

# BOTANAS

*The best things in life can be shared with others ¡Salud!*

## SPRING TEMPURA 19. **VG**

Seasonal Vegetables, Orange Glaze, Cotija Cheese

## BRAZILIAN BITES 17. **V**

Tapioca, Miso, Spicy Guava Paste

## YUCCA FRIES 15. **VG**

Cilantro Crema, Sofrito, Cotija Cheese

## POBLANO MAC & CHEESE 17. **VG**

Poblano Peppers, Cotija Cheese, Green Onions

## PACIFIC CRUDO 29. **GF**

Tuna, Snapper, Shrimp, Red Onions, Leche de Tigre, Sweet Potato, Plantain Chips

## FILET MIGNON SKEWERS "ANTICUCHOS" 25.

Panca Marinated Filet Mignon, Huancaína Sauce

# MERCADO

*Featuring seasonal Latin-inspired ingredients that you might find at a South American market.*

## PEA & SQUASH SOUP 18. **VG GF**

English Peas, Summer Squash, Potato, Star Anise

## EL CAESAR 23. **VG**

Romaine Hearts, Queso Fresco, Roasted Pepitas, Cilantro Caesar Dressing, Croutons

## HEIRLOOM TOMATO SALAD 30. **GF V**

Dehydrated Olives, Fresh Oregano, Sprouts, Olive Oil Caviar, Burrata

## CHEF'S SEASONAL SALAD 24. **GF VG**

Farmers Produce

# PAN AL HORNO

*A tableside staple of Patagonia, this shareable, clay-baked bread is dusted with Chef's custom blend of olive oil, garlic, and herbs.*

## JAMÓN 33.

Jamón Serrano, Mezcal Pineapple Salsa, Marinated Escabeche

## JARDÍN 27. **V**

Olive Spread, Tamarind Sauce, Seasonal Raw Vegetables, Romesco Spread

## QUESO 29. **VG**

Valle de Almodóvar Cheese, Mahon Cheese, Marinated Olives, Spiced Nuts

# PLATOS FUERTES

*Enjoy chef's favorite dishes from Latin America*

## CALABASITAS & BRAISED LENTIL BOWL 34. **GF V**

Squash, Kumquat Glaze, Shiitake Mushrooms, Coconut Broth, Alfalfa Sprouts

## CHILEAN SEA BASS 53. **GF**

Forbidden Black Rice, Coconut Sauce, Pickled Red Onion, Orange Segments

## ALASKAN HALIBUT 48.

Textures of Asparagus, Bacon Breadcrumbs

## SHRIMP PASTA 38.

Coconut & Red Pepper Sauce, Sofrito, Cilantro

## ARROZ CON MARISCOS 49. **GF**

Pacific Ocean Seafood, Lobster, Tomatoes, Saffron Broth, Bomba Rice, Herbs, Aji Amarillo

## MOJO MARINATED CHICKEN 39. **GF**

9 oz Marinated Chicken, Grilled Corn, Wild Mushrooms, Pecorino

## DUROC CRISPY PORK BELLY 37. **GF**

Cherry Chutney, Plantain Purée, Rainbow Chard

## CHIPOTLE BURGER 31.

8 oz. Angus Blend, Jalapeño Jack Cheese, Chipotle Crema, Brioche Bun, Organic Lettuce, Onions, Tomato, Fries

## PRIME FILET 52. **GF**

7 oz Prime Filet Mignon, Chimichurri Sauce, Roasted Haricot Vert, Radish

## LAMB RACK 54. **GF**

Seared Lamb Rack, Peas, Rhubarb Compote, Rhubarb Sauce

**GF** Gluten-Free **VG** Vegetarian **V** Vegan **DF** Dairy Free

*Parties of 6 or more will have an automatic 20% Gratuity applied to check. Please notify us of any food allergies.*

*\*Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.*

