

STARTERS

GRILLED SHRIMP CEVICHE

served with smoked tomatoes, onion,
cilantro and a rocotto chili "leche de tigre"

\$24.000

BEEF TARTAR

chopped to order with miso cured egg yolk, crunchy
quinoa & a cucumber and yogurt dressing

\$24.000

PAN FRIED TROUT CEVICHE

served in leche de tigre, avocado and "pico de gallo"

\$24.000

PAN FRIED SWEETBREADS

over a yam puree, caramelized figs &
micro greens

\$28.000

HOUSE MADE PORK SAUSAGE

grilled and served with creamed corn, onions and
pan jus

\$21.000

ROASTED PEACH SALAD (V)

romaine hearts, cherry tomatoes, grilled artichokes
& a greek yogurt dressing

\$23.000

QUINOA SALAD (V)

served with grilled avocado, togarashi, lemon and
tomato paper

\$23.000

NOODLE SALAD

grilled spiced chorizo, snow peas, cherry tomatoes
and bean sprouts in a ginger and soy dressing

\$22.000

AGUACHILE VERDE DE PESCADO

sliced fresh fish over avocado cream, house pickles
in a jalapeño and coriander "aguachile" dressing

\$26.000