

FROM OUR CEVICHE BAR

All our Ceviche is made fresh to order from our Ceviche Bar

TRADICIONAL

Sea bass/lime juice/red onion /choclo/
cilantro/avocado/tomato

KEYLIME SEA BASS

Lime juice/red onion/basil/red pepper/
Serrano/tomatillio/sweet potato

PISCO SALMON

Pasilla chili/lemon juice /ginger /
cilantro/ cucumber/Pisco sour sauce

MAINE LOBSTER

Lime/coconut-chipotle sweet potato
sauce /cilantro/red onion/pineapple

YELLOW TAIL SNAPPER

Passion fruit-chili sauce /lime
cilantro/ red onion/oranges/jicama

AHI TUNA

Tomato-jalapeno emulsion/ lemon/
basil/avocado/cucumber/red onion

YUZU ASALMON

Yuzu juice/pickled ginger/jalapeno/
avocado/zest/cilantro/chili flakes

SANTA BARBARA PRAWNS

Lemon juice/capers/tomato/ garlic
avocado/parsley/ onion/lemon oil

CHICKEN WINGS

Adobo-chili glaze/cilantro

CHICKEN BREAST

Chipotle-Mole Sauce/scallions

PINCHO GRILL

Charcoal grill specialties

CHICKEN LIVERS

Pasilla pepper/onions/cornflakes

SKIRT STEAK

Chimmichurri/Tabaco onions

SWEETBREADS

Lime/garlic/tomato sauce

FLAT IRON

Chipotle pepper pesto/scallions

FILET MIGNON

Truffle-shiitake sauce

SHORT RIB

Jalapeno-ginger-chutney

PORK BELLY

Sweet chili sauce/peanuts/cilantro

LAMB TENDERS

Poblano/cipolini /queso blanco

SHRIMP

Mezcal-Tomatillio salsa/lime/chorizo

PEPPERS

Cilantro chutney/fried shallots

LAMB CHOPS

Guajillo Aioli/mint salad

AHI TUNA

Habanero aioli/coleslaw/cilantro

YELLOW CORN

Jalapeno-cilantro aioli

SHIITAKE

Soy-chili-truffle/garlic chips

PORK BELLY

Sweet chili sauce/peanuts/cilantro

CHORIZO

Onion-corn piperade/epazote salad

SIGNATURE TACO BAR

Fresh corn tortillas – request crispy if desired...

EXTRA SIDES Plain Rice – Dirty Rice – Brown Rice

CARNE ASADA

Churrasco steak/chipolini onions/
roasted poblano guacamole/garlic/
cilantro/red chili aioli/queso blanco

CARNE MOLCAJETTE

Churrasco steak/roasted corn/
onions/ lime zest /salsa Molcajette/
blue corn tostadas

CARNE KOBE

Grilled Kobe strips/truffle-chile-shiitake/
garlic/ jalapeno escabeche/epazote aioli

CARNE DE MEXICANA

Adobo braised short rib/grilled onions/
pasilla-ginger pesto/basi/tobacco onions

CARNE FRIJOLES

Churrasco steak/mulato chili/black bean/
onions/cilantro/queso panela

POLLO CHIPOTLE

Grilled Chicken/onion-corn
piperade/ chipotle aioli/cilantro-lime
salad

POLLO ADOBO

Adobo Chicken/chipolini onions/
roasted poblano guacamole/garlic/
cilantro/chili aioli/queso blanco

PAVO DE MOLE – ROJA

Turkey confit/onions/peppers/cilantro /
chipotle- mole sauce/sesame seeds

POLLO FRIJOLES

Adobo roasted Chicken/black bean
salsa/ cilantro pesto/queso panela

CHANCHO GUAJILLO

24hr Smoked Pork Butt/chorizo/
onions/ guajillo aioli/basil salad/
chicharrones

POLLO LIMON

Lime grilled Chicken/poblano
pepper/ onions /toasted peanuts/
pasilla-ginger pesto

GOAT MOJO

Tender roasted Goat/chipolini
onions/garlic / poblano peppers/lime/
cilantro salad/tobacco shallots

TUNA CRUDO

Adobo grilled Tuna/crushed avocado/
jalapeno/basil Epazote aioli/chili-
cornflakes

PESCADO PASILLA

Pasilla chili blackened Salmon/
chipotle coleslaw/ cilantro/tomato/
blue corn tostadas

CAMARONE'S MEZCAL

Chili Grilled Shrimp/Mezcal-Tomatillo
Salsa / tomato chorizo/cilantro/roasted
hominy

LIME-CHILI CRAB

Crab/crushed avocado/jalapeno-
ginger remoulade/ cilantro salad/
cornflakes