

entradas (appetizers)

Choice of:

nikkei

coconut-cucumber water / tamarindo / albacore tuna / whipped avocado

rabo amarillo

yellow tail / aji amarillo / leche de tigre / champagne sorbet

ensalada de perluche

frisee / almond stuffed dates with bacon / rumchata gelle / mint

red quinoa soup

toasted red quinoa / choclo / Peruvian white beans / aji rocoto

pescados / carne (fish or meat entrees)

Choice of:

wagyu hanger steak “churrasco” style

Argentinean mustard marinade / classic chimichurri / grilled steak potato

yuca-wrapped dorado al ajillo

mahi-mahi / shrimp / amaranth / shaved calamari / roasted garlic

pollito adobado

harrison's farm chicken / jicama pico / mojo de ajo / cotija potato frits

churrasco en table (for two)

Colorado lamb / beef tenderloin / jumbo shrimp / kurobuta pork tenderloin
chimichurris- roasted garlic / cipollini onion / habanero

postre (desserts)

Choice of:

arroz con leche “abuelita”

Cuban rice pudding / guava cookie / dulce de leche

chocolate cigar

chocolate espuma / cappuccino gelato

*May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Automatic 20% gratuity added to all parties. GRP 9-2014