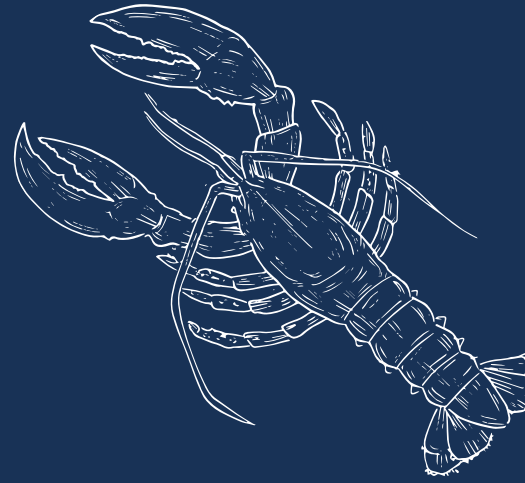




COLD APPETIZERS

🍷 TUNA CARPACCIO

Ponzu sauce, orange, grapefruit, arugula, olive oil & San Felipe salt

VIETNAMESE ROLL

Rice paper, chicken marinated in ponzu sauce, jicama & peanut dressing

HOT APPETIZERS

🍷 TEMPURA SHELL

Tuna tartare in ponzu, tempura, crispy tortilla, coleslaw with chipotle dressing

CRAB CAKE

Stone Crab in tempura, roasted heart of palm, confit pork belly, feta cheese, smoked oil, pickled ginger dressing

SALADS

🍷 CORAL SALAD

Arugula, cherry tomatoes, shrimp, scallions, carrots, lemon vinaigrette

PORTOBELLO SALAD

Garlic confit, confit cherry tomatoes, mixed lettuce, breaded clam, olive oil, San Felipe salt and pepper



PASTA

FETTUCCINE WITH SHRIMP

Grilled shrimp in cheese sauce with chopped parsley

SOUPS

CLAM CHOWDER

Wine, brunoise potatoes, bacon, scallions, parsley & cherry tomatoes

🍷 SHRIMP SOUP

Small shrimp, epazote, cherry tomatoes & scallions

MAIN COURSES

CRISPY SHRIMP

Coconut shrimp, pineapple sauce with carrots, scallions and sprouts

🍷 GRILLED SALMON

Pepper sauce, served with potatoes, asparagus & radish

🍷 CHAR-GRILLED OCTOPUS

In Talla sauce with aioli, arugula, smoked salt, parsley & scallions

TUNA MIGNON

Mashed potatoes, vegetables, asparagus with ponzu sauce

JUMBO SHRIMP

Boiled, grilled, or sautéed

Sauce: Garlic, Thermidor, Butter

Served with mashed potatoes or vegetables





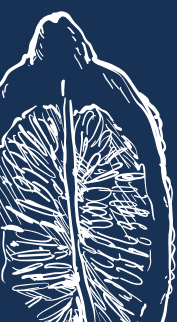
DESSERTS

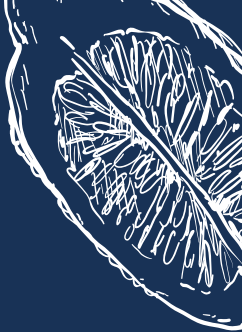
MANCHEGO CHEESE AND BLUEBERRY TART

DECONSTRUCTED CARROT CAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- 🌾 Gluten free dishes
- 🍏 Healthy dishes which help in maintaining balanced diet
- 🌿 Whole Food Plant-Based option





WHOLE FOOD PLANT-BASED MENU

STARTERS

- 🍏🌿 **KEBBE BATATA**
Potato, parsley, mint, olive oil
- 🍏🌿 **VIETNAMESE ROLL**
Carrot, jicama, cucumber, rice noodles
- 🍏🌿 **BEET TARTAR**
Avocado, wakame, lemongrass, beet sprouts, broccoli powder, mixed greens

SOUP

- 🍏🌿 **MUSHROOM CREAM**
Chickpea purée, celery leaves

MAIN COURSES

- 🍏🌿 **ROASTED EGGPLANT AND MEJADRA**
Rice, green lentils, plantain
- 🍏🌿 **WRAP GREEN**
Green hummus, cashew-tomato, pesto, cabbage, avocado, spinach wrap, cucumber

DESSERT

- CHEESECAKE**
Creamy cashews, vegan yogurt & maple syrup

