



## DINNER - \$65/PP

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### FIRST COURSE

☞ bread - rotating butter and spreads

### SECOND COURSE

☞ esquites - brown butter hollandaise, cotija, pickled jalapeno **NF, GF, VG**

☞ ensalada - heirloom tomato, queso fresco, melon, alliums, huacatay crema **NF, GF, VG**

☞ avocado - peas and avocado guacamole, fried shimeji, sesame salsa **NF, DF, Y, GF\***

### MAIN COURSE

☞ pollo - grilled chicken al pastor, pineapple, encurtido, heirloom corn tortilla **NF, DF, GF**

☞ chancho - grilled pork shoulder, salsa veracruzana, banana jam, braised pork tamal **NF, GF**

☞ habichuela - grilled seasonal beans, mandioca cream, fried onion **NF, GF\*, VG**

### DESSERT

☞ tres leches - naz's birthday cake, caramel, coffee, milk foam **NF, VG**

☞ sorbete - fruit, caramelized rice **NF, Y, GF**

## DINNER - \$90/PP

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### FIRST COURSE

☞ bread - rotating butter and spreads

☞ ceviche - red drum, rocoto leche de tigre, sweet potato chips, cancha **NF, DF, GF\***

### SECOND COURSE

☞ scallop a la parmesana - roasted scallops, parmesan, salmon roe **GF**

☞ ensalada - heirloom tomato, queso fresco, melon, alliums, huacatay crema **NF, GF, VG**

☞ pincho - charcoal grilled sirloin, shoestring potato, morita salsa **NF, GF\***

☞ avocado - peas and avocado guacamole, fried shimeji, sesame salsa **NF, DF, Y, GF\***

### THIRD COURSE

☞ habichuelas - grilled seasonal beans, mandioca cream, fried onion **NF, GF\*, VG**

☞ pato - green rice, confit duck leg, grilled duck breast, sunnyside egg **NF, GF**

☞ res - grilled ribeye, enchilada, duck fat mash potato **NF, GF**

### DESSERT

☞ leche quemada - vanilla ice cream, salty cheese, fresa, marquesita **NF, VG**

☞ tres leches - naz's birthday cake, caramel, coffee, milk foam **NF, VG**

SOME MENU ITEMS MAY CHANGE BASED ON SEASONALITY.

PARTIES OF SIX OR MORE SUBJECT TO ONE METHOD OF PAYMENT & 20% SERVICE CHARGE.

PLEASE LIMIT FLASH PHOTOGRAPHY. AN ASTERISK (\*) INDICATES A RISK OF CROSS CONTAMINATION.

