

CUINA

CEVICHE + CRUDO

Pescado Verde Aguachile* 21

snapper, charred aguachile, avocado, red onion, cucumber, corn tostada

Peruvian Leche de Tigre* 18

mixed catch, purple sweet potato, charred corn, avocado, red onions, plantain chips

Tuna Tataki* 19

hibiscus ice, serrano pepper, sesame oil, fried wontons

Shrimp Coctel Acapulco 16

tomato cocktail sauce, avocado, fried saltines

TACOS Y MAS

Crispy Potato Flautas 14

shaved cabbage, avocado mousse, salsa molcajete, crema, queso fresco

Queso Fundido 14

crumbled beef chorizo, Curtido, poblanos, blue corn tortillas

Rosarito Street Tacos (2) 14

rice flour tempura shrimp, cabbage slaw, pineapple pico de gallo, corn tortilla

Korean Street Tacos (2) 12

bulgogi pulled pork, fried wonton, scallion kimchi slaw, corn tortilla

Norteño Street Tacos (2) 14

beef barbacoa, guacatillo salsa, fried potato crisp, pickled onion

SMALL

Pork Belly Tostones 15

avocado crema, chimichurri

Elote Corn Ribs 13

cilantro crema, cotija cheese, chili lime

Brussels Bravas 12

tomato salsa, pickled onion, parmesan cheese

Empanada de Casa 13

pork belly, manchego cheese, sofrito, mayo-ketchup

Grilled Pulpo 19

fingerling potatoes, chimichurri, chiles

Tamal Mexicano 13

masa, bell peppers, collards, mozzarella, pepita molé

Spicy Papaya Salad 13

green papaya, cabbage, pumpkin seed, carrots, chili de arbol, sesame tamarind dressing

Grilled Shrimp Brocheta 16

aji panco rub, brown butter garlic, piquillo pepper, cilantro

Chipotle Honey Charred Cabbage 11

cilantro lime crema, parmesan, honey chipotle, pepitas, smoked sea salt

Fritto Mixto 18

rice flour fried calamari and shrimp, charred lime wedge, adobo seasoning, spiced marinara

Jamaican Curry Wings 14

pickled onions, salsa cuya, lime, ranch

LARGE

Plantain Lasagna 26

puerto rican style lasagna, sweet plantains, beef picadillo, mozzarella cheese

Carne Asada 45

ancho chile peppercorn sauce, rajas poblanas, fingerling potatoes

Chicken a la Brasa 26

aji mashed potatoes, gravy, broccolini, cilantro crema

Banana Leaf Steamed Snapper 28

coconut rice, olive, tomato, capers, arugula, lime juice

Braised Short Rib Quesadilla 24

plantain maduro, mozzarella, pineapple pico sauce, cilantro crema
vegetarian style upon request

NOODLES

fresh hand made noodles

Fideo Macha 16

wide noodles, peanut butter macha sauce, shallots, pickled fresnos, coconut milk, toasted peanuts

Thai Curry Mussels 19

bucatini, coconut milk, fish sauce, thai basil, mint, cilantro, thai chilis, pecorino

Plantain Gnocchi 18

marinated portobello, spiced marinara, crispy mushrooms

An automatic gratuity of 20% will be added for parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.