

SUVICHE BAR

*HAMACHI TIRADITO 16
aguachile / apple / onion / sriracha

*RAINBOW TROPICAL ROLL 19
dungeness crab / cucumber / avocado / tuna /
hamachi / salmon / mango-papaya salsa

*SEARED SALMON ROLL 16
avocado / cucumber/ Dungeness crab /
chipotle aioli / bonito flakes

*CRUNCHY SHRIMP ROLL 16
shrimp tempura / cucumber / avocado /
eel sauce / chipotle mayo

*ANGRY TUNA ROLL 17 GF
yuzu-negi / spicy tuna / avocado /
cucumber / sesame

*ACEVICHADO 17
hamachi / kampachi / aji Amarillo /
jalapeno ponzu / red onion /
cilantro / avocado / togarashi

*HAVANA ROLL 17
spicy crab / cucumber / avocado /
sweet plantain / maple-miso glaze /
crispy potato

*SURF AND TURF ROLL 22
spicy crab / tempura shrimp / NY steak /
cucumber / avocado / truffle chimichurri /
churrasco aioli

*SEA BASS CEVICHE 16 GF
aji amarillo / corn / sweet potato

*CEVICHE MIXTO 20 GF
sea bass / octopus / shrimp /
langostino / rocoto crema

SIDES

CHIPOTLE PORK BELLY MAC & CHEESE 10

ROASTED GARLIC MASHED POTATOES 10

CHIMICHURRI PORTOBELLO 10

BACON & SOFRITO LENTILS 10

SHERRY BRAISED SWISS CHARD 10

APPETIZERS

CHICKEN SOUP 8
jasmine rice / carrot / chayote / avocado

EDAMAME 14
steamed pods / siracha ponzu

PEI MUSSELS 18
rocoto broth / black garlic / chistorra / leeks /
artisan grilled bread

CRISPY GARLIC PRAWNS 22
creamy polenta / lardons / chive oil

CREAMED SPINACH EMPANADAS 14 VG
three cheese garlic crema

CRISPY CALAMARI 14
chipotle aioli / ginger scallion sauce / pickled fresno

*PARMESAN CRUSTED SEA SCALLOPS 22
mojo butter / toasted panko / parmesan

CORN EMPANADA 14
aji amarillo / oaxaca cheese / cilantro / chimichurri

CRUNCHY SHRIMP 20
chipotle aioli / teriyaki / tobikko / scallion

*LAMB ANTICUCHO SKEWERS 16
ground lamb / tzatziki / pickled cucumbers

ANCIENT GRAIN SALAD 16 VG
farro / crispy quinoa / mixed greens /
queso fresco / aji amarillo lime dressing

LOCAL TOMATO 16 VG / GF
watermelon / avocado / hearts of palm /
burrata / chipotle-balsamic dressing

GRILLED AVOCADO 16 VG/GF
sweet corn pico de gallo

*CHURRASCO PLATTER 65

(Serves two)

Indulge in the communal, family-style dining of south america. A bountiful platter of picanha, colorado lamb chops, achiote chicken, and argentinian chorizo. Best accompanied by traditional side dishes.

DE LA PARRILLA

*8 oz. FILET MIGNON 42
*10 oz. CHURRASCO SKIRT STEAK 36
*10 oz. BRAZILIAN PICANHA 30
*14 oz. CHURRASCO BONELESS RIB EYE 44
*12 oz. CHURRASCO NEW YORK 40
* COLORADO LAMB CHOPS 40 / half 26

CHEF'S SPECIALTIES

*MEXICAN CAMPFIRE STYLE SNAPPER 32
zarandeado / avocado / chayote slaw / lime

BUTTER POACHED MAINE LOBSTER 45
peruvian lobster chowder / sweet corn tamal

MISO BLACK COD 35
baby bock choy / portobello mushroom / cabbage /
dashi konbu broth

*SCALLOP AND PORK BELLY 32
creamy polenta / snap peas / oven roasted tomato /
mojo butter sauce

NIKKEI BBQ RIBS 30
nikkei sauce / asian slaw

ARROZ CON MARISCOS 45
saffron risotto / pei mussels / clams / shrimp / peas

ASADO NEGRO 34
barely braised short rib / peruvian rice / avocado relish

CHAMORRO DE PUERCO 38
mojo roasted pork shank / yucca / aji verde

POLLO A LA BRASA 30
grilled achiote chicken / rocoto salsa / confit potatoes

*NIKKEI LOMO SALTADO 28
stir fried beef tenderloin / soy jus / tomato / onion

*CHIFA STYLE FRIED RICE 24
chorizo / chicken / shrimp / egg / carnitas / asian vegetables

VG = Vegetarian V = Vegan GF = Gluten Friendly

* THESE MENU ITEMS MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD – BORNE ILLNESS.