

FOR THE TABLE

PARILLADA

House selection of sausages and meats, mini arepas, queso fundido 18

PULPO AL PASTOR

Grilled octopus, pineapple, charred onions and cilantro coulis 12

DUCK CONFIT TACOS

Chihuahua, avocado, cilantro, pickled onions, and yuca chips 10

TOSTADAS DE AGUACHILE

Lime cured shrimp, tomatillos, mint, epazote, cucumbers and jalapenos 12

FROM THE GARDEN

GRILLED FRESH SALAD

Grilled oranges, fennel, mixed greens and herbs, passion fruit-cachaça dressing 11

CV SUMMER SALAD

Grilled sweet corn, caramelized pepitas, hierbabuena, cilantro, cotija, cumin dressing 12

GRILLED PEACHES & ARTICHOKE SALAD

Pickled onions and Meyer lemon vinaigrette 15

FROM THE GRILL

CHEF'S STEAK

25 to 45 oz bone-in rib eye served with house made salsas. 2.50/oz

PICANHA

12 oz of Pino's Newport steak served with farofa and fresh salsas 28

SKIRT STEAK

8 oz steak served with house made salsas 22

HANGER STEAK

8 oz steak served with house made salsas 16

PAO DE QUEIJO BURGER

8 oz burger mixed with caramelized onions topped with cilantro pesto 15

PESCADO TATEMADO

Fresh fish in a grilled cornhusk, pickled vegetables, salsa borracha 28



Inspired by the hearth of Latin American fincas,
built on the principle that food tastes better when shared
for the vibrant community of Fort Greene.

FROM THE LAND

ACHIOTE ROASTED CHICKEN

Kale, quinoa, feta cheese, shitake mushrooms, dried blueberries, clasico sauce 22

GRILLED BABY EGGPLANT & FAROFA

Red rice, lentil, dates, roasted cauliflower and smoky pecans 18

POBLANO PEPPER PASTA

Fresh fettuccini Bolognese and sautéed poblano peppers 18

ON THE SIDE

Brussels sprouts with chorizo 5

Shoestring sweet potato fries 5

Green beans with almonds, cilantro and garlic 5

Guajillo and aji amarillo three cheese mac & cheese 5

Mixed greens with lemon honey vinaigrette 5

LA COMIDA COMPARTIDA SABE MEJOR.