

pa la banda

COLD

BEETROOT

Guatemala

mole rosa / marcona almonds
citrus vinaigrette / basil

MARKET SALAD

salanova / honey crisp apple
lemon parm dressing / fennel pollen

TUNA TOSTADA

Ensenada, Mexico

sea urchin / avocado / salsa macha
pickled pearl onion

AGUACHILE NEGRO

Sinaloa, Mexico

cardinal prawn / yuzu
avocado / nasturtium

TIRADITO

Peru

hokkaido scallops / aji amarillo
o.d. tomato

CEVICHE BOMBA

Peru

wailea hearts of palm fritto
coconut leche de tigre / chili oil

CEVICHE NIKKEI

Peru

ora king salmon / soy ginger / cara
cara kosho / carrot escabeche

ARTICHOKES

Argentina

red chimichurri / parmigiano
reggiano

CORTEZA



HOT

QUESO GOBERNADOR

Mexico

oaxacan string cheese / shrimp
chintextle paste / tostada

PROVOLETA

Argentina

o.d. cherry tomatoes / arugula
white balsamic vin / ciabatta

EMPANADAS VERDURAS

Argentina

spinach / mozzarella / ricotta
parmesan / chimichurri

EMPANADAS TUCUMANAS

Argentina

prime beef / boiled egg
castelvetrano olive / criolla

ANTICUCHOS

Bolivia

ribeye skewer / aji panca + garlic
rub potato confit / peanut
huacatay salsa

CHORIPAN

Chile

house chorizo / aged white cheddar
cauliflower escabeche / ciabatta

AREPAS

Colombia

duck confit / chipotle black bean
cotija / preserved lemon crema

principales

MUSHROOM TAMAL

Oaxaca, Mexico

carmela's mole negro / huitlacoche
crema / cotija / black truffle
preserve
+ *black truffle MP*

SNAPPER ZARANDEADO

Nayarit, Mexico

chili paste / soy onion / salsa verde
nixtamal tortillas

POUSSIN

Guatemala

young chicken / pipian rojo
kalettes

MATAMBRE

Argentina

8 oz flank steak / tortilla de papa
fried egg

BARBACOA

Central Mexico

short rib / nixtamal tortillas
glazed root vegetables / salsa molcajete

7 SEAS CATAPLANA

Central America

chorizo broth / little neck clams
loup de mer / shrimp / octopus
serves 2
+ *whole maine lobster MP*

Menu is subject to change without notice.