

Mains

Small

BRASILIAN PICANHA \$440

Picaña, cherry confit tomatoe,
Rosemary

**NO GARNISH*

ARRACHERA \$360

Arrachera, Cherry confit tomatoe,
Rosemary

**NO GARNISH*

Medium

CARIBBEAN PORK RIB \$420

Back rib, Pineapple Pure

RIB EYE \$550

Rib Eye, cherry confit tomatoe,
Rosemary

**NO GARNISH*

GRILLED CAULIFLOWER \$390

Almond Mole, Persian
cucumber

To share

🍴 PERUVIAN CHICKEN \$750

Yellow pepper, mixed vegetables, green
leaves

TOMAHAWK PRIME \$2,900

Tomahawk, Sweet potatoe pure,
Vegetables mix

ROASTED SUCKLING PIG \$1,800

Pinaeapple pure , Vegetables mix

PESCADO ENTERO

Coleslaw with Dill, Tapenade
(Price according to catch of the day)

Side dishes

CAMBRAY POTATOE \$150

Bacon, Old Mustard,
Mayonnaise

SWEET POTATOE PURE \$140

American sweet potato, Agave
syrup, butter

GREEN SALAD \$160

Black squash Carrot, Cucumber
Cherry tomato, Grilled avocado,
Chili vinaigrette

MAC&CHEESE \$140

Bacon, Chives

GRILLED VEGETABLES \$160

Mix vegetables, Agave syrup

Desserts

ALFAJOR \$120

Dulce de leche, coconut, dulce de
leche ice cream

BRIGADEIRO \$130

Coconut, baked pineapple

LEMON PIE \$195

Passion fruit ice cream, Passion fruit
reduction, Crumble

FRITTER \$160

Muscovado sugar, Greek yogurt,
Macerated red fruits

ICE CREAM/SORBET \$120

Tabasco chocolate, Vanilla, Dulce
de leche, Passion fruit

Lavender \$130

ALL OUR PRICES INCLUDE TAX

PLEASE LET US KNOW IN ADVANCE IF YOU WOULD NEED SPLIT CHECKS

WE TRULY APPRECIATE CASH TIPS

Street bites & Starters

Pocket

QUEEN AREPA \$80

Cooked Chicken, Celery, Green Apple,
Mayonnaise, Avocado

HUITLACOCHÉ AREPA \$80

Huitlacoche (Mex champignon), Cheese
Aguacate, Patacones

CHORIZO AREPA \$85

Homemade chorizo, Chipotle, Agave syrup

ARGENTINE EMPANADA \$85

Meat, Olive, Egg, Cumin

RAJAS EMPANADA \$75

Poblano stripes with corn

SHRIMP EMPANADA \$80

Shrimp, Cream Cheese, Chipotle

SWEETBREAD TACO \$85

Monterey Jack Cheese, Onion, Cilantro,
Guacamole

PORK SHANK TACO \$90

Radish, Onion, Coriander, Avocado

SHRIMP TACO \$85

Tempura Shrimp, Pineapple, Sweet and
sour sauce, Chives

Small

PERUVIAN CEVICHE \$190

Tiger milk, Yellow pepper,
Sweet potato, Corn, Avocado
Patacones

GRILLED BONE MARROW \$240

Esquites, yellow lemon
(2 pieces)

PATACONES \$210

Beans, Pico de gallo, Avocado,
Picanha's Chicharrón, Fresh
cheese (2 pieces)

GUACAMOLE \$180

Pico de Gallo, Blue Tortilla Chips

Medium

🍴 CHORIPAN CHILANGO \$190

Beans, Guacamole, Chili
toreado

CHORIPAN VEGGIE \$200

Cucumber, Greens,
Avocado, Chimichurri

CHORIPAN PORTEÑO \$210

Chimichurri, Ancient
Mousterd, Greens

CHORIPAN CUBANO \$190

Bacon, Monterrey Jack
Cheese, Ancient Moustard,
Pickle

**SERVED WITH FRENCH FRIED*

**CHORIPAN IS A CHORIZO IN A BUN*

Salad

PURPLE SALAD \$210

Beaked beatroot, Coat
Cheese, Jicama, Agave Syrup