

small plates

CEVICHES	ENTRADAS	ANTICUCHOS
tiradito nikkei* hon hamachi truffle ponzu rocoto chile pearls cilantro avocado nori	17 gazpacho verde blistered tomato basil summer squash	12 spanish octopus black olive sauce fried shallot aji verde
black peruvian mixed marisco grilled jalapeño squid ink leche de tigre	16 wild arugula salad pink lady apple roasted grapes pomegranate vanilla vinaigrette ricotta salata	14 duroc pork belly cured sweet sake-miso shishito pepper
wild sea bass* sweet potato red onion amarillo chili leche de tigre	17 rock shrimp empanada creamy rocoto rock shrimp peruvian pesto	15 hokkaido scallops black garlic sauce aji-panca tangerine reduction
millionaire tacos* lobster ahi tuna japanese hamachi yuca taco	20 peruvian fried chicken ginger-scallion marinade pickled jalapeño rocoto sweet chili sauce	16 alaskan merus king crab dynamite glaze chili-garlic butter furikake scallion
causa* okinawa potato dungeness crab caviar guacamole egg creamy aji	19 shrimp chicharron aji amarillo endive pickled jalapeño	17 arizona prime beef tenderloin anticucherra glaze amarillo chili sauce
chutoro tiradito* tuna belly seaweed salad cilantro salsa verde jalapeño-dashi	18	GRAINS
lobster escabeche avocado chives sweet aji garlic chips	20	pan de bono garlic butter
	d e s e o	brazilian cheese bread chimichurri
		sweet potato brioche whipped agave cinnamon butter

small plates +

LAND	SEA	LAND & SEA
wagyu hanger steak "churrasco" style* papa criolla hon shemiji mushrooms argentine chimichurri	28 arctic salmon* cauliflower golden raisin zucchini toasted almonds dill chimichurri	27 chifa surf & turf jumbo lump crab argentine sausage asparagus corn chipotle hoisin chorizo
coffee & panella seared wagyu short rib yuca hash browns roasted pineapple chimichurri	29 ahi tuna* rum adobo carrot puree coconut-ginger mojo puffed quinoa	28 churrasco en tabla [for two]* combination of four churrasco swords arizona prime beef tenderloin jumbo shrimp kurobuta pork tenderloin vegetable
colorado lamb loin* mustard plantain crust creamy quinoa lamb au jus rosemary chimichurri	29 arroz con marisco* clams mussels shrimp sofrito rice herb broth rouille crostini	27 chimichurris – roasted garlic cipollini onion habanero
free range chicken poor man's fried rice garlic mojo glazed carrots	26 hokkaido scallops* brown butter chorizo-lima bean ragout kale parsnip	FARM
		vegan crispy quinoa cake spiced sofrito roasted corn-smoked pepper relish charred avocado

*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.