

- de la Barra

- ceviches and tiraditos

- \$17

- **Classic Ceviche**

- bass. golden raisin leche de tigre. pickled shallot. cancha. baby sweet potato slices.

- \$16

- **Shrimp Ceviche**

- shrimp leche de tigre. avocado. sweet potato.

- \$16

- **Salmon Ceviche**

- pistachio. avocado leche de tigre.

- \$17

- **Snapper Ceviche**

- sweet potato puree. avocado. dragon fruit. trout roe. ponzu leche de tigre.

- \$15

- **Duck Ceviche**

- crispy quinoa. pickled mango. gooseberries. salsa criolla. pickled cucumber. herby vinaigrette.

- \$16

- **Mixto y Calabaza Ceviche**

- crab-octo-shrimp. squash leche. pepitas.

- \$16

- **Hamachi Tiradito**

- leche de tigre al parmesano. marcona almond slivers. smoked trout roe.

- \$18

- **Smoked Shima Aji Tiradito**

- blood orange. beets. maitake. trout roe.

- \$18

- **Tuna Tiradito**

- serrano-cilantro. passion fruit. jicama.

- \$16

- **NY Strip Tiradito**

- soy-lime mayo. fingerlime. serrano. tomato. parm.

- Botanas

- cold stuff and other fun snacks

- \$16

- **Crab Causa**

- aji potato. avocado.

- \$15

- **Pulpo con Olivos**

- chilled octopus. avocado. olive mayo. buttery crackers.
- \$16
- **Quinoa & Tuna Salad**
- pickled golden beets. cucumber. candied pecans. shio kombu. cilantro-yuzu vinaigrette.
- \$15
- **Solterito**
- canary beans. tomato. choclo. apples. cucumber. fried cheese. olives. chimichurri.
- \$13
- **Salchipapas**
- frites. fried chorizo. amarillo mayo. chipcrunch.
- \$11
- **Yuca Fritas**
- cilantro-yuzu. olive mayo.
- \$14
- **Hot Chorizo & Queso Dip**
- apples. herby chimmi. sweet potato chips. flatbread
- \$12
- **Avocado Dip**
- yuzu-tomato. taro and sweet potato chips.
- \$12
- **Aji Verde & Queso Fresco Dip**
- quinoa crackers. quinoa sourdough.
- \$14
- **Salmon Huancaína Dip**
- duck fat crackers. sweet potato chips.
- **de la Cocina**
 - hot shared dishes and sides from the kitchen
- \$14
- **Beef Heart Anticucho**
- panca mayo. limey huacatay.
- \$13
- **Chorizo Anticucho**
- amarillo mayo. serrano-cilantro.
- \$13
- **Chicken Thigh Anticucho**
- peanut chimmi. yuzu-cilantro.
- \$13
- **Kampachi Anticucho**
- unagi. herby chimmi. furikake.
- \$14

- **Goat Empanadas**

- huacatay mayo.

- \$14

- **Aji de Gallina Empanadas**

- spiced pecan chimmi.

- \$13

- **Swiss Chard & Kale Empanadas**

- herby chimmi.

- \$11

- **Grilled Baby Carrots**

- puffed quinoa.

- \$12

- **Grilled Shishitos**

- panca mayo. chicharrón furikake.

- \$9

- **Choclo**

- cheese. cilantro. lime.

- \$13

- **Papas Huancaína**

- smashed fried fingerlings. huancaína sauce.

- **Platos**

- large shareable plates from the land and sea

- \$22

- **Skirt Saltado**

- \$24

- **Lamb Neck Seco**

- brown butter lima beans. salsa verde. pickled kumquat.

- \$36

- **Chicharrón del Puerco**

- skin on fatty pork shank. pickles. huacatay. yuzu-tomato. tart plums.

- rocoto mayo. herby vinaigrette. sweet potato flatbread.

- \$19

- **Jalea Mixto**

- calamari. shrimp. clam strips. yuca. garlic-lime crunch.

- \$22

- **Shrimp Tacu Tacu**

- pigeon pea rice cake. tamarind-tomato. yuzu-kosho.

- MP

- **Whole Snapper**

- bacon sweet & sour.

- **Dessert**

- \$11

- **Soft Serve Swirl**

- mango. lucuma. gooseberries. pickled mango & pomegranate seeds. mango caramel

- \$11

- **Spiced Brownie**

- lucuma soft serve. chocolat caramel whip. shoestring potato. sweet potato.

- \$11

- **Picarones**

- sweet potato donuts. dulce de leche. crispy rice. spiced gastrique

- \$11

- **Chocolate & Quinoa**

- chocolate ganache. chocolate mousse. sour cream caramel. crunchy quinoa