

SERVED FAMILY STYLE

First Course

EMPANADAS SALTENA

HAND CUT BEEF, SPICES, YASGUA SAUCE

CHØRIZØ CRIØLLØ

ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX

Second Course

CHILLED WØD ØVEN-RØASTED TØMATØ

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

CEVICHE MIXTO WITH TANGERINE -

AJI AMARILLO TIGER MILK

OCTOPUS, SHRIMP, SALMON, RED ONION, CANCHA CORN, HOMINY,

CHARRED HEARTS OF PALM

Third Course

GRILLED BRANZINØ

STUFFED WITH LEMON AND HERBS

ØHIØ DRY AGED TØMAHAWK

SERVED WITH CHIMI HENDRIX

Sides

GNØCCHI SØUFFLE

CHEESE FONDATA, CHIMI HENDRIX

WATERMELON SALAD

CHERRY TOMATOES, SHALLOTS, COTIJA CHEESE, SERRANO CHILE, CILANTRO

PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES, PROVENZAL SAUCE

Dessert

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.