

• AVAILABLE SATURDAYS •



RESTAURANT WEEK  
TUESDAY THRU SATURDAY

DINNER \$42

WINE BY THE GLASS OR MOJITO \$8

### FIRST

SNAPPER \* CEVICHE *thai chili, red onion, cilantro, plantains*

SUMMER TOMATO SALAD *thai basil, onion-ginger mojo, tomato water, sesame parmesan crisp*

ROASTED BEET SALAD *edamame pesto, white miso dressing*

TUNAPICA \* TARTARE *crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche (v)*

### SECOND

SNAPPER *vegetable escabeche, yuca dumplings, bok choy, coconut ginger carrot broth*

'CHINO LATINO' *mojo roasted lechon, jasmine rice, bean sprouts, egg, edamame*

SEVEN SPICE CHICKEN *snow peas, shiitake mushroom, creamy congrì*

SHORT RIB VACA FRITA *carrot purée, plantain fufu, chinese broccoli mojo*

### THIRD

TRES LECHES DE CHOCOLATE *chocolate szechuan peppercorn ice cream*

COCONUT CAKE *vanilla bean, coconut cream, dulce de leche ice cream*

SORBET *meringue, yuzu, coconut water*

*(v) our kitchen will happily alter these dishes to be vegetarian*

*\*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*