

# BOTANAS

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

**COLIFLOR FRITO** 19. **VG**  
Fried Cauliflower, Orange Glaze, Cotija Cheese

**YUCCA FRIES** 13. **VG**  
Cilantro Crema, Sofrito, Cotija Cheese

**POBLANO MAC & CHEESE** 17. **VG**  
Poblano Peppers, Cheese, Green Onions

**PACIFIC CRUDO** 33. **GF**  
Tuna, Snapper, Shrimp, Red Onions, Leche de Tigre, Sweet Potato, Plantain Chips

**BAJA CALAMARI** 26.  
Red Onion + Carrot Slaw, Lemon, 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

**CARIBBEAN LOBSTER SALAD** 37.  
Baby Beets, Frisée + Arugula, Goat Cheese Croquetas, Toasted Pistachios, Citrus Vinaigrette

**CHEF'S SEASONAL SALAD** 24. **GF VG**  
Farmers Produce

### SALAD ELEVATIONS

Chicken Breast 11. Grilled Shrimp 14. Flat Iron Steak 17. Salmon 17.

## 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 4.*

**BLACK BEAN BURGER** 33. **VG**  
Quinoa + Black Bean Patty, Mojo Picon Spread, Manchego Cheese, Caramelized Onions, Lettuce, Tomatoes, Brioche Bun

**SEASONAL FISH SANDWICH** 31.  
Catch of the Day, Cabbage Slaw, Tomatoes, Chimichurri Aoli

**TORTA DE POLLO** 29.  
Grilled Chicken Sandwich, Oaxaca Cheese, Avocado, Lettuce, Tomato, Cilantro Lime 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*

**TAQUITOS DE PAPA** 29. **GF V**  
Crispy Potato + Braised Kale Taquitos, Carrot Slaw, Tomatillo Salsa, 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.*