



# New Year's Eve 2026



## BEGINNINGS

### CUYA SEAFOOD TOUR 42

4 RAW OYSTERS (2 DRESSED, 2 RAW)  
4 POACHED SHRIMP W/ SAMBAL CHILI COCKTAIL SAUCE  
OCTOPUS CARPACCIO

### STICKY TAMARIND RIBS 16 WITH SAMBAL COCKTAIL SAUCE

### 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

### GOAT CHEESE SALAD 16 MIXED GREENS WITH THAI CHILI + LIME VINAIGRETTE, JICAMA, GOAT CHEESE, CHERRY TOMATO, ONION

### 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

## ENTREES

### PAN SEARED TROUT 38 WITH CILANTRO-COCONUT RICE, SMOKED BABY BOK CHOY, MANGO CHILI SALSA

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

### VEGAN ARROZ CHAUFÁ 20 RICE STIR FRY, SMOKED BOK CHOY, CHERRY TOMATO, SCALLION



## POSTRE

### COCONUT SORBET W/TOASTED COCONUT + YUZU OLIVE OIL

### CHOCOLATE MOUSSE W/STRAWBERRY COMPOTE + TOASTED MERINGUE