



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

\$55 per person

*whole table must order

APPETIZERS

SEARED SCALLOPS

pea purée + white asparagus + chili foam + chicharrón + morels

19

POWER BOWL

baro grains & legumes + kale + sprouts + beets + edamame + goat cheese + cucumber + squash purée + sherry vinaigrette + pepitas

16

NICK'S GREENS

tender greens + cucumber + tomato + avocado + cilantro & miso vinaigrette + candied walnuts

16

PULPO

charred octopus + chorizo + potato + fennel + tomatillo & poblano + cilantro

20

MAINS

TALLARINES PRIMAVERA

fresh long noodle + peas + zucchini + basil + pecorino romano + wild leek pesto + asparagus

18

ARROZ CON POLLO

roasted breast + avocado rice + spinach + saffron jus + yuca frita

30

OG DUCK CHAUFA

duck confit + rice + edamame + egg + papi kung fu + chile + tobiko *veg and vegan available 25*

35

ROASTED COD

fogo island cod + rice & octopus croquette + spring succotash

32

LOCAL LOMO SALTADO

beef tenderloin + pomme anna + fiddle heads + asparagus + crones + tomato + wild leeks + soy & ginger jus

38

BANDEJA

pork loin & belly + morcilla + rice + beans + patacon + guac + fried egg + arepita

28

WHOLE FRIED FISH

bone-in branzino + rice + avocado + maduros

40

BIG ASS STEAK (32OZ)

roasted bone-in-rib-eye + chimichurri + avocado + yuca fries

110

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