

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 ^{VEGAN} | 29

Corn Salsa, Green Hummus, Crispy Wild Rice

TAGLIATELLE | 39

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

MILANESA | 37

Atlantic Cod, Lemon Aioli, Grilled Lime

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 ^{40 OZ} | 164

Roasted Garlic, Red & Green Chimichurri

GOLD WAGYU ^{14 OZ} | 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.