



## BITES

JUMBO LUMP CRAB, YAUTIA FRITURAS, MANGO PAPAYA GASTRIQUE

14

CASSAVA A.K.A. YUCA FRITA, BLACK TRUFFLE PILÓN AÏOLI

12

ELOTE CORN SORULLITOS, OAXACA, COTIJA CREMA, CHILE

12

LAMB CONFIT SPRING ROLLS, PEANUT TAMARINDO YOGURT

12

GOUDA BOLITAS, PAPAYA CORIANDER PRESERVE, MALDON

12

TUNA TARTARE, PLANTAIN TOSTONES, LEMONGRASS MAYO

12

FISH ALCAPURRIAS, PICKLED ONIONS, SOFRITO TARTAR, PIQUE

12

PETITE BEEF WELLINGTONS, DUXELLES, PORT WINE KETCHUP

19

## TASTE

SOUP OF THE DAY

12

BORICUA FISH & CHIPS

Minuta Literally Yellowtails, Adobo, Yuca Fries, Yuzu Coriander Tartar

21

ARÚGULA CON PARCHA

Arugula, Papaya, Goat Cheese, Warm Pancetta, Nutmeg Passion Fruit

15

ALBÓNDIGAS DE CONEJO

Rabbit Meatballs, Sage Broth, Fennel Shallot Escabeche, Kalamata

18

REMOLACHA AHUMADA

Warm Brussel Sprouts, Smoked Beets, Pine Nut Pistou, Queso Blanco

16

MEJILLONES Y ALMEJAS

Clams, Mussels, Anatto Caldo, Fennel al Ajillo, Chorizo Butter Toasts

21

CALABAZA CON SAUCO

Guacabo Watercress, Spiced Smoked Pumpkin, Feta, Pepita, Elderflower

15

MI ENSALADILLA RUSA

Tuna Sashimi, Cold Ñame Mash, Fried Egg Emulsion, Capers, Osetra

35

PULPO CON LENTEJAS

Octopus Confit, Beluga Lentil Hummus, Cilantro Chimí, Sweet Pimentón

23

QUESADILLA DE MORCILLA

Apa's Blood Sausage, Oaxaca, Onion, Avocado, Brown Butter Crema

19

Corkage Fee: \$30.00 per bottle; red or White wine 750ml, \$40.00 per bottle of sparkling or champagne 750ml  
Only 3 credit cards per table are accepted. Share entrees have a charge of \$8.00.

# EAT

## ATÚN, BERENJENA Y PISTACHIO

Porcini Crusted Tuna, Eggplant Chips, Pistachio Cilantro, Oyster Glaze, Boniato  
52

## COLIRRUBIA Y RABO DE BUEY

Yellowtail Snapper Oxtail Cazuela, Viandas al Mojo, Chipolinni, Ox Au Jus  
38

## LUBINA, YUCA Y FOIE GRAS

Black Chilean Sea Bass, Truffled Yuca Mousse, Asparagus, Port Foie Gras  
58

## BACALAO EN MISO DE COCO

Coconut Miso Cod, Saffron Basil Marble Emulsion, Malanga Scallion Pavé  
42

## MARIFINGA DE LANGOSTINOS

Langoustines, Yellow Corn Grits, Moqueca Tomato Fish Broth, Flora, Cancha  
46

## MOFONGO DE LANGOSTA

Caribbean Spiny Lobster, Brown Butter Thermidor Sauce, Yuca Mofongo, Shiitake Bacon  
52

## EMPANADA DE POLLO

Almond Crusted Chicken Breast, Truffle Juice Velouté, Green Plantain Tostones  
32

## CHULETÓN CON FUFÚ

Kurobuta Double Pork Chop, Tamarindo Glaze, Sweet Ripe Plantain Bacon Fufú  
48

## CANELÓN DE CABRITO

Goat Cannelloni, Burrata, Oregano Brujo Pesto, Au Jus, Coriander Butter Toast  
38

## CONFITADO DE CORDERO

Shoulder Lamb Confit, Cauliflower Goat Cheese Spinach Risotto, Lingonberries  
42

## FILETE DE RES CON APIO

Angus Beef Filet, Local Celeriac Gnocchi, Stilton Crema, Tempranillo Reduction  
56

# PEGAÍTOS

a.k.a. CRISPY RICE

## DE GAMBA Y LONGANIZA

Local Pork Sausage, Rock Shrimp, Shimeji Mushrooms, Lactose Aioli  
31

## DE ARROZ CON POLLO

Adobo Chicken Thighs, Sofrillo, Pitipúa, Piquillo Peppers, Stewed Beans, Arañitas  
26

## CHRISTMAS IN A BOWL

Blood Sausage, Pork Belly, Fennel, Egg White, Avocado  
28

# SIDES

VERDURAS AL MOJO  
Local Roots, Escabeche Onions  
10

TOSTONES  
Double Fried Green Plantains or  
Breadfruit  
6

AVOCADO  
Pickled Purple Onions  
8

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please be advised that food prepared here may contain this ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.