

CUYA

Valentine's Menu



BEGINNINGS

GOAT CHEESE STUFFED SQUASH BLOSSOM 15

TOMATO GYOZA WITH CRAB SALAD,
MACHA PONZU

STICKY TAMARIND RIBS 16 WITH CHIVES

ELOTE CORN RIBS 14 CILANTRO CREMA, COTIJA CHEESE

GRILLED SHRIMP BROCHETA 16 SKEWERED SHRIMP, AJI PANCO RUB, BROWN BUTTER GARLIC SAUCE

PORK BELLY TOSTONES 16 AVOCADO CREMA, PICKLED ONION

OYSTERS DE CHORIZO Y QUESO 16 CHARGRILLED OYSTER, QUESO CHIHUAHUA, BEEF CHORIZO

CHARRED ROMAINE 14 VEGETARIAN CAESAR DRESSING, QUESO FRESCO, BOLILLO CROUTONS

PAPAS AHOGADAS 14 CRISPY FRIED POTATOES, GUAJILLO-TOMATO SAUCE, SHAVED PARMESAN, BEEF CHORIZO

CUYA CEVICHE 21 MARINATED FISH IN LIME JUICE, CHERRY TOMATO, ONION, CILANTRO OIL

MINI AREPAS 16 SLOW-ROASTED PORK SHOULDER, GUAVA BBQ, QUESO FRESCO, CRISPY POTATO

ENTREES

BANANA LEAF STEAMED BACALAO 38 STEAMED COD, COCONUT RICE, TOMATO AND OLIVE SALSA

CARNE ASADA AL CARBON 40 CHARCOAL FIRED STEAK, CREAMY BLACK BEAN, POBLANO PEPPER + ONION, CRISPY MALANGA, MACHA BUTTER

BRAISED BEEF SHORT RIB 40 WITH GARLIC HERB MASHED POTATOES, CHARRED BROCCOLINI, BEEF DEMI GLACE

PASTELON LASAGNA 26 SWEET PLANTAIN, BEEF PICADILLO, MOZZARELLA

PLANTAIN GNOCCHI 22 MARINATED PORTOBELLO, SPICED MARINARA, PARMESAN, RICOTTA, PORCINI BACON

GRILLED POLLO A LA BRASA 26 CHARCOAL-FIRED CHICKEN, CILANTRO-LIME CREMA, MASHED POTATOES WITH AJI, BROCCOLINI, GRAVY

POSTRE

TRES LECHES DE COCO 12 TOASTED COCO, DULCE DE LECHE

CHOCOLATE MOUSSE 15 W/STRAWBERRY COMPOTE + TOASTED MERINGUE

CARIBBEAN BREAD PUDDING 15 TOASTED COCONUT, GUAVA SYRUP, COCONUT SORBET