

FOR THE TABLE

Guacamole SEVEN SALSAS 24

Crab Nachos SEA URCHIN "QUESO" 36

Smoked Black Cod POTATO-CHORIZO VINAIGRETTE 24

Queso Fundido RED & GREEN CHORIZO 24

Tuna Tartare HABANERO, SUNFLOWER SEED PUREE 29 *

LUNCH PRIX FIXE \$45

CHOOSE AN APPETIZER, MAIN COURSE, AND DESSERT

APPETIZERS

Chopped Cabbage Salad TOASTED FAVA BEAN DRESSING 20

Carrots COCONUT CREMA, CORIANDER, COCONUT SALSA MACHA 18

Four Bean Salad QUAIL EGGS, TOMATO VINAIGRETTE 17

Cauliflower Soup CAPERS, GRAPES, SMOKED CROUTONS 19

Clam Chowder CHORIZO 19

Octopus Salad BLUE CORN VINAIGRETTE 29 (+5)

MAINS

Maitake Mushroom Tacos QUESILLO 22

Skirt Steak Tacos EVERYTHING 26

Fish Tempura Tacos CABBAGE, TARTAR SAUCE 24

Pastrami Tacos SAUERKRAUT, MUSTARD SEED SALSA 28 (+4)

Grilled Fish Tacos FRESH TOMATO-HABANERO SALSA 28 (+4)

Veggie Burger AYOCOTE BEAN HUMMUS, HERBS 22

Chicken Salad AVOCADO, PICKLED BLACK BEANS 26

Chilled Shrimp Salad ROMAINE, CHIPOTLE MAYONNAISE 32 (+8)

Lobster Flautas BIBB LETTUCE LEAVES 54 (+1.5)

Lamb Shwarma Platter PICKLES, SHATTA, TORTILLAS 34 (+10)

DESSERTS

Citrus Flan PUMPKIN, ORANGE BLOSSOM 12

Rainbow Sherbet JAMAICA, AVOCADO, MANGO 12

Chocolate Ice Cream Sandwich 9

*OUR AVOCADO DESSERT AVAILABLE UPON REQUEST (+8)

SIDES

Brussels Sprouts SPICY ALMONDS 15

Honey Glazed Sweet Potatoes BROWN BUTTER CREMA 15

Roasted Shishito Peppers LIME VINAIGRETTE 15

empellón