

NIBBLES

EMPANADAS
BRAISED SHORT RIB, CARIBBEAN SAUCE
14

CHORIZO CRIOLLO
ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX
8

GRILLED SWEET BREADS
CRIOLLA SAUCE, LEMON
15

STARTERS

CHILLED WOOD OVEN-ROASTED TOMATO
PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC
10

AL RESCOLDO BEETROOT SALAD
ORANGES, AVOCADO CREAM, ARUGULA,
CHEDDAR CURD, PISTACHIO DRESSING
11

OUR CAESAR SALAD
GRILLED BABY GEM, RUSTIC CROUTONS, ANCHOVIES,
PARMESAN CHEESE, CAESAR DRESSING
15

SALMON CEVICHE
COCONUT MILK, BURNT CUCUMBER, GINGER,
HABANERO CHILE, RED ONION, PECANS
15

OLIVE OIL POACHED LOBSTER TAIL
CHILLED LETTUCE SOUP, BURNT CORN RELISH, CILANTRO, MACHA
SAUCE
22

ARGENTINEAN STYLE CARPACCIO
EMBER SEARED NY STRIP, ROASTED TOMATO AND CILANTRO SALSA,
PICKLED ONIONS
12

PURA VIDA
SHARING PLATES

GRILLED BRANZINO
42

PORK CHOP MILANESA
TOMATO, AVOCADO, RADISHES, SERRANO AND BASIL SALAD
WITH LEMON VINAIGRETTE
42

OHIO DRY AGED TOMAHAWK
165

PARRILLADA
CHORIZO, SWEET BREAD,
HALF AMISH CHICKEN,
BONE MARROW,
SKIRT STEAK, CHIMI HENDRIX,
CRIOLLA SAUCE
130

FROM THE GRILL

EMBER COOKED SCALLOPS
BLACK BEAN PUREE, AVOCADO CILANTRO SAUCE, CRISPY CORN DUST
30

HALF AMISH CHICKEN
OAXACA MOLE SAUCE, PICKLED ONIONS, SESAME SEEDS, PEANUTS
29

SKIRT STEAK 8oz
ARUGULA, GRANA PADANO CHEESE, LIME DRESSING
50

FILET MIGNON 8oz
BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS
60

CURED DUCK BREAST
CHEESY POTATO FONDUE & CRIOLLA SAUCE
28

FROM THE WOOD OVEN

ROASTED CAULIFLOWER
HARISSA COCONUT SAUCE, TOASTED ALMONDS,
PANGRATTATO, LEMON ZEST
12

GNOCCHI SOUFFLE
CHEESE FONDATA, CHIMI HENDRIX
16

ROASTED SALMON
ROMESCO SAUCE, BURNT SCALLIONS, SUNCHOKES,
KALAMATA OLIVES
34

SIDES

GRILLED ASPARAGUS
GRIBICHE SAUCE
8

WOOD OVEN-ROASTED
HEIRLOOM CARROTS
GOAT CHEESE, SALSA VERDE
8

AL RESCOLDO
EGGPLANT
CHOPPED HERBS, GARLIC
& HABANERO CHILE
6

PAPAS ESCRACHADAS
SMASHED YOUNG POTATOES,
PROVENZAL SAUCE
6

CABBAGE AL ASADOR
BROWN BUTTER & LEMON
6

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 that our restaurant uses ingredients that contain all the 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 groups of 6 or more.

WE PROUDLY SOURCE FRESH MEAT & PRODUCE
FROM LOCAL OHIO FARMS



RL Valley	Guysville, Ohio	Beef
Black Radish Creamery	Alexandria, Ohio	Cheese
Buckeye Bread	Columbus, Ohio	Sourdough Bread
Gerber Amish Farm	Kidron, Ohio	Chicken
Hershberger Farm	Leesburg, Ohio	Produce, Eggs, Maple, Honey
Arctic Hardwoods	Kingston, Ohio	Wood
North Country Charcuterie	Columbus, Ohio	Charcuterie