

## FOR THE TABLE

**Guacamole** SEVEN SALSAS 24

**Crab Nachos** SEA URCHIN "QUESO" 36

**Queso Fundido** RED & GREEN CHORIZO 24

**Tuna Tartare** SUNFLOWER SEEDS, CHILE ASH CURED BONITO 29 \*

## LUNCH PRIX FIXE \$45

CHOOSE AN APPETIZER, MAIN COURSE, AND DESSERT

### APPETIZERS

**Chopped Cabbage Salad** TOASTED FAVA BEAN DRESSING 20

**Asparagus Salad** WHIPPED RICOTTA, PINE NUT SALSA MACHA 24

**Four Bean Salad** QUAIL EGGS, TOMATO VINAIGRETTE 17

**Chilled Lettuce Soup** CURED EGG YOLK, BACON BITS 19

**Clam Chowder** CHORIZO 19

**Lobster Salad** PARSNIP, CHIPOTLE VINAIGRETTE 29 (+4)

### MAINS

**Maitake Mushroom Tacos** QUESILLO 22

**Skirt Steak Tacos** EVERYTHING 24

**Fish Tempura Tacos** CABBAGE, TARTAR SAUCE 24

**Pastrami Tacos** SAUERKRAUT, MUSTARD SEED SALSA 28

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

**Veggie Burger** HOUSE MADE ROLL, AYOCOTE BEAN HUMMUS, HERBS 22

**Cold Poached Halibut** ALMOND BROTH 31 (+6)

**Jumbo Prawn Salad** ROMAINE, GUAJE SEEDS 35 (+7)

**Pumpkin Seed Cappelletti** ACHIOTE, HONEY NUT SQUASH JUICE 34 (+7)

### DESSERTS

**Chammoile Flan** STRAWBERRY-RHUARB JAM 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