

## 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 GF**

Miso, Spicy Guava Paste

### YUCCA FRIES 15. **VG**

Cilantro Crema, Sofrito, Cotija Cheese

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

Poblano Peppers, Cheese, Green Onions

### PACIFIC CRUDO 29. **GF**

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

### BAJA CALAMARI 25.

Red Onion + Carrot Slaw, Lemon, 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

### CARIBBEAN LOBSTER SALAD 97.

Orange Segments, Frisée + Arugula, Goat Cheese Croquetas, Toasted Pistachios, Citrus Vinaigrette

### 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

## SANDWICHES

*Includes your choice of side salad or French Fries. Upgrade to Yucca Fries .*

### BLACK QUINOA BURGER 33. **VG**

Cheddar Cheese, Caramelized Onion

### SEASONAL FISH SANDWICH 31.

Catch of the Day, Cabbage Slaw, Tomatoes, Chimichurri Aioli

### AVOCADO CHICKEN SANDWICH 29.

Corn Bread, Tomato, Old Bay Crema

### CHIPOTLE BURGER 31.

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

### EL CUBANO 31.

Slow Roasted Pork, Swiss Cheese, Ham, Dijon Mustard, Pickles

## PLATOS FUERTES

*Enjoy chef's favorite dishes from Latin America*

### SMOKED BANANA TACO 29. **GF V**

Cashew Emulsion, Leche de Tigre, Red Onions, Sweet Potato

### JALAPEÑO & PECORINO OMELETTE 28. **GF VG**

Romesco, Crispy Potatoes

### SHRIMP PASTA 38. **GF**

Red Pepper, Coconut Sauce, Sofrito, Cilantro

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

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

### ROASTED SALMON BOWL 46. **GF**

Quinoa, Fermented Radish, Alfalfa Sprouts, Sunflower Seeds

### LOMO SALTADO 37.

Stir Fry Filet Mignon, Peppers, Tomatoes, Onions, Soy Sauce, Thick Cut Fries



**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.*