



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 CHAUFA 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