

# MERCY ME

## Tropicalia

## SNACKS

### CRISPY YUCA | 14

Layered Yuca Tots, Piri Piri Aioli, Espelette

### ANTICUCHOS

#### Pattypan Squash | 12

Chermoula, Pearl Onions

#### Queijo Coalho | 14

Hot Honey

#### Octopus | 14

Saffron Potato, Persian Cucumber

#### Steak and Peppers | 14

Teres Major, Anticuchera Aioli

### AREPAS | 15

Ponzu Glazed Pork Belly, Green Papaya Slaw

### COD CROQUETTES | 15

Salt Cod, Botija Olive Aioli

### EMPANADAS DE MARISCOS | 19

Blue Crab, Shrimp, Salsa Verde

## SORTA SMALL

### GARDEN SALAD | 15

Charred Corn, Honey-Lemon Vinaigrette, Ricotta Salata

### SUMMER HEIRLOOM TOMATO SALAD | 19

Grilled Peach, Watermelon, Cucumber, Whipped Ricotta

### CEVICHE | 22

Red Snapper, Leche de Tigre, Choclo Corn

### TUNA TIRADITO | 23

Yellowfin Tuna, Charred Avocado, Black Garlic Aioli

### BEEF TARTARE | 21

Handcut Beef, Worcestershire Aioli, Crispy Shallots

### FUGAZZETTA | 17

Peach Mostarda, Provolone, Pomegranate Molasses

## KINDA BIG

### ROASTED CAULIFLOWER <sup>VEGAN</sup> | 29

Corn Salsa, Green Hummus, Crispy Wild Rice

### TAGLIATELLE | 39

Head-On Tiger Prawn, Cuttlefish, Moqueca Sauce, Lemon Crumbs

### MILANESA | 37

Atlantic Cod, Farm Egg-Lemon Aioli, Grilled Lime, Seasonal Greens

### CHAUFA | 35

Crab, Shrimp, Corn, Shaved Fennel Salad

### SORTA LOMO SALTADO | 42

New York Strip, Shishito, Hericot Vert, Mala Oil

### PERUVIAN CHICKEN | 37

Roasted Chicken, Crispy Yuca, Aji Verde & Amarillo

## FOR THE TABLE

### TOMAHAWK <sup>40 OZ</sup> | 164

Roasted Garlic, Red & Green Chimichurri

### GOLD WAGYU <sup>14 OZ</sup> | 115

Snake River Farms Wagyu, Salsa de Mezcal, Papas Bravas

## SIDES

### GRILLED ASPARAGUS | 13

### RICE & BEANS | 10

### ROASTED BROCCOLINI | 13

### PAPAS BRAVAS | 13

### COCONUT PLANTAINS | 13

22% Service Charge will be added to all guest checks and will be used to cover high wages and benefits.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.