SNACKS

BREAD SERVICE
calabaza brioche,
cultured butter 10

CAVIAR PASTELITO
farm eggs, wagyu tartare,
osetra caviar 55

GRILLED OYSTERS (2pc)
uni butter, parmesan breadcrumbs
bone marrow, herb oil 15

APPETIZERS

CRUDO
amberjack, charred chayote,
cachucha relish, sour orange 26

TUNA CONSERVA
bluefin tuna, pickled cauliflower, fresno peppers,
bone marrow vinaigrette 32

GUAVA & CHICORY
wine poached homestead guava, endives,
feta espuma, pistachio and sunflower crumb 28

TAMAL
braised rabbit, corn veloute, spring onion 28

FOIE GRAS
plantain canelé, duck fat maduro,
sour orange temptation caramel 39

ENTREES

TURBOT
mushroom escabeche, pil pil,
guarapo turnips, kohlrabi puree 48

FABADA
grilled kampachi, fish morcilla, pork belly,
gigante beans, shellfish veloute 42

VENISON
truffle twice baked potatoes,
foie gras sauce diane, wild mushrooms 46

PORK CHOP
berkshire pork, clam pastel de arroz,
anticucho marinade 44

LARGE FORMAT

WHOLE CHICKEN
heritage green circle, cajun boudin,
whipped celery root,
chicory salad,
orange and pistachio
98

CANARD A LA PRESSE
14-day dry-aged duck breast,
roasted calabaza tamal,
wild mushrooms foie gravy,
duck fricassée pastelitos
160

SHORT RIB
pastrami style, red pepper jus,
oxtail yuca rellena,
fennel caesar salad
125

-limited availability-

DESSERTS

FLAN
candy cap mushroom,
sambuca crema, coffee crumble 16

ARROZ CON LECHE
"fruta bomba"papaya,
cardamon & orange panna cotta, ginger arroz 16

TARTE TATIN
ripe plantain, crème fraîche,
rum, orange 19

ARIETE SUNDAE
boniato ice cream, chocolate & malta syrup, candied
duchilly hazelnut, amarena cherry 17

20% service charge is applied to all checks

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

VERSOS SENCILLOS
180 per person

WINE PAIRING
additional 160 per person

GRILLED OYSTERS
uni butter, parmesan lime breadcrumbs /
bone marrow, herb oil, scallion powder

CRUDO
amberjack, charred chayote,
cachucha relish, sour orange

GUAVA & CHICORY
wine poached homestead guava, endives,
feta espuma, pistachio and sunflower crumb

TAMAL
braised rabbit, corn veloute, spring onion

FABADA
grilled kampachi, fish morcilla, pork belly,
gigante beans, shellfish veloute

VENISON
truffle twice baked potatoes,
foie gras sauce diane, wild mushrooms

FLAN
candy cap mushroom, sambuca crema,
coffee crumble

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