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## Para Picar

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| Guacamole<br>house smoke white fish, chunky avocado, chipotle, red onion, havanero | 14 |
| Picada<br>chicharron, yucca, tostones, chorizo, spicy rocotto                      | 11 |
| Croquetes de Queijo<br>manchego cheese croquettes, pickled jalapeño, salsa verde   | 10 |
| Calabazita con Cangrejo<br>crab melt, manchego, aji amarillo, toast                | 15 |

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## Ceviches

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| Atun<br>tuna, soy-tamarind leche de tigre, sesame, jalapeño, peanut butter                   | 14 |
| Hamachi chifa<br>hamachi, citrus miso leche de tigre, habanero, cucumber, grapefruit, cancha | 15 |
| Toro Taquitos<br>tuna tartar, peanut butter aioli, chile de arbol, cilantro chimichurri      | 15 |
| Hojas de Salmon<br>black truffle vinaigrette, quinoa, green onion-jalapeño salsa, yuzu       | 14 |

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## Botanas

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| Ensalada Yerba Buena<br>tomato, avocado, jicama, baby greens, sherry vinaigrette                                      | 11 |
| Causa de Langosta<br>butter poached Lobster salad, potato terrine, huancaína-caviar sauce, shiso, crispy quinoa       | 17 |
| Tallarín Saltado<br>oxtail, noodles, scallions, piquillo peppers, poached egg, cherry tomato                          | 15 |
| Arepas<br>BBQ beef short ribs, cabbage slaw, pickled jalapeño   | 14 |
| Chicharron de Calamar<br>blue corn meal crusted calamari, sweet plantains, tamarind vinaigrette                       | 14 |
| Empanadas<br>Manchego cheese, butternut squash, spinach, hon shimeji mushrooms salad, Thai basil-jalapeno ocopa sauce | 14 |
| Brisket tacos<br>chipotle braised brisket, corn tortillas, avocado, chipotle salsa                                    | 14 |
| Tacos de Pescado<br>tilapia baja style, chipotle-mango slaw   | 14 |

\*Restaurant Policy no more than 3 credit cards per table

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## Platos Principales

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| Arroz con Pollo<br>breast of chicken, chaufa rice, scallions, piquillos  | 23 |
| Lechon Confitado<br>suckling pig, sunchoke-black truffle puree, kale-red chiles                                    | 25 |
| Chaufa de Costilla<br>beef short ribs, Quinoa chaufa, hon shimeji mushrooms, egg, scallions, pisco-anticucho salsa | 29 |
| Black Cod<br>black cod, choclo corn, shitake, aji panka, miso glazed   | 28 |
| Salmon<br>romesco sauce, brussel sprout salad-queso fresco   | 26 |
| Paella de Mar<br>spanish rice, clams, mussels, calamari, shrimp, chorizo, octopus, sofrito                         | 26 |
| Rib eye<br>aji panka glazed, yucca fries, avocado salad  | 33 |

### A La Parilla

16 oz Dried aged Rib Eye Steak 40

Parrillada 68

- FOR TWO -

rib eye steak, beef short rib, chorizo, bone marrow, morcilla arepa  
salsas: chimichurri, yerbabuena horseradish, aji panca

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## YB Fries

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Avocado 7

Hearts of Palm 7

Trio of Fries 13  
Avocado + Watermelon  
Hearts of Palm

Watermelon 7

Papas a la provenzal 7

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## Vegetales

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Yucca y Tostones  
crispy + ricoto salsa

7

Fried Brussels sprouts salad  
queso fresco, sherry vinaigrette

Espinaca  
spinach, cherry tomato

Choclo  
peruvian corn, aji amarillo butter

Platanos  
sweet plantains + truffle crema

Arroz y Frijoles  
chaufa rice, black beans

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Executive Chef/Partner Julian Medina

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