



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 (100g / 3.5oz)
100% Acorn-fed / tomato and garlic sauce / grilled artisan bread **\$1,850**

TUNA "CHICHARRON" (120g / 4.2oz)
"Guacamole" / "pico de gallo" sauce / roasted tomato "molcajeteadas" sauce / yuzu avocado / handmade "tortillas" **\$570**

SALADS

CAESAR SALAD **\$425**
Homemade caesar dressing / crunchy quinoa / grana padano cheese / cherry tomatoes marinated in chipotle balsamic sauce
■ **CHICKEN** +\$525 (150g / 5.2oz)
■ **SHRIMP** +\$825 (180g / 6.3oz)

● **ROASTED BEETS**
● Goat cheese emulsion / caramelized walnuts / beet vinaigrette / "chile morita" oil / green apple **\$390**
■

CEVICHE & SUSHI BAR

■ **HAMACHI TIRADITO** (80g / 2.8oz) **\$590**
Japanese Hamachi / yuzu-dill sauce / nori / tobiko / green apple jelly / takuan

■ **YELLOW CEVICHE** (100g / 3.5oz) **\$625**
Hamachi / shrimp / yellow "aguachile" / orange / mango / "chile morita" oil / red onion / chips

■ **ACEVICHADO ROLL** (100g / 3.5oz) **\$550**
White fish tiradito / Peruvian "leche de tigre" / togarashi aioli / shrimp tempura / kabayaki / serrano chili / masago

■ **SPICY TUNA ROLL** (50g / 1.7oz) **\$520**
Yellowfin tuna / Persian cucumber / nori seaweed / bubu arare / avocado / panko / mayonnaise yuzu kosho / tempura

■ **ABURI SALMON ROLL** (60g / 2.1oz) **\$535**
cream cheese / chipotle mayo / tobiko / lime gel / chives / ikura

STARTERS

■ **"HUMITA EMPANADA"** (2pz) **\$310**
Sweet corn / yuzu avocado / Peruvian yellow aji / Mennonite cheese / coriander / "chimichirri"

● **SHORT RIB TACOS** (3pz/90g/3.1oz) **\$860**
Wood-fired ribs / grape demi-glace / flour tortilla / creamy "jalapeño" sauce / peanut and arbol sauce / potato and sweet potato crisp

CHEFF'S SPECIALTIES

■ **SHRIMP AND CRAB ENCHILADAS** (200g/7oz) **\$825**
Creamy "guajillo" sauce / "Oaxaca" cheese / corn "tortilla" / sour cream / "platano macho" / lettuce salad with chili and lemon vinaigrette/

■ **NIKKEI-STYLE FISH "ZARANDEADO"** (180g / 6.3oz) **\$1,015**
Japanese marinade / oyster sauce / peanut / sesame / "hondashi" / "pico de gallo" asian-style / avocado tahini emulsion / flour tortillas / creamy rice with guajillo rice

■ **WOOD-FIRED JUMBO SHRIMP** (225g / 7.9oz) **\$1,210**
Thousand leaves of crispy potato / jumbo shrimp from La Baja / "guajillo lactonesa" / adobo miso & "achiote" / Peruvian rocoto vinaigrette

■ **CHICKEN CUSCO STYLE** (350g / 12.3oz) **\$715**
Chicken thighs / "cusco" marinade / mashed potatoes in "huancaína" sauce / creole sauce / grilled vegetables / roasted lemon

■ **"LOMO SALTADO"** (160 / 5.6oz) **\$900**
Beef fillet / creamy rice / asian sauce / potato and sweet potato crisp / poached cherries / rocoto alioli

■ **PORK BELLY & SCALLOPS** (150g / 5.2oz) **\$760**
Sweet corn puree / cherry tomato / edamame / butter mojo / plum glaze /

■ **"TORO" BURGER** (220g / 7.7oz) **\$760**
Blend Rib eye-New York homemade / bacon jam / artisan American style mustard / provolone cheese / Argentinian "chimichurri" / fries

JOSPER VEGETABLES

● **CAULIFLOWER WITH PEANUT SAUCE** **\$395**
● "chimichurri" & coriander / roasted "poblano" cream / sliced almonds

● **GRILLED ASPARAGUS** **\$350**
■ Creamy tahini and avocado / miso alioli

SIDES

■ **CREAMY MASHED POTATOES** **\$350**
Panko gratin / butter and parmesan / chives

■ **TRUFFLE POTATOES** **\$330**
Truffle oil / parmesan

■ **"ESQUITES" MAC & CHESSE** **\$350**
Crunchy tajin / "queso fresco" / cheddar chipotle sauce / chives

SIMPLY GRILLED

STEAKS

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

■ **BEEF TENDERLOIN** 300g/10.5oz **\$1,520**

■ **RIBEYE** 400g/14oz **\$1,330**

■ **NEW YORK STRIP** 400g/14oz **\$1,200**

■ **CATCH OF THE DAY** 180g/6.3oz **\$885**

* Ask the waiter for the home-aged meat option



*RAW FOOD IS THE CONSUMER'S RESPONSABILITY

*ALL OUR PRICES INCLUDE TAXES