



CEVICHE

TIRADITO 20

albacore tuna + passion fruit & lulo + squash + chile + cilantro + sesame seeds

SHRIMP TACO 23

argentine white shrimp + salsa golf + horseradish + tomato + avocado + taro shells + mustard greens

TRUCHA 20

trout + pineapple agua chile + lemon + fresh cucumber + avocado + cilantro

NIKKEI 26

hamachi + ponzu + lime + tofu + edamame + lotus root + radish + nori

MIXTO 22

octopus + bay scallops + calamari + squid ink + sweet potato + chulpes + onion + chile

PLATICOS

CGS 15

chips + guacamole + salsa

CACHETES 12

fried cod cheeks + sweet chili mayo + lemon

EMPANADAS 7

corn meal + beef + potato + peas + aji
3 pcs

TOSTADA 7

pulled smoked chicken + guacamole + corn tortilla

CHICKEN WINGS 12

fried crispy + smoked guava bbq sauce

AREPITAS 7

white corn meal + queso d'hoja + honey butter
6 pcs

MATAMBRE (6 OZ) 15

flank steak + chimichurri

CHORI PAPA 15

chorizo + potato + peppers + chipotle golf + goat cheese + 4 flour tortillas

PICADA 32

wings + croquetas + morcilla + arepitas + pork belly + chorizo + sauces

BEEF CAUSA 19

raw beef + potato & aji + hibiscus mayo + avocado + shallot + quail egg

WE CAN NOT GUARANTEE YOUR FOOD HAS NOT COME INTO CONTACT WITH CILANTRO

FLIGHT one taste of each 32

EL JEFE STEVE GONZALEZ

CHEF DE CUISINE KEVIN ZUÑIGA



LATINO STREET PARTY

sharing menu

\$65 per person

*whole table must order

APPETIZERS

- SEARED SCALLOPS** 19
pea purée + white asparagus + chili foam + chicharrón + morels
- POWER BOWL** 16
baro grains & legumes + kale + sprouts + beets + edamame + goat cheese + cucumber + squash purée + sherry vinaigrette + pepitas
- NICK'S GREENS** 16
tender greens + cucumber + tomato + avocado + cilantro & miso vinaigrette + candied walnuts
- PULPO** 20
charred octopus + chorizo + potato + fennel + tomatillo & poblano + cilantro

MAINS

- TALLARINES PRIMAVERA** 18
fresh long noodle + peas + zucchini + basil + pecorino romano + wild leek pesto + asparagus
- ARROZ CON POLLO** 30
roasted breast + avocado rice + spinach + saffron jus + yuca frita
- OG DUCK CHAUFA** 35
duck confit + rice + edamame + egg + papi kung fu + chile + tobiko *veg and vegan available 25*
- ROASTED COD** 32
fogo island cod + rice & octopus croquette + spring succotash
- LOCAL LOMO SALTADO** 38
beef tenderloin + pomme anna + fiddle heads + asparagus + crones + tomato + wild leeks + soy & ginger jus
- BANDEJA** 28
pork loin & belly + morcilla + rice + beans + patacon + guac + fried egg + arepita
- WHOLE FRIED FISH** 40
bone-in branzino + rice + avocado + maduros
- BIG ASS STEAK (32OZ)** 110
roasted bone-in-rib-eye + chimichurri + avocado + yuca fries

An 18% gratuity will automatically be added to groups of 8+