



## Antojos ~ \$10

### TOSTONES DEL DIABLO

Crispy plantains, Cotija cheese, diablo sauce, black garlic emulsion, nata, cilantro mojo, micro greens (vg, gf)

### AREPA CRACKER

Sweet corn cracker, chipotle black beans, avocado, nata, sofrito emulsion, Cotija cheese, sous-vide egg, micro greens (vg, gf)

### ALITAS DE POLLO

Fried chicken wings, goat cheese nata, mango-guava BBQ, shaved celery

### SHISHITOS

Fried Shishito peppers, green plantain dust, Caribbean dipping sauce (vg, df)

### PASTELITOS

Skate fish empanadas, sweet plantain compote, roasted tomato dip

---

## Arepa Bar

### COCHINILLO

14 hrs slow smoked pig, pickled onions, avocado,

\$17

### PARRILLADA MARINA

Grilled octopus, calamari & shrimp, green, red, &

\$16

tomato, cilantro mojo, nata, mango BBQ sauce

yellow bell peppers, red onion, Merkén, white wine, garlic flakes, preserved lemon (gf)

#### DIABLITO

\$15

Housemade deviled ham, Cotija cheese, avocado, caramelized plantains, cilantro mojo, sofrito emulsion

#### LA VACA MARIPOSA

\$16

Grilled Angus sirloin, chicken breast & chorizo, fried egg, avocado, nata, queso de año

#### COSTILLA

\$17

Braised short rib, caramelized plantains, avocado, mixed greens, tomato, Cotija cheese, nata

#### CRIOLLA

\$12

Slow cooked black beans, caramelized sweet plantains, tomato, cilantro, Cotija cheese, avocado, lettuce, cilantro mojo (vg)

## Del Huerto

#### VEGETABLE CAZUELA

\$16

Caramelized plantains, slow cooked black beans, Cotija cheese, purple & white cabbage slaw, avocado, cilantro mojo, nata, micro greens (vg)

#### POLENTA DE ALMA

\$19

Crispy polenta, purple kale quinoa tempura, smoked eggplant, goat cheese purée, confit beets, grilled fennel, tamarind (vg)

#### CAPRESA CARIBEÑA

\$16

Kumato tomatoes, buffalo mozzarella, sea bean pesto, roasted pineapple & tomato dressing (vg, gf)

## Crudos y Ceviches

#### SALMÓN

\$19

Cured salmon, apple compote, chorizo oil, nata, cilantro powder, salmon butter, buttered & grilled toast

#### VITEL TONÉ LATINO

\$17

Marinated Prime tenderloin, crispy potato paper, chives, Cotija cheese, sofrito & tuna belly emulsions, cherry tomatoes

#### TARTAR DEL MAR

\$19

Salmon & tuna loin, ginger, chives, red onion, mango, crispy quinoa, fermented pineapple & mango purée, soya latino

#### TARTAR DE VACA

\$22

Prime tenderloin, baby capers, blue cheese, red onion, sous-vide egg, arepa cracker

## Principales

### ROASTED SHORT RIB

\$23

Cauliflower purée, red wine & malta reduction, onion ash

### OSSOBUCO

\$30

10 oz. bone-in pork shank, mashed potatoes, Chanterelle mushroom patê, fried egg, pork jus

### STONE POT STEW

\$25

Pan-seared octopus & morcilla, marble potatoes, lentils, Cotija cheese, garlic, corn, red onion, cilantro, vuelve a la vida sauce

### PULPO AL AJILLO

\$27

Grilled octopus, torched avocado, crispy potato, ají dulce velouté, heart of palm emulsion, alma sauce, corn ash (gf,df)

### SALMÓN EN MANTEQUILLA NEGRA

\$32

Skin-on King Salmon, sweet plantain ceviche, Greek yogurt, tarragon, vegetable Leche de Tigre, Sriracha Latina (gf)

### POLLO FRITO

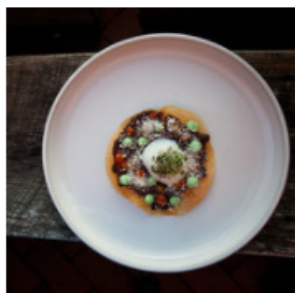
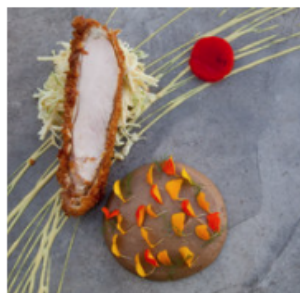
\$30

Breaded airline chicken, apple-jalapeño compote, apple & cabbage slaw, red poblano

### PARRILLA LATINA

\$53 / \$69

Our selection of dry aged steaks served with chimichurri, guasacaca and arroz congri. Choose between 10 oz. Prime Center Cut Tenderloin or 26 oz. Prime Bone-in Ribeye



## Postres ~ \$12

### CHURRO ENIGMÁTICO

Amazonian Cacao Nutella, vanilla ice cream  
(contains nuts)

### LA NUBE

White chocolate foam, vanilla custard, passion  
fruit syrup, pistachio meringue (gf)

### TORTA NEGRA

Chocolate fruit cake with apples, apricots, figs &  
raisins, citrus glaze, chocolate syrup, walnuts &  
vanilla ice cream

### BROWNIE AMAZÓNICO

Dark chocolate flourless brownie, Copoazu &  
peanut butter toffee, dark chocolate ganache,  
almond cookie, vanilla ice cream (gf)