



the arketekt  
BY AFICIONADOS

# LUNCH

## SHARED

### EMPANADAS (2)

Proscuitto & Manchego | Spinach & Artichoke  
Short Rib | Chicken, Cheese, Aji Amarillo

### ARKETEKT SIGNATURE CEVICHE

TBD

### SHRIMP A LA PLANCHA

Avocado Crema, Quail Egg Tartare,  
Pisco Thousand Island

### PORK BELLY

Roasted Corn & Queso Fresco Salsa, Sherry Vinaigrette

## SIDES

### BRUSSEL SPROUTS

### CHARRED CAULIFLOWER

### FRENCH FRIES

### MIXED GREENS

### TRUFFLE FRIES

### SWEET POTATO FRIES

### MAC N CHEESE

## SANDWICHES

### BUTIFARRA

House Roasted Pork, Sweet Potato Rounds, Red Onions  
& Mint Salsa, Mayo, Ciabatta

### VEGGIE BURGER

(Quinoa, Mushrooms, Garbanzos, Beets) Avocado,  
TzatZiki, Sprouts, Wheat

### ARKETEKT BURGER

Romaine, Heirloom Tomato, Maytag Blue Cheese,  
Caramelized Onions, Brioche

### CALI TACOS

Beer Battered Mahi Mahi, Cabbage, Pico de Gallo,  
Avocado, Rocoto Sour Cream, Flour Tortilla

### REINA PEPIADA

Avocado, Tomato, Red Onion, Zak the Baker Challah

## GREENS

### ARUGULA SALAD

Reggiano Parmesan, Pine Nuts, Lemon Vinaigrette

### FIELD GREENS

Field Greens, Uncured Bacon, Aged Gruyere, Quail Eggs,  
Cherry Tomatoes, Balsamic

### NICOISE

Seared Tuna, Capers, Botija Olives, Heirloom Tomatoes,  
Haricot Verts, Fingerling Potatoes, Quail Egg

\*ADD Grilled Chicken or Marinated Shrimp 6

## ENTREES

### FLATBREAD BLANCA

Ricotta base, Mozzarella, Parmesan, Squash, Lemon Zest

### FLATBREAD

Chorizo, Sautéed Spinach, Reggiano, Lemon Zest

### FRIED RICE

Pork Belly, Shrimp, Calamari, Egg Tortilla, Fried Banana

### GNOCCHI

TBD

### CATCH OF THE DAY

TBD

### STEAK

Peppercorn Crusted, Choice of side



the arketekt  
BY AFICIONADOS

## DINNER

### [ SHARED ]

#### GARBANZOS

Sauteed Spinach, Spanish Chorizo

#### OLIVES

Oregano, Garlic Confit, Extra Virgin Olive Oil

#### EMPANADAS

Proscuitto & Manchego | Short Rib | Spinach & Artichoke

#### TUNA TIRADITO

Soy, Mirin, Nikkei Leche de Tigre

#### ARKETEKT CEVICHE

TBD

#### FIELD GREENS

Uncured Bacon, Aged Gruyere, Quail Egg, Cherry Tomatoes, Balsamic

#### GRILLED ROMAINE 12

Shaved Reggiano, Aji Amarillo Caesar

#### MUSHROOM CEVICHE 10

Leche de Tigre, Corn, Cilantro

#### CHARRED CAULIFLOWER

Lemon Tzatziki, Garlic Chips

#### GNOCCHI

TBD

#### CAUSA ESCABECHE

Mahi Mahi, Vidalia Onions Escabeche, Quail Egg, Aji Amarillo

#### GRILLED OCTOPUS

Roasted Asparagus, Portobello, Pesto, Botija Olives

#### WHOLE SHRIMP

Chupe Sauce, Roasted Fingerling Potatoes, Sautéed Collard Greens

#### PORK BELLY

Roasted Corn & Queso Fresco Salsa, Sherry Vinaigrette

#### BRAISED SHORT RIBS

Aji Panca Adobo, Pastel de Papa (maybe corn risotto)

#### FLATBREAD BLANCA

TBD

### LARGE PLATES

#### FRIED RICE

Pork Belly, Shrimp, Calamari, Egg Tortilla, Fried Banana

#### HALF ROASTED ORGANIC CHICKEN

Beer TBD Marinade, Black Mint Sauce. Roasted Veggies

#### CATCH OF THE DAY MP

Butternut Squash Puree, Mild Cilantro Sauce

#### SQUID INK TAGLIATELLE

Shrimp, Rocoto Huancaína

#### NY STRIP STEAK

Malbec Gorgonzola Sauce, Roasted Fingerling Potatoes, Crispy Vidalia Onions

### SIDES 6

#### BRUSSEL SPROUTS

#### CHARRED CAULIFLOWER

#### FRENCH FRIES

#### MIXED GREENS

#### TRUFFLE FRIES

#### SWEET POTATO FRIES

#### MAC N CHEESE



the arketekt  
BY AFICIONADOS

SWEET AND SAVORY BRUNCH

[ PICK 2 ]

**MANHATTAN FRENCH TOAST**

Challah, Orange Zest, Bourbon Maple Syrup

**MADURO PANCAKES**

Maduro, Sweetened Condensed Milk

**YO' BERRIES**

Yogurt, Berry Curd, Graham Crackers

**TROPI BREAD PUDDING**

Brioche, Mango, White Chocolate

**BLUEBERRY MUFFINZ**

Grilled Blueberry Muffins, Lemon Curd, Mint

**PBJ OATS**

Steel Cut Oats, Homemade Strawberry Preserves, Peanut Butter

**BREAK YO' FAST FLATBREAD**

Organic Egg, Uncured Bacon, Mozzarella, Caramelized Tomato

**OMELETTE**

Spinach, Goat Cheese, Caponata

**BLT**

Uncured Bacon, Bibb, Heirloom Tomatoes, Zack the Baker Rye

**MORNING GLORY BURGER**

Caramelized Onions, Uncured Bacon, Tomato, Romaine, Fried Egg

**FRITTATA**

Organic Eggs, Red Bell Peppers, Asparagus, Vidalia Onions, Ratatouille

**CHICKEN & WAFFLES**

Crispy Chicken, Cheese Waffles, Bourbon Maple Syrup

**HANGOVER CEVICHE**

Fish of the Day, Shrimp, Octopus, Calamari, Red Onions, Leche de Tigre, Limo Chili

**STEAK N' EGGS**

Rice and Lima Beans Cake, Steak Milanese, Fried Egg and Banana

**GRAVLAX**

House Cured Wild Salmon, Dill Cream Cheese, Capers, Honey Mustard

**PORK BELLY**

Roasted Sweet Potato Mash, Salsa Criolla

**SIDES**

BACON  
PANCAKE  
FRUIT

MIXED GREENS  
FRIES  
MAC N CHEESE



t h e a r k e t e k t

BY AFICIONADOS

---

# LIBATIONS

---

## COCKTAILS

### SPICY PALOMA

Don Julio, Jalapeño, Lime, Grapefruit

### BARREL AGED MANHATTAN

Bulleit Bourbon, Sweet Vermouth, Bitters. Flamed Orange Twist

### RAT PACK OLD FASHIONED

Bourbon, Angostura Bitters, Orange Wedge, topped with a Cherry

### OAXACA OLD FASHION

Del Maguey Mezcal, Angostura Bitters, Orange Slices,  
Marachino Cherries and Club Soda

### DEAN MARTIN'S PENECILLIN

Old Parr Scotch Whiskey, Lemon Juice, Kings Ginger Liqueur,  
Topped with Balvine 12 yr, and a Lemon Twist

### BARREL AGED NEGRONI

Nolets Gin, Sweet Vermouth, Campari,  
Orange Bitters, Topped with a Cherry

### COQUITO MOJITO

Don Q Rum, Fresh Limes, Mint, and Cream of Coconut

### PEPINO MARTINI

Rusian Standard Vodka, St Germaine, and Fresh Cucumber Garnish

### BLACKBERRY BLISS

Bombay Sapphire Gin, Creme De Mure, and fresh Lemon Juice

### THE SINATRA

High West Bourbon, Yellow Chartreuse,  
Orange Bitters with an Orange Twist

### TRUMP'S MOSCOW MULE

Stolichnaya Vodka & Fever Tree Ginger Beer