

BOTANAS

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

COLIFLOR FRITO 19. VG

Fried Cauliflower, Orange Glaze, Cotija Cheese

PATATAS BRAVAS 17. VG GF

Spiced Tomato, Garlic Aioli

YUCCA FRIES 13. VG

Cilantro Crema, Sofrito, Cotija Cheese

POBLANO MAC & CHEESE 17. VG

Poblano Peppers, Cotija Cheese, Green Onions

PACIFIC CRUDO 33. GF

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

TIRADITO DE PESCADO 24. GF

Thinly Sliced Local Fish, Tamarind Leche de Tigre, Pickled Vegetables, Green Onions, Chive Oil

GAMBAS AL AJILLO 37.

Sauteed Head-On Shrimp, Rustic Country Bread, Butter Lemon Sauce, Herbs

CHARRED OCTOPUS 39. GF

Spanish Chorizo, Shaved Onions, Fava Beans, Crispy Kale

FILET MIGNON SKEWERS "ANTICUCHOS" 27. GF

Panca Marinated Filet Mignon, Huancaína Sauce

MERCADO

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

PERUVIAN LENTIL SOUP 18. VG GF

Potatoes, Carrots, Peppers, Panca, Cilantro

EL CAESAR 27. VG

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

HEIRLOOM TOMATO + AVOCADO SALAD 27. GF V

Tomato Gazpacho, Sprouts, Olive Oil Caviar

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

PACIFIC LOCAL FISH 46. GF

Catch of the Day, Bok Choy, Clams, Tom Kha Broth, Rice Cracker, Fresh Herbs

ARROZ CON MARISCOS 49. GF

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

PANCA MARINATED ROASTED HALF CHICKEN 39. GF

Potatoes, Aji Verde Salsa, Broccolini

CHIPOTLE BURGER 31.

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

PRIME FILET 54. GF

7 oz Prime Filet Mignon, Root Vegetable Puree, Peppercorn Sauce, Watercress, Yucca Chips

MOLE BRAISED SHORT RIBS 54. GF

Creamed Yucca, Glazed Carrots, Pickled Red Onions

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.

