

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 WITH TANGERINE -
AJI AMARILLO TIGER MILK**SHRIMP, SALMON, RED ONION, 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, CHIMI HENDRIX, 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. Menu are subject to change.