

BEBIDAS

MUDDLE IT UP 13

grande

don Q cristal | lime juice | fresh mint

berry grande

don Q cristal | fresh strawberries | lime | mint

mambo mango

mango | orange | mint | pineapple | citrus syrup
cruzan orange or grey goose orange

very berry

blueberry | raspberry | citrus syrup |
cruzan raspberry or stoli raspberry

margajito

cuervo tequila | fresh mint | lime juice

tropic

parrot bay mango | cruzan coconut | pineapple

COCTELES TRADICIONAL 12

caipirinha

the national cocktail of brazil

piscola

the cuba libre of chile

chicha morada

nectar of the peruvian gods

chilcano

peru's answer to the moscow mule

margaracha

passion for tequila is endless

ronera

tall, sweet and sexy

manzantini

not your grandmother's punch

pisco sour

chile or peru, you decide

SIGNATURE SOUTH AMERICAN WINE FLIGHT 21

three 3 oz. pours chosen by deseo sommelier

CEVICHES

millionaire tacos* 20

lobster | ahi tuna | japanese hamachi | yuca taco

yellow fin tuna number one plus-plus 16

lemon-infused coconut water | spicy mango | pineapple | lychees

rainbow* 18

white soy | citrus | sesame seeds | pickled jalapeno

lobster escabeche 22

avocado | chives | sweet aji | garlic chips

tres ceviches** 21

lobster escabeche | mixto clásico | yellow fin tuna #1

mixto clasico* 17

lobster | shrimp | scallops | calamari | octopus | crab |
red onion | sweet potato

kampachi en leche de tigre 16

aji amarillo | leche de tigre | micro shizo | piquillo peppers

SOPAS, ENSALADAS Y ENTRADAS

sopa de red quinoa inca 12

toasted red quinoa | choclo | peruvian white beans | aji rocoto

consomme de pollo 11

chicken broth | chicken sofrito | black eyed pea | haricot vert

ensalada de sandia 11

infused watermelon | queso fresco | bowtie arugula | granola

beterraga salad with orange-coriander drizzle 12

baby beets | peruvian corn | spinach | watercress | queso anejo

shrimp chicharron 15

aji amarillo | endive | pickled jalapenos

kobe beef tenderloin on casabe flatbread 16

truffle aioli | micro arugula | pickled onions

muscovy duck confit empanada 12

foie gras torchon sauce | quince cream anglaise

prime rib picadillo empanada 12

beef empanada | organic mushroom sofrito | lemon-garlic aioli

squash and tetilla cheese quesadilla 11

tetilla cheese | butternut puree | heirloom tomato pico de gallo

CARNES

CHURRASCO EN TABLA [for two] 72

combination of four churrasco swords

colorado lamb medallion | beef tenderloin | jumbo shrimp |
kurobuta pork tenderloin

chimichurris – roasted garlic | cipollini onion | habanero

kobe vaca encebollada 32

grilled kobe skirt steak | huancaína potato | oven-dried tomato

beef tenderloin "churrasco" style* 36

crab mojo | peruvian potato | tomato | horseradish chimichurri

lamb cutlets and trufa chimichurri 38

colorado lamb chops | truffle chimichurri | uala potato

pollito adobado 27

harrison's farm chicken | jicama pico | mojo de ajo | cotija potato frits

puerco rico 28

niman ranch pork tenderloin | lechon empanadilla |
kale and giant white beans

PESCADOS / MARISCOS

ARROZ CON MARISCO [for two] 64

market fresh fish | shrimp | bay scallop | mussels | clams | arroz verde

pan-seared merluza and toasted fideo pasta 32

roasted cauliflower-spinach couli | yellow sofrito | toasted fideo

yuca-wrapped dorado al ajillo 30

mahi mahi | shrimp | amaranth | shaved calamari | roasted garlic

loup de mer salteada 34

mediterranean seabass | yellow kalijira rice | tomato-shrimp sofrito |
serrano pesto

VERDURAS Y COMPLEMENTOS

arroz tostado de cangrejo 16

jumbo lump crab | andouille sausage | asparagus | corn

grilled asparagus 10

poached tuna mojo | parsley | pinon nut

potato frits con queso cotija y truffle flavor oil 8

crispy potatoes | dry aged cheese | truffle oil | smoked paprika aioli

smoked paprika garbanzo beans 8

whole and crushed chickpeas | spanish chorizo

espinaca y quinoa 7

quinoa | spinach | golden raisins | pine nuts | pears

maduros cubanos 6

ripe plantains | parsley | lime

*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.

VINOS

burbujeante

santa julia, rose - 10
cjr reginato, malbec - 7
viniterra - 11

blanco

leo, torrantes - 9
errazuriz, sauvignon blanc - 9
new age, blend - 10
catena, chardonnay - 14
felino, chardonnay - 10
marques de casa, chardonnay - 12

rojo

dona paula, malbec - 11
tilia, merlot - 12
layer cake, malbec - 12
kaiken, cabernet sauvignon - 13
manos negros, pinot noir - 14
finca la linda, cabernet sauvignon - 12
koyle, carmenere - 11
canto de apalta, blend - 14

CERVEZAS

cervezas de barril

blue moon - 7
negro modelo - 7
8th street ale - 7
fat tire - 7

cervezas

corona - 7
coors light - 6
xingu - 7
bud light - 6
miller lite 6



DE LA COCINA

ceviches

millionaire tacos * - 20

yuca taco/lobster/ahi tuna/japanese hamachi

rainbow* - 18

white soy/citrus/sesame seeds/pickled jalapeno

lobster escabeche* - 22

avocado/chives/sweet aji/garlic chips

yellow fin tuna number one plus-plus* - 16

lemon infused coconut water/spicy mango/pineapple/lychees

COCTELES

muddle it up - 13

grande - don Q, lime juice, fresh mint
berry grande - don Q, fresh strawberries, lime, mint
mambo mango - mango, orange, mint, citrus syrup cruzan orange or grey goose orange
very berry - blueberry, raspberry, citrus syrup cruzan raspberry or stoli raspberry
margajito - cuervo blanco tequila, fresh mint lime juice
tropic - parrot bay mango, pineapple, cruzan coconut

cocteles tradicional -12

caipirinha - the national cocktail of Brazil
piscola - the cuba libre of chile
chicha morada - nectar of the Peruvian gods
chilcano - peru's answer to the moscow mule
margaracha - passion for tequila is endless
ronera - tall, sweet and sexy
manzantini - not your grandmother's punch
pisco sour - chile or peru; you decide

bocadillos

shrimp chicharron* - 15

aji amarillo/endive/pickled jalapeno

kobe beef tenderloin on casabe flatbread* - 16

truffle aioli/micro arugula/pickled onions

squash and tetilla cheese quesadilla - 11

tetilla cheese/butternut puree/heirloom tomato pico

prime rib picadillo empanada* - 12

beef empanada/organic mushroom sofrito/foie torchon aioli

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Postres y Cocteles

dulce de leche cake roll
almonds/dulce de leche/mango

warm chocolate croquettes
powdered sugar/ kahlua cream

arroz con leche patron
rice pudding/cuban cookie/patron xo café

12/20**

**Tantalize your taste buds.....
add a glass of dessert wine to enhance
your dining experience

crema catalana
sherry-glazed berries/coconut tapioca

chocolate cigar
chocolate espuma/cappuccino gelato

la playa late harvest sauvignon blanc
colchagua valley, chile

santa julia late harvest torrontes
mendoza, argentina

errazuriz late harvest sauvignon blanc
casablanca, chile

susanna balbo late harvest torrontes
mendoza, argentina

Café
espresso – 5
cappuccino – 5
latte – 5

Cordials
grand marnier trio - 36
bailey trio – 18
frangelico - 10
godiva – 9
sambuca – 9
b&b - 11

Scotches
glenlivet 15 year – 18
glenlivet 18 year – 22
glenlivet 25 year - 55
chivas 18 year - 20
jw blue - 52

Ports
tawny 10 year - 10
tawny 20 year - 20
fonseca bin 27 - 16

