

## NIBBLES

## EMPANADA SALTENA

HAND CUT BEEF, HARD BOILED EGG, SPICES,  
YASGUA SAUCE  
15

## CHORIZO CRIOLLO

PORK SAUSAGE, CHIMI HENDRIX  
8

## ARGENTINIAN PROVOLETA

CONFIT DRIED TOMATOES, PROSCIUTTO,  
PROVENZAL SAUCE  
22

## STARTERS

## CHILLED WOOD OVEN ROASTED TOMATO

PANELA HONEY, GOAT CHEESE,  
CHARRED ONIONS, SUMAC  
12

## AL RESCOLDO BEETROOT SALAD

ORANGES, AVOCADO CREAM, ARUGULA,  
CHEDDAR CURD, PISTACHIO DRESSING  
12

## OUR CAESAR SALAD

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

CEVICHE MIXTO WITH TANGERINE -  
AJI AMARILLO TIGER MILK\*

OCTOPUS, SHRIMP, SALMON, RED ONION,  
CANCHA CORN, HOMINY, CHARRED HEARTS OF PALM  
18

## GRILLED OCTOPUS MARINATED IN ADOBO

KALAMATA OLIVE AIOLI, QUINOA TABBOULEH,  
GOCHUJANG ORANGE DUST, PEPITAS, BASIL  
20

## HAND CUT BEEF TARTAR\*

SALSA MACHA, PICKLED SHALLOTS, CAPERS,  
QUAIL EGG YOLK, AVOCADO CILANTRO MOUSSE,  
LATIN TOSTADAS  
19

PURA VIDA  
SHARING PLATES

## WHOLE GRILLED BRANZINO

BROWN BUTTER, LEMON, CAPERS,  
CRISPY SHALLOTS, PARSLEY  
45

## PORCINI RISOTTO

CARNAROLI RICE, SHRIMP, CHIVES  
35

## OHIO DRY-AGED TOMAHAWK\*

165

## PARRILLADA\*

CHORIZO, SWEETBREADS, HALF AMISH CHICKEN,  
BONE MARROW, SKIRT STEAK, CHIMI HENDRIX  
130

## FROM THE GRILL

## HALF AMISH CHICKEN

OAXACA MOLE SAUCE, PICKLED ONIONS,  
SESAME SEEDS, PEANUTS  
34

## SECRETO IBERICO PORK A LA BRASA\*

FENNEL, WATERCRESS, GRANNY SMITH APPLES,  
SERRANO CHILE, LEMON DRESSING  
55

## NEW ZEALAND GRILLED LAMB SHANK

COOKED FOR FOUR HOURS IN INDIRECT HEAT  
AND FINISHED ON THE GRILL  
GREEK YOGURT CUMIN SAUCE, PICKLED RED ONION  
40

## SKIRT STEAK 8oz\*

ARUGULA, GRANA PADANO CHEESE, LIME DRESSING  
50

## ANGUS FILET MIGNON 8oz\*

BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS  
60

PLANT BASED FILET 6oz 

BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS  
41

## ANGUS PORTERHOUSE 30oz\*

ANGUS PORTERHOUSE, TABLESIDE FLAMBE WITH  
COGNAC, SHITAKE DIANE SAUCE  
120

## FROM THE WOOD OVEN

## ROASTED CAULIFLOWER

HARISSA COCONUT SAUCE, TOASTED ALMONDS,  
PANGRATTATO, LEMON ZEST  
15

## GNOCCHI SOUFFLE

CHEESE FONDATA, CHIMI HENDRIX  
17

## 2 LBS OF STEAMED BLACK MUSSELS

ROASTED BUTTERNUT SQUASH AND COCONUT SAUCE,  
SERRANO CHILIS, FRESH HERBS, TOASTED FOCACCIA  
28

## ROASTED SALMON\*

ROMESCO SAUCE, HOMINY, SHALLOTS,  
BURNT CHERRY TOMATOES  
36

## SIDES

## GRILLED ASPARAGUS

GRIBICHE SAUCE  
10

WOOD OVEN ROASTED  
HEIRLOOM CARROTS

GOAT CHEESE, SALSA VERDE  
8

## AL RESCOLDO EGGPLANT

CHOPPED HERBS,  
GARLIC & HABANERO CHILE  
8

## PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES,  
PROVENZAL SAUCE  
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 20% gratuity will be added to parties 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