



KNOWLEDGE



AREPITAS \$12

Sugar cane, muenster & smoked gouda cheese

OYSTERS \$24 (HALF DOZEN)

Oyster of the day, latin mignonette, pulling hair sauce

LATIN FALAFEL \$11

Avocado yogurt purée, cardamon

LA PISADORA TOSTADA \$21

Hiramassa, Arctic char, scallop, tuna belly, jicama ginger, green tomato, Asian pear, avocado, trout roe, aguachile negro

SEVEN REASONS CEVICHE \$24

Purple sweet potato, crispy quinoa, foam coconut leche de tigre, red onion

TARTARE DE LOMITO ARGENTINO \$24

Sweet plantain brioche, kombu mayo, caramelized sesame seed, cured egg yolk

NOT A TRADITIONAL BEET SALAD \$23

Charred golden beet, almond cream cheese, puffed rice, cashews & beets purée, pepita crumble

HOLLY BREAKFAST \$22

White sofrito & bacon, chorizo crumble, potato foam, duck egg, shaved truffle, manchego cheese, potato crystal

CAULIFLOWER GNOCCHI \$25

Cherry marinara sauce, mango chutney, charred apple purée, chives, manchego cheese

HOKKAIDO SCALLOP WITH CURRY \$33

Taro purée, watermelon radishes, crispy shallots, chives, coconut milk, black garlic

OCTOPUS & LENTILS \$38

Ají amarillo sauce, rocoto & banana purée, avocado jalapeño purée

CRISPY PORK BELLY \$27

Sweet plantain & chihuahua cheese canelón, ajicero salsa, mango guasacaca, congri rice

EAT YOUR CALABAZA \$30

Shishito purée, pecan vinaigrette, basmati rice, golden raisins, chives

CAVATELLI & LOBSTER A LA HUANCAÍNA \$33

Housemade cavatelli, main lobster, ají amarillo, queso fresco cream, lobster oil

FISH OF THE DAY FILET \$34

Celery root & Tonka bean pure, roasted fennel, merkén lemon butter, balsamic glaze

LAMB LOIN PALO A PIQUE \$46

Australian lamb loin, forbidden rice, sweet plantains, black bean nata, venezuelan hot sauce

LOMITO CON ALIGOTE \$58

Prime beef tenderloin, yuca aligote croquette, tatemada sauce

THE DUCK DILEMMA \$45

Heart of palm & roasted squash purée, sweet & sour beet syrup, crispy potato, caramelized red onion, onion purée, torched avocado



MEMORIES

RICE FROM THE WOODS \$55

Bomba rice, crispy maitake, cilantro mojo, heart of palm & roasted squash purée, crispy shallots, black truffle

WHOLE FRIED FISH \$96

Fish of the day, calamari, shrimp, scallops, margariteño rice, cilantro mojo, old bay sauce

CHORIZO & PRAWNS BLACK RICE \$75

Bomba rice, chorizo calamari sofrito, capers mayo, cilantro mojo, salsa criolla, fried garlic

CHULETÓN 25 DAYS DRIED AGE \$165

Roseda Farm 35 oz bone-in ribeye, shishito peppers, yuca aligote, chimichurri



EXPERIENCE

CHEF'S TASTING MENU \$160

WINE PAIRING \$140

A selection of curated dishes prepared daily by our Chef

****For parties of six or more, a gratuity Of 22% will be automatically applied.****

A 5% service fee is included in your check. This charge is not a gratuity.