

NIBBLES

EMPANADA SALTENA

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

15

CHORIZO CRIOLLO

PORK SAUSAGE, CHIMI HENDRIX

8

ARGENTINIAN PROVOLETA BY SANTA ROSA

ROSEMARY HONEY, TOASTED ALMONDS,
GRILLED SOURDOUGH

19

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

GRILLED BRANZINO

45

PORK CHOP MILANESA

HEIRLOOM CHERRY TOMATOES, AVOCADO,
RADISHES, SHALLOTS, BASIL,
TABLESIDE SHAVED GRANA PADANO

42

OHIO DRY AGED TOMAHAWK*

165

PARRILLADA*

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

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

50

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

FROM THE WOOD OVEN

ROASTED CAULIFLOWER

HARISSA COCONUT SAUCE, TOASTED ALMONDS,
PANGRATTATO, LEMON ZEST

15

GNOCCHI SOUFFLE

CHEESE FONDATA, CHIMI HENDRIX

17

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

WATERMELON SALAD

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

8

*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