

raw bar	
oyster on the half shell	3.5 per
clam on the half shell	2 per

table snacks	
guacamole with roasted tomato salsa, warm crunchy tortillas	19
jamon iberico de bellota	48

golden & crispy	
black truffle and manchego fritters	22
gooey spicy ham and cheese fritters	17
kabocha squash empanadas, paprika and pear salsa	14
spiced ground beef and celery root empanadas with tomato salsa	16

pitchers (serves five)	60
classic margarita	
libelula joven, salt rim	
basil jalapeno margarita	
dulce vida anejo, basil salt rim	
grapefruit margarita	
123 reposado	
sangria	
passion fruit or red hibiscus	

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

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