

raw bar			
oyster on the half shell		3.5 per	
clam on the half shell		2 per	
table snacks			
warm marinated olives		8	
jamon iberico de bellota		48	
cheese board, marcona almonds		17	
guacamole with roasted tomato salsa, warm crunchy tortillas		19	
light & bright			
peekytoe crab salad tostada, green apple and mint		17	
crunchy hearts of lettuce, sherry shallot vinaigrette		16	
hearts of palm salad, avocado, mandarin, toasted chili dressing		16	
raw shaved fluke with green chili dressing, crunchy rice, herbs		19	
spicy tuna tartare, black olive, cucumber and avocado		22	
chicken soup with vegetables and lime		17	
golden & crispy			
patatas bravas, spicy-tangy sauce, rosemary aioli		12	
shrimp with sizzling garlic, chili oil		19	
crispy calamari, smoked chili aioli, lemon		18	
black truffle and manchego fritters		22	
gooey spicy ham and cheese fritters		17	
masa & tortillas			
kabocha squash empanadas, paprika and pear salsa			14
spiced ground beef and celery root empanadas with tomato salsa			16
sauteed mushroom tacos, cashews, mole, kale, lime			16
crispy fish tacos, aioli, cabbage-chili pickle			21
griddled fish tacos, aioli, cabbage-chili pickle			25
chipotle chicken tacos, grilled jalapeno salsa			20
savory glazed short rib tacos, habanero relish, frizzled onion			25
crispy bbq pork tacos, pickled pineapple, fresno chili relish			19
cheese fondue with soft, crunchy tortillas			24
grilled & roasted			
maitake mushrooms with goat cheese, fresno pepper vinaigrette			18
grilled maine lobster with drawn butter, smoked chilies			MP
charred octopus, smoked paprika creme fraiche, guajillo vinaigrette			23
beef tenderloin "burnt ends" with chimichurri			42
roasted butternut squash, pumpkin seed emulsion			18
housemade chorizo sausage			22
rice & grains			
posole, smoked chilies and winter vegetables			25
arroz con pollo, crackling skin, lemon zest			28
crispy seafood rice with chorizo and lemon-paprika aioli			34

chef/proprietor jean-georges vongerichten
 chef de cuisine camila avendano