



Latin Kitchen & Bar  
by Richard Sandoval

In Latin America the food is more than a simple dish. It is an event, a celebration that is shared savored, and enjoyed with the soul.  
We invite you to enjoy us in this ceremony

## TO SHARE

**FISAN IBERIAN HAM**  
100% Acorn-fed / tomato and garlic sauce / grilled artisan bread **\$1,850**

**GUACAMOLE & SMOKED FISH**  
Pico de gallo sauce / house pickled chilies / chips / avocado "emulsion" **\$320**

**GRILL PROVOLETA**  
Argentinian Chorizo / peppers / marjoram / country bread **\$485**

■ **DE LA BAJA OYSTERS 6 pz HAKU**  
Japanese distilled rice Vodka / Chipotle mignonette / hibiscus foam **\$510**  
*\*Ask your waiter for product availability*

## SALADS

**CAESAR SALAD** **\$360**  
Homemade caesar dressing / crunchy quinoa / grana padano cheese / cherry tomatoes marinated in chipotle balsamic sauce  
■ **CHICKEN** +\$525  
■ **SHRIMP** +\$825

● **ROASTED BEETS**  
Goat cheese emulsion / caramelized walnuts / beet vinaigrette / morita chile oil / green apple **\$340**

## CEVICHE & SUSHI BAR

■ **HAMACHI TIRADITO** **\$510**  
Japanese Hamachi / yuzu-dill sauce / nori / tobiko / green apple jelly / takuan

■ **YELLOW CEVICHE** **\$550**  
Hamachi / shrimp / yellow aguachile / orange / mango / chile morita oil / red onion / chips

**TUNA TATAKI TIRADITO** **\$375**  
Fermented yellow chili pepper ponzu / asian mushrooms / praline Peruvian Chanchas / green and dried chili bell peppers oils

■ **ACEVICHADO ROLL** **\$490**  
White fish tiradito / Peruvian leche de tigre / togarashi aioli / shrimp tempura / kabayaki / serrano chili / masago

**SPICY TUNA ROLL** **\$460**  
Yellowfin tuna / Persian cucumber / nori seaweed / bubu arare / avocado / panko / mayonnaise yuzu kosho / tempura

**ABURI SALMON ROLL** **\$480**  
Cream cheese / chipotle mayo / tobiko / lime gel / chives / ikura

## JOSPER VEGETABLES

● **ROASTED CAULIFLOWER** **\$360**  
Shitake foam / fresh cheese / Peruvian shallots / roasted corn / pore ash / pomegranate reduction / gremolata

● **GRILLED AVOCADO** **\$345**  
■ Pico de gallo sauce / grilled corn / chimichurri / yuzu avocado / chili powder / crispy rice

● **PONZU MUSHROOMS** **\$345**  
Horseradish aioli / fried potato / ponzu mirin / butter

**GRILLED ASPARAGUS** **\$320**  
Creamy tahini and avocado / miso alioli

## STARTERS

■ **HUMITA EMPANADA** **\$280**  
Sweet corn / yuzu avocado / Peruvian yellow aji / Mennonite cheese / coriander / chimichirri

**WAGYU ANTICUCHOS** **\$750**  
Aji mirasol marined / pico de gallo sauce with corn / mayo yellow aji / pureed rocoto (red pepper)

● **SHORT RIB TACOS** **\$860**  
Wood-fired ribs / grape demi-glace / flour tortilla / creamy jalapeño sauce / peanut and arbol sauce / potato and sweet potato crisp

**TUNA CHICHARRON** **\$520**  
Guacamole / "pico de gallo" sauce / roasted tomato molcajeteda sauce / yuzu avocado / handmade tortillas

## SIDES

**CREAMY MASHED POTATOES** **\$320**  
Panko gratin / butter and parmesan / chives

**TRUFFLE POTATOES** **\$300**  
Truffle oil / parmesan

## SIMPLY GRILLED

### STEAKS

*\*All of steaks are accompanied with Argentinian chimichurri sauce, shishitos and cambray potatoes*

**10.5oz BEEF TENDERLOIN** **\$1,380**

**14oz RIBEYE** **\$1,210**

**14oz NEW YORK STRIP** **\$1,090**

**14oz ARGENTINIAN FLANK STEAK** **\$1,100**

**10.5oz CATCH OF THE DAY** **\$805**

\* Ask the waiter for the home-aged meat option

## CHEFF'S SPECIALTIES

■ **SHRIMP AND CRAB ENCHILADAS** **\$750**  
Creamy guajillo sauce / Oaxacan cheese / corn tortilla / sour cream / platano macho / lettuce salad with chili and lemon vinaigrette

■ **CATCH OF THE DAY ZARANDEADO STYLE** **\$920**  
Adobo zarandeado/ Mexican white rice / cabbage salad / flour tortillas / grilled avocado with pico de gallo sauce and corn

■ **WOOD-FIRED JUMBO SHRIMP** **\$1,100**  
Thousand leaves of crispy potato / jumbo shrimp from La Baja / guajillo lactonesa / adobo miso & achiote / Peruvian rocoto vinaigrette

**CHICKEN CUSCO STYLE** **\$650**  
Chicken thighs / cusco marinade / mashed potatoes in huancaína sauce / creole sauce / grilled vegetables / roasted lemon

■ **"LOMO SALTADO"** **\$820**  
Beef fillet / creamy rice / asian sauce / potato and sweet potato crisp / poached cherries / rocoto alioli

**PORK BELLY & SCALLOPS** **\$690**  
Sweet corn puree / cherry tomato / edamame / butter mojo / plum glaze

**TORO BURGER** **\$690**  
Blend Rib eye-New york homemade / bacon jam /artisan american style mustard /provolone cheese / Argentinian chimichurri / fries



\*RAW FOOD IS THE CONSUMER'S RESPONSABILITY

\*ALL OUR PRICES INCLUDE TAXES