomatoes   yuzu-chipotle vinaigrette	12 <b>spanish octopus</b> black olive sauce   fried shallots   aji verde
<b>ecuadorian – style shrimp ceviche</b> sweet red shrimp   peruvian corn   cilantro   lime oil   citrus-tomato leche de tigre	16 <b>wild arugula salad</b> pink lady apples   roasted grapes   pomegranate seeds   vanilla vinaigrette   ricotta salata	14 <b>duroc pork belly</b> sweet sake-miso   shishito peppers
<b>hawaiian ono*</b> avocado   crispy plantain   red onions   tangerine leche de tigre	17 <b>duck confit empanada</b> cured duck picadillo   peruvian pesto	15 <b>hokkaido scallops</b> black garlic sauce   aji-panca tangerine reduction
<b>millionaire tacos*</b> lobster   ahi tuna   japanese hamachi   yuca taco	20 <b>peruvian fried chicken</b> ginger-scallion marinade   pickled jalapeños   rocoto sweet chile sauce	16 <b>alaskan merus king crab</b> dynamite glaze   chile-garlic butter   furikake   scallions
<b>ahi tuna*</b> compressed cucumbers   pickled daikon   avocado   radish sprouts   tamarind leche de tigre	18 <b>shrimp chicharron</b> aji amarillo   endive   pickled jalapeños	17 <b>arizona prime beef tenderloin</b> anticuchera glaze   amarillo chile sauce
<b>chutoro tiradito*</b> tuna belly   seaweed salad   cilantro salsa verde   jalapeño-dashi	20 <b>shishito peppers</b> fleur de sel   charred lemon	<b>GRAINS</b>
<b>nova scotia lobster</b> tempura avocado   mango pico de gallo   coconut-lime leche de tigre	22 <b>cassava &amp; manchego croquetas</b> chile aioli   pickled onions	12 <b>pan de bono</b> garlic butter
		14 <b>brazilian cheese bread</b> chimichurri
		17

## small plates +

LAND	SEA	LAND & SEA
<b>wagyu hanger steak “churrasco” style*</b> papas criollas   hon shimeji mushrooms   argentine chimichurri	29 <b>arctic salmon*</b> cauliflower   golden raisins   zucchini   toasted almonds   dill chimichurri	27 <b>churrasco en tabla [for two]*</b> combination of four churrasco swords arizona prime beef tenderloin   jumbo shrimp   kurobuta pork tenderloin   vegetable
<b>aji panca wagyu beef short rib</b> gochujang tacu tacu   natural jus   charred jalapeño escabeche relish	28 <b>argentine shrimp*</b> smoked corn fritters   shrimp sofrito   lime crema	28 <b>chimichurris – roasted garlic   cipollini onion   habanero</b>
<b>colorado lamb loin*</b> mustard plantain crust   creamy quinoa   lamb au jus   rosemary chimichurri	30 <b>arroz con marisco*</b> clams   mussels   shrimp   sofrito rice   herb broth   rouille crostini	<b>FARM</b>
<b>free range chicken</b> poor man’s fried rice   garlic mojo   glazed carrots	26 <b>hokkaido scallops*</b> brown butter   chorizo-lima bean ragout   kale   parsnips	27 <b>vegan crispy quinoa cake</b> spiced sofrito   roasted corn-smoked pepper relish   charred avocado
		29

\*May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
18% gratuity added to parties of 6 guests or more. Gluten-free options available, please ask your server.