

## MARISCOS

**Pan Seared Mahi Mahi**- coconut green curry, ginger, garlic, crispy taro root, cilantro, peruvian sweet peppers- 23

**\*Albacore Tuna Ceviche**- roasted lemon dressing, marinated romaine, parsley, ají chile puff, pickled jalapeño- 18

**Mussels Conserva**- marinated mussels, onion, garlic, jalapeño, roasted red peppers, plantain chips. 18

**\*Agua Chile**- citrus brined scallop, chilled cucumber jugo de chile, crushed avocado, radish, red onion- 18

## VEGETALES

**Black Bean Salad**- matcha buttermilk dressing, black beans, jicama, pepitas, fresno chili, pistachio, tiny herbs- 12

**\*Brócoli Saltado**- stir fried broccoli and oyster mushroom, sesame chili glaze, papas fritas, ají panca aioli, chive crepes- 18

**Ensalada**- arugula, avocado, peanut, chile de arbol, manchego, cabbage, apple, chayote, grapefruit, lime- 14

**Kale & Brussel Sprout Ensalada** - toasted almond vinaigrette, gouda, speck, serrano chili, nopales, dried mango- 14

**Tomato Escabeche** - heirloom cherry tomatoes, onion, garlic, fresno & habanero chiles, avocado sikil pak, tempura pickled eggplant- 12

**Pigeon Pea Escabeche** - pigeon peas, carrot, onion, jalapeño, garlic, plantain chips- 8

## CARNES Y POLLOS

**Beef Tartare**- tenderloin, charred onion aioli, sesame crumble, serrano puree, egg yolk jam, pickled mustard seed, tostadas- 15

**Chicken Liver Pâté**- fresno chili jam, pistachio, stone fruit, sal de gusano, fresh herbs, tostadas-15

**Empanada**- chicken, avocado, poblano, tomatillo, crema- 12

**Mofongo**- pork shoulder, plantain, chile rojo, green papaya, cabbage, mango, habanero, garlic-22

**Crispy Pig Tail**- caramelized onion & tamarind glaze, crispy pig ears, green chile sofrito, radish, cucumber, pickled onion -20

**Asado de Res**- wood grilled chef's cut, chimichurri-MKP

**Jerk Pollo**- half of a mary's farm chicken, jerk rub, lime- 23

**Chuletón**- dry aged bone in Duroc pork chop, oregano & garlic sofrito, mango & papaya chutney, cilantro - 28

**Coconut Spare Ribs**-pepper, garlic, cumin, oregano, orange mojo, toasted coconut- 19

**Chorizo Parrillero**-argentinian pork sausage, chili flake, garlic, parsley, chimichurri- 12/20

## EN EL LADO

**Patatas**-huancaína sauce, chive- 7

**Coconut Rice**-criolla salsa- 6

**Elote del Dia** - chef's daily creation-7

## BEAR'S PICNIC BASKET

Let the chefs choose your adventure

Family style coursing- 45

Supplemental drink pairing available - 35

Full participation required.

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