



MENU

Latin American Fusion | For The Bold

Open
Hours

4PM - 11 PM

APPETIZERS

TOSTADAS DE AHI NIKKEI

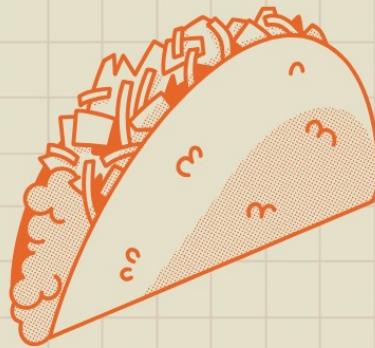
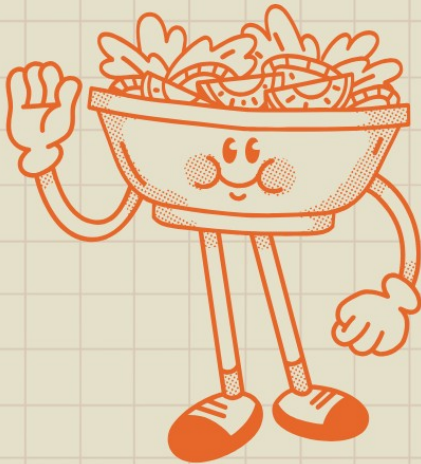
Crispy plantain chips stacked with soy-marinated ahi tuna, avocado mousse, and passionfruit ponzu drizzle.

ELOTE EN TRES FORMAS

A trio of roasted corn: one with cotija and lime crema, one with chipotle aioli, and one with tamarind chile glaze.

CEVICHE DE LA CASA

Peruvian-style citrus-cured snapper with mango, aji amarillo, shaved fennel, and cancha corn.



SIDE DISHES

YUCCA FRITA

BLACK BEAN SOFRITO

RICE PILAF WITH CILANTRO & LIME

SMOKED PAPRIKA BRUSSELS WITH PEPITAS

ARROZ CON GANDULES

CHICHARONES RUSTIQ

GRILLED POBLANOS

TOSTONES

Special

DISHES

CAMARONES DEL CARIBE

Garlic-lime shrimp sautéed in coconut cream, served with coconut rice and mango slaw.

FILETE CON CHIMICHURRI

Charred steak topped with herbaceous chimichurri, served with roasted yucca mash

TAMAL NEGRO VEGANO

Black corn tamale filled with squash, black beans, and huitlacoche, steamed in banana leaf and served with pepita salsa.

DESSERTS

TRES LECHES DE COCO

Moist sponge soaked in three milks with toasted coconut and lime zest whipped cream.

CHURROS CON DULCE DE LECHE Y MEZCAL

Fried-to-order churros with a mezcal-caramel dipping sauce and chocolate dust.

TARTA DE MAÍZ MORADO

Purple corn tart with hibiscus syrup, candied pecans, and vanilla bean cream.



BEVERAGES

JARRITOS

AGUA DE JAMAICA

LEMONADA

HORCHATA

MANGONADA