



JOY

AREPITAS \$12

Sugar cane, muenster & smoked gouda cheese

OYSTERS \$24 (HALF DOZEN)

West coast Kusshi Oysters, latin mignonette, pulling hair sauce

LATIN FALAFEL \$11

Avocado yogurt purée, cardamon

HAMACHI TIRADITO \$21

Ají amarillo leche de tigre, avocado, crispy seabean, passion fruit glaze, red onions

SEVEN REASONS CEVICHE \$24

Purple sweet potato, crispy quinoa, foam coconut leche de tigre, red onion

TARTARE DE LOMITO ARGENTINO \$24

Sweet plantain brioche, kombu mayo, caramelized sesame seed, cured egg yolk

KNOWLEDGE



NOT A TRADITIONAL BEET SALAD \$23

Charred golden beet, almond cream cheese, puffed rice, cashews & beets purée, pepita crumble

HOLLY BREAKFAST \$22

White sofrito & bacon, chorizo crumble, potato foam, duck egg, shaved truffle, manchego cheese, potato crystal

CAULIFLOWER GNOCCHI \$25

Cherry marinara sauce, mango chutney, charred apple purée, chives, manchego cheese

HOKKAIDO SCALLOP WITH CURRY \$33

Taro purée, watermelon radishes, crispy shallots, chives, coconut milk, black garlic

OCTOPUS & LENTILS \$38

Ají amarillo sauce, rocoto & banana purée, avocado jalapeño purée

CRISPY PORK BELLY \$27

Sweet plantain & chihuahua cheese canelón, ajicero salsa, mango guasacaca, congri rice

EAT YOUR CALABAZA \$30

Shishito purée, pecan vinaigrette, basmati rice, golden raisins, chives

FISH OF THE DAY FILET \$34

Corn cream, ensalada criolla, 7R sauce, feta nata

LAMB LOIN PALO A PIQUE \$46

Australian lamb loin, forbidden rice, sweet plantains, black bean nata, venezuelan hot sauce

LOMITO CON ALIGOTE \$58

Prime beef tenderloin, yuca aligote croquette, tatemada sauce

THE DUCK DILEMMA \$45

Heart of palm & roasted squash purée, sweet & sour beet syrup, crispy potato, caramelized red onion, onion purée, torched avocado



MEMORIES

RICE FROM THE WOODS \$55

Bomba rice, crispy maitake, cilantro mojo, heart of palm & roasted squash purée, crispy shallots, black truffle

WHOLE FRIED FISH \$96

Fish of the day, calamari, shrimp, scallops, margariteño rice, cilantro mojo, old bay sauce

CHORIZO & PRAWNS BLACK RICE \$75

Bomba rice, chorizo calamari sofrito, capers mayo, cilantro mojo, salsa criolla, fried garlic

CHULETÓN 25 DAYS DRIED AGE \$165

Roseda Farm 35 oz bone-in ribeye, shishito peppers, yuca aligote, chimichurri



EXPERIENCE

CHEF'S TASTING MENU \$160
WINE PAIRING \$140

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A selection of curated dishes
prepared daily by our Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 5% Fair Wage Fee is added to all checks. 100% of this fee is distributed towards employee benefit and healthcare.