

*First Course*

[CHOICE OF ONE]

**CHORIZO CRIOLLO**

ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX

**AL RESCOLDO BEETROOT SALAD**

ORANGE, AVOCADO CREAM, ARUGULA, CHEDDAR CURD, PISTACHIO DRESSING

**CEVICHE MIXTO WITH TANGERINE -**

**AJI AMARILLO TIGER MILK**

OCTOPUS, SHRIMP, SALMON, RED ONION, CANCHA CORN, HOMINY,  
CHARRED HEARTS OF PALM

*Second Course*

[CHOICE OF ONE]

**ROASTED CAULIFLOWER**

HARISSA COCONUT SAUCE, TOASTED ALMONDS, PANGRATTATO, LEMON ZEST

**ROASTED SALMON**

ROMESCO SAUCE, HOMINY, SHALLOTS, BURNT CHERRY TOMATOES

**SKIRT STEAK**

ARUGULA, GRANA PADANO CHEESE, LIME DRESSING

*Sides*

[TO SHARE]

**PAPAS ESCRACHADAS**

SMASHED YOUNG POTATOES, PROVENZAL SAUCE

**WOOD OVEN ROASTED HEIRLOOM CARROTS**

GOAT CHEESE, SALSA VERDE

*Dessert*

[CHOICE OF ONE]

**MY GRANDMOTHER'S CARAMEL FLAN**

DULCE DE LECHE

**PB&C**

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD,  
PEANUT CREMEUX, CARAMEL, PEANUT NOUGAT

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.

A gratuity of 20% will be added to all parties. Menus are subject to change.