

“Pikadera”

“Pegao” Tuna with Chipotle Mayonnaise

Petit Pork Burgers with Gouda Cheese

Truffle Cheese “Empanadillas” with Tomato “Mojito”

Beef Tenderloin “Alcapurrias” with Garlic Aioli

Gouda Cheese Parisienne with Guava Sauce

Fried Japanese Squid, Classic Tartar Sauce

Thin Salt Cod Sheets Tempura “Bacalaítos”, Spicy Mustard Aioli

Cold Kitchen

Beef Tenderloin Carpaccio, Parmigiano Reggiano & Arugula Micro Greens

Thinly Sliced Octopus with Shallot Escabeche & Granny Smith Apple

Tuna Tartare with Jalapeño, Wasabi Tobiko & Umeboshi Vinaigrette

Petit & Micro Farm Raised Greens, White Balsamic Vinaigrette

Beet & Goat Cheese Salad with Hazelnut Vinaigrette

Fennel, Arugula Salad, Manchego Cheese with Truffle Oil Vinaigrette

Hot Small Dishes

Caribbean Lentil “Gandules” Risotto with Pork Cracklings

Escargot with Wild Mushrooms & Balsamic Vinegar Sauce

Saute Foie Gras with Ripe Plantains & Black Truffle Honey

Trofie Pasta, Corned Beef Brisket, Ripe Plantains & Sauce Fricassé

Shiitake Mushroom Risotto with Truffle Butter & Red Wine Sauce

Conchiglie with Pistachio Pesto & Oven Dried Grape Tomatoes

Bucatini with Spicy Crab “Salmorejo”

Chocolate or Cheese Soufflés

Kindly pre-order with your meal. Baking time 20 minutes.

From the Ocean

Wild Caught Equatorian Jumbo Shrimp

Mashed Root Vegetables & Spicy Chorizo Emulsion

Alaskan King Salmon

Saute Fennel Slivers, Spinach & Orange Sofrito Saffron Sauce

North Atlantic Sword Fish

Pigeon Pea "Escabeche" Ripe Plantain Emulsion

South American Sea Bass

Creamy Polenta & Smoked Oven Dried Tomato Puree

Seared Cold Rare Hawaiian Yellow Fin Tuna

Oriental Ginger Black Bean Sauce

Maine Diver Scallops

Quinoa, Cranberry, Pecans & Spicy Mango Sauce

From the Butcher Shop

"Bistec Encebollado"

Beef Tenderloin Cutlets, Sauté Onions & Pikayo Fries

Prime NY Striploin

Exotic Mushrooms & Sherry Wine Sauce

Angus Beef Tenderloin

Asparagus, Stilton Blue Cheese & Port Wine Sauce

Duck Magret

Sauté Crimini Mushrooms & Raspberry Tarragon Vinegar Gastrique

New Zealand Lamb Chops

Sweet Pea Puree, Roasted Potatoes, Veal & Fresh Mint Sauce

Side Dishes

Rice & Beans
Pikayo Fries
Asparagus
Mushrooms

Mamposteao
Mofonguitos
Spinach
Tostones

Splitting Courses will have an additional charge of \$4 per person/per course.

Be advised the consumption of raw or partially cooked foods could be dangerous to your health. We will try to accommodate all allergic but cannot guarantee allergenic free dishes.

Dessert

Cheese Flan

Vanilla Bean Crème Bruleé

Chocolate Decadence with Caramel Sauce

Key Lime Pie

Coconut & Chocolate Pannacotta, Fresh Raspberries & Passion Fruit

Little Brownie and Coconut Sorbe Tower with Marshmallow Sauce

Baked Alaska with Chocolate Sauce

Ice Cream & Sorbet

Please Inquire About our Selections