
PÃO DE QUEIJO SLIDERS*

Lamb sliders served on a house made Brazilian cheese bread with a chipotle cream sauce. 12

GRILLED MACHACA AREPAS*

Little salty hominy flatbreads with rehydrated shredded beef with sautéed garlic, served with an avocado Serrano salsa and pickled onion

SOLE CEVICHE

With lime, ginger and celery juice, topped with yucca strips. 16

EL DIABLO ESCOCES

A scotch egg meets a deviled egg somewhere in Mexico. Fennel sausage covered hard boiled egg topped with Mexican esquite corn. 11

CHARRED OCTOPUS

With roasted Peruvian potatoes 12

GRILLED VEGGIE SALAD

With baby carrots & kabacha squash, arugula and a sweet pomegranate yogurt dressing 12

*Available as Vegetarian

COFFEE RUBBED COCHINITA

Slow-Braised Berkshire pork shoulder that's finished off with a light cream sauce. 18

CHEF'S STEAK

Rib eye cooked on the hot grill served with house made salsas. 26

CHICKEN FRITO

Chicken soaked in buttermilk then rubbed with three chiles. 18

POBLANO PESTO CAVATELLI

Fresh pasta mixed with a pesto made from pecans, pecorino and roasted poblanos tossed with zucchini. 18

GRILLED WHOLE BROOK TROUT

Wood grilled and filled with pistachio-coconut cream and served with roasted fennel 26

PARA ACOMPAÑAR

Farofa Loca 8 / Cauliflower Gratin 8 / Tamarind Glazed Green Beans 6/Yuca Purée 8