

APERITIVOS

Sopa del Día Prepared with seasonal ingredients	\$9
Sashimi de Capitán Fresco mango, white radish, cucumber, grapefruit, avocado, tobiko	\$14
Tartar de Ternera fresh herbs, green pepper, cilantro, onion, capers, pomegranate vinaigrette, french baguette crostini	\$15
Atún Tataki mixed greens, dates, purple onion, beets, roasted almonds, goat cheese, sesame, and ginger vinaigrette	\$15
Berenjena Baba Ghanoush arugula, red radish, pumpkin seeds, vegan cheese, pomegranate caramel	\$14
Arepa de Coco y Bacalao avocado, cilantro, cherry tomatoes, pickled papaya	\$15
Pastelillos de Cebolla Caramelizada y Queso de Cabra Turnovers Caramelized onion, goat cheese, tomato marmalade	\$11
Croqueta de Risotto con Calamar y Camarón Black Egg Risotto croquette, squid, shrimp, chili, and lemon mayonnaise	\$13
Empanada de Yuca de Ropa Vieja cucumber salad, fennel, pine nuts, purple onions, cherry tomatoes, chayote, dill, house vinegar	\$13

PLATOS PRINCIPALES

Tortellini de Queso Crema de Pesto candied cherry tomatoes, pearled purple onion, toasted capicola	\$29
Pulpo Rostizado en Aceite de Oliva Roasted Octopus Olive oil, smoked paprika, red wine vinegar, ginger, chili pepper, purple mashed potatoes	\$30
Rodaballo en Salsa de Vino Tinto y Caldo de Almejas poblano peppers, lemon and coriander Jasmin rice	\$35
Lomo de Cordero Salsa de Malta y Semillas de Pino celery root puree, baby vegetables	\$36
Filete Mingón (Grass Fed) Red wine sauce, roasted garlic, thyme, blue cheese croquette, mushroom risotto, white asparagus	\$39
Langosta Caribeña Salsa de Pimientos Rostizados lemon infusion, casava mash, broccoli	\$39
Pechuga de Pollo (Corte Francés) en Salsa de Moras Azules vegetable couscous	\$29
Filete de Cerdo Ibérico apple sauce, pigeon pea risotto, brussels sprouts	\$30
Ossobuco Guiso de Tomate Fresco potato, carrot, herbs, and red wine, served with basmati rice	\$48

*Consumir alimentos crudos o parcialmente cocidos puede aumentar el riesgo de enfermedades transmitidas por alimentos.