

KNOWLEDGE



AREPITAS \$12

Sugar cane, muenster & smoked gouda cheese

OYSTERS \$20 (HALF DOZEN)

Oyster of the day, latin mignonette, pulling hair sauce

SEVEN REASONS CEVICHE \$24

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

CARPACCIO \$19

Yellow corn tortilla chips, tuna & aji amarillo emulsion, comte cheese, fried capers

LATIN FALAFEL \$11

Avocado yogurt purée, cardamon

CAESAR SALAD \$18

Boston lettuce, homemade caesar dressing, comte cheese, sweet plantains croutons, crispy shallots

JOY



NOT A TRADITIONAL BEET SALAD \$23

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

CAVATELLI & LOBSTER A LA HUANCAÍNA \$33

Housemade cavatelli, main lobster, aji amarillo, queso fresco cream, lobster oil

CAULIFLOWER GNOCCHI \$25

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

SWEET POTATO MADNESS \$22

Roasted fancy sweet potato, adobo, beet gel, almond dressing, garlic pure, crispy shallots

PRAWNS AL CURRY \$26

Preserve lemon & curry sauce, aji dulce, prawn, sourdough



MEMORIES

CHICKEN & MOLE \$27

Heirloom chicken breast, green rice, guava mole, yogurt cream, carrot pickles

FISH OF THE DAY \$29

Celery root & Tonka bean pure, roasted fennel, merkén lemon butter, balsamic glaze

SEVEN REASONS SMASH BURGER \$21

100% organic ground beef, white cheddar, house pickles, dijon mustard, pineapple & prunes mayo, sesame potato roll

CUBAN SANDWICH \$24

Cuban Bread, Mango Mustard, Pickles, Cotto Ham, Pernil,

SEAFOOD RICE \$34

Creamy bomba rice, tamarind, coconut, sofrito, bay scallops, calamari tentacles, prawn, citrus aioli, black garlic dressing

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

CHULETÓN 25 DAYS DRIED AGE \$165

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



EXPERIENCE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 5% service fee is included in your check. This charge is not a gratuity.

****For parties of six or more, a gratuity of 22% will be automatically applied.**



Prix Fixe \$38
CHOICE OF

I

CAESAR SALAD

Boston lettuce, homemade caesar dressing, comte cheese, sweet plantains
croutons, crispy shallots

CARPACCIO

Yellow corn tortilla chips, tuna & aji amarillo emulsion, comte cheese, fried
capers, shaved egg yolk

II

CHICKEN & MOLE

Heirloom chicken breast, green rice, guava mole, yogurt cream, carrot
pickles

FISH OF THE DAY

Celery root & Tonka bean pure, roasted fennel, merkén lemon butter, balsamic
glaze

SEVEN REASONS SMASHBURGER

100% organic ground beef, white cheddar, house pickles, dijon mustard,
pineapple & prunes mayo, sesame potato roll

SWEET POTATO MADNESS

Roasted fancy sweet potato, adobo, beet gel, almond dressing, garlic pure,
crispy shallots

III

SCOOP OF ICE CREAM OR SORBET

Spicy chocolate, marshmallow & whiskey, guava sorbet, coconut & lime,
strawberry & thyme

COFFEE ANY STYLE

A 5% service fee is included in your check. This charge is not a gratuity.