

# DINNER

## BITES

Potato Chips, Black Mint Sauce - 3  
Marinated Olives - 2  
Garbanzos, Spinach & Chorizo -4  
Prosciutto & Manchego Empanada - 3

## APPETIZERS

**Eggplant Carpaccio**, Grilled Eggplant and Shaved Reggiano, Extra Virgin Olive Oil - 9

**Tart**, Blue Cheese and Tomato - 8

**Pan Seared Clams**, White Wine, Garlic, Extra Virgin Olive Oil

**Grilled Octopus**, Roasted Garlic & Peppers, Olives, Tomatoes, Fingerling Potatoes - 14

**Crispy Pork Belly**, Braised in Grapes & Pisco100 Served with Sweet Potato Puree - 11

**Baked Crab Cake**, Whole Dijon Mustard Mayo Green Salad - 12

**Spicy Mussels Soup**, Tomato Base, White Wine, Cilantro and Fresh Pepper - 11

**Veal Meat Balls**, Reggiano, Ricotta - 9

## CRUDOS

**Ceviche Of The Day**  
Peruvian Style Ceviche - 15

**Flounder Tiradito**, Leche de Tigre, Avocado, Tomato, Onions & Cilantro - 12

**Salmon Sashimi**  
Nikkei Reduction, Leche de Tigre, Wakame - 12

## SIDES

Seasonal Oven Roasted Vegetables - 5  
Greens - 4  
French Fries - 5  
Quinoa - 5

## SALADS

**Arugula**  
Shaved Reggiano and Extra Virgin Olive Oil - 8

**Solterito**, Queso Fresco, Tomato, Onions, Corn Fresh Lima Beans, Black Mint - 9

**Prosciutto**, Figs, Arugula, Balsamic Reduction - 12

**Beets**, Blood Orange & Avocado - 9

**Goat Cheese**, Baby Spinach, Roasted Portobello Pine Nuts and Sun Dried Tomatoes - 11

## ENTREES

**Fish Of The Day**  
Butternut Squash Puree - MP

**Papillote**, Red Snapper, White Wine, Garlic, Grilled Lemon, Olive Oil. Served with Watercress and Tomato Salad - 19

**Grilled Whole Shrimp**, Mushrooms Rice Cake Alioli - 22

**Spinach Tagliatelle**, Sauteed Artichokes in White Wine, Pecorino and Extra Virgin Olive Oil - 16

**Bouillabaisse**, Lobster Stock, Mussels, Clams, Shrimp & Fried Fish of the Day. Rouille - 18

**Lomo Saltado**, Beef Tenderloin, Onions, Tomato, Aji Amarillo & Pisco100. Served with French Fries - 22

**Braised Short Ribs**, Marinated and slow cooked Cabernet Sauvignon and Port Served with Creamy Polenta - 24

**NY Strip**, Blue Cheese Sauce, Sauteed Green Asparagus, Papa Acordeon - 29

**Bell & Evans Airline Chicken Breast**,  
Marinated in Dijon & Balsamic. Served with Roasted Sweet Potatoes and Harricot Verts - 17

A Detail

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We make every effort to use locally grown organic and sustainable products.

For your convenience, an 18% service charge is added to parties of 6 or more.