
Para Picar

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

Ceviches

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

Botanas

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

*Restaurant Policy no more than 3 credit cards per table

Platos Principales

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

YB Fries

Avocado 7

Hearts of Palm 7

Trio of Fries 13
Avocado + Watermelon
Hearts of Palm

Watermelon 7

Papas a la provenzal 7

Vegetales

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
