

BAIRES

SERVED FAMILY STYLE

Starters

EMPANADAS SALTENA

HAND CUT BEEF, SPICES, YASGUA SAUCE

CHILLED WOOD-OVEN ROASTED TOMATO

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

CEVICHE MIXTO

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

Entrees

GRILLED BRANZINØ

BROWN BUTTER, LEMON, CAPERS,
CRISPY SHALLOTS, PARSLEY

PARRILLADA

CHORIZO, SWEET BREADS, HALF AMISH CHICKEN, BONE MARROW,
SKIRT STEAK, CHIMICHURRI, CRIOLLA SAUCE

Sides

GRILLED ASPARAGUS

GRIBICHE SAUCE

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.