



STARTERS

Muchame de Pulpo \$25

Octopus - tomato - capers - onions - avocado - Mediterranean.

**Tuna Ceviche \$25*

Tuna - mango - toasted peanuts - onion - cucumbers - olive oil - cilantro - aji limo.

**Causa Tuna acevichada \$23*

Potato - yellow pepper - tuna avocado - acevichada - sesame oil.

Scallops Ceviche \$24

Scallops - olive oil - onions - pesto sauce - yellow pepper - calamari ink - microgreens.

Grilled Octopus \$25

Octopus - anticuchera - baby potatoes - pesto.

Shrimp Satay \$25

Shrimp - Grill pineapple - sweet Potato.

Gratin Seafood \$28

Seafood - creamy - cilantro red pepper sauce - parmesan cheese.

Conchitas a la Parmesana \$28

Scallops - creamy pisco - parmesan cheese.

SALADS

Quinoa Tabule \$28

Tricolor quinoa - onion - bell pepper - Cherry tomato - breaded shrimp.

Mediterranean Salad \$22

Mix green - onion - tomatoes - red peppers - kalamata - feta cheese - watermelon - house vinaigrette.

Crispy Parmesan \$23

Mixed green - oranges - cherry tomatoes - feta cheese - kalamata - Prosciutto - passion tropical dressing.

Grilled Caesar Salad \$18

Romaine lettuce - bacon bits - croutons - Caesar dressing.

PASTA & RISSOTO

Linguini Frank Sinatra \$ 40

Sirloin strips - shrimps - red peppers - onions - marinada sauce - pesto sauce.

Seafood Rigatoni. \$42

Huancaina - shrimp - calamari - octopus - lobster - mussels.

Linguine Nero di Seppia \$ 38

Shrimp - brandy sauce.

Risotto morron \$35

Shrimp - calamari - mussels baby octopus - mahi-mahi parmesan.

Forest Risotto \$28

Onions - Mushrooms - shiitake mushrooms garlic - crispy mushrooms.



*Eating raw or undercooked meat, poultry, seafood, fish or eggs may increase the risk of foodborne illness, especially if you have a medical condition.

ENTREES

Ossobuco Rosemary \$ 35

Vegetables - herbs - wine.
couscous.

Lamb chops \$45

Onion chutney mashed
potatoes - baby vegetables.

Grilled New York steak \$42

10 oz Steak marinated with
an aromatic and charcoal-
flavored oil.

Dark Glaze Loin \$ 58

8oz filet Mignon - dark choco-
late sauce - Blue cheese
cream - baby carrots.

Paella \$70

Parboiled rice - shrimp prawn
- calamari - mussels - crab
mahi-mahi - octopus - clams.

Takes 35 min

Tuna loin \$ 33

Grilled tuna - sesame oil
mango chutney.

Green mahi-mahi \$ 40

Grilled mahi-mahi, - dry
herbs - creamy lime sauce.

Salmon Oriental \$ 28

Grilled salmon - spicy honey
soy sauce

Chicken supreme \$ 28

Chicken breast - swiss
cheese - bacon - spicy pas-
sion fruit .

Tropical corvina \$ 45

Pan-seared corvina - scallops
passion fruit - mango sauce -
mashed potatoes.

SIDES

Fingerling Potatoes \$8

Garlic - parsley butter

Mashed Potatoes \$8

House Salad \$6

Mixed greens- cherry tomatoes
honey mustard dressing

Grilled Asparagus \$8