

## STARTERS

<b>Peruvian Corvina Ceviche*</b>	22	<b>Lorena's Arepa Basket</b>	19
Leche de Tigre, Sweet Potato, Peruvian Corn, Red Onion, Cilantro		Beet, Cilantro, Black Bean, Cheese, Nata Butter	
<b>Nikkei Style Tuna Tartare*</b>	25	<b>Beet Escabeche</b>	19
Confit Shiitake Mushroom, Hass Avocado, Chive, Kaffir Lime, Ginger, Nori Rice Cracker		Truffled Lavender Honey, Hazelnut, Cana de Cabra Cheese, Pistachio Oil	
<b>Asado Negro Arepas*</b>	22	<b>Crispy Peruvian Octopus*</b>	25
Handmade Piloncillo Arepa, Braised Short Rib, Brazilian Pico		Blistered Padrón Chile, Crispy Quinoa, Ají Amarillo Sauce, Brazilian Pico	
<b>Shrimp Ceviche Tostada*</b>	19	<b>Wagyu Quesa-Birria Empanada*</b>	22
Baja Style Shrimp, Guacamole, Heirloom Corn Tortilla		Guajillo Consommé, Chili	
<b>Oysters a la Chalaca*</b>	22	<b>Wood-Fired Mushroom Barbacoa</b>	22
Six Seasonal, Peruvian Style Oysters, Pisco Leche de Tigre, Aji Verde Sauce, Cancha		King Trumpets, Taro Root Tostada	
<b>King Salmon Crudo*</b>	22	<b>Guacamole</b>	22
Passion Fruit Shoyu, Crispy Wild Rice, Orange Supremes		Hass Avocado, Lime, Cilantro, Chile. Served with Plantain Chips, Tortilla Chips	
<b>Ember-Roasted PEI Mussels Cazuela*</b>	25	<b>Crispy Tuna Tacos*</b>	19
Ají Panca, Coconut Broth, Chorizo, Pisco Italia, Garlic Herb Bread		Ginger Chili Sauce, Roasted Garlic, Nori, Pequin	

## FROM OUR GRILL

<b>10 Oz Wagyu Churrasco Steak*</b>	65	<b>Baby Back Ribs "Al Pastor"*</b>	38
Black Garlic Mole, Watercress		"The Smoke Show"	
<b>18 Oz Wagyu Cowgirl Steak Frites*</b>	165	<b>Cascabel Adobo Rubbed 10 Oz Filet*</b>	MP
Truffle Yucca Fries		Hand Cut Tenderloin, Cascabel Rub	
<b>Pepita Crusted New Zealand Lamb Rack*</b>	78	<b>Venezuelan Braised Short Rib*</b>	44
Mole Verde, Seasonal Vegetable Tempura, Pea Tendrils		Watercress, Huancaína Mash	

## FROM OUR PLANCHA

Lobster “Croqueta” Mac & Cheese* Tasso Mornay, Calabrian Chili Oil	MP	Pan-Roasted Ora King Salmon* Crispy Bok Choy, Ginger Chili Sauce, Nikkei Glaze	38
Sea Bass a la Plancha* Watercress Salad, Fennel, Chimichurri, Quinoa Sofrito	36	Ember-Roasted Cauliflower Coco Cauliflower Purée, Cured Lemon, Turmeric Marinade, Herb Sauce	29

## FROM OUR ROTISSERIE OVEN

Slow-Roasted Cheshire Pork Porchetta* Spiced Plantain Purée, Pickled Onions, Escabeche, Pork Jus	36	Peruvian Style Rotisserie Chicken* “Pollo a la Brasa” Half Chicken, Aji Amarillo Sauce, Aji Verde Sauce	32
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## TO SHARE

Wood-Fired Meat Parrillada* Skirt Steak, Tenderloin Pinchos, Lamb, Chorizo, Aji Panca Chicken, Chimichurri Sauce	190	Embered Anticuchos* Chef’s Assorted Live Fire Roasted Skewered Meats	85
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## SIDES

Mixed Greens & Herbs Salad 12 Dijon-Honey Dressing	Roasted Street Corn 12 Chipotle, Cotija Cheese, Lime, Roasted Chile Fresno	Char-Grilled Broccolini 12 Miso Cilantro
Crispy Brussel Sprouts 12 Fried Pork Belly, Aji Dulce Honey	“Croqueta” Mac & Cheese 14 Tasso Mornay Bread Crumbs	Huancaína 12 Mashed Potatoes + Truffle Butter   7
Papas Bravas 12 Crispy Fingerlings with Smoky Brava Sauce, Cotija Cheese	Wood Fire-Roasted 14 Heirloom Carrots Avocado Yogurt, Sunflower Seed Dukkah	Crispy Bok Choy 12 Ginger Chili Sauce, Peanuts

\* For your convenience a discretionary 18% gratuity has been added on your final check for the service staff. If you would like to change the amount of the gratuity prior to paying your bill ask for a manager to accommodate your request.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

\* If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.