

STARTERS

Beef Carpaccio*	\$18	Conchitas a la Parmesana	\$20
Topped with mushrooms, shaved parmesan cheese, arugula and our homemade basil mayo sauce.		Pan seared scallops with a delicious pisco reduction and served on scallops shells with gratined parmesan cheese.	
Veggie Carpaccio	\$16	Tuna Ceviche*	\$20
Topped with mix greens, cherry tomatoes, onions, feta cheese, marinated with lime juice, truffle and cilantro oil.		Fresh tuna, mango, toasted peanuts, onions, cucumbers, olive oil, topped with lime juice, cilantro and aji limo.	
Causa Tuna Acevichada*	\$20	Grilled Octopus	\$25
Potato mixed with yellow peppers and lime juice, topped with avocado and fresh tuna drizzle with acevichada sauce.		Served with baby potatoes and pesto sauce.	

SALADS

Crispy Parmesan Salad	\$20	Burrata Salad	\$18
Crispy parmesan nest, prosciutto, mixed greens, oranges, cherry tomatoes, feta cheese, kalamata olives, with a passion tropical dressing.		Burrata cheese wraped with prosciutto, served with mix greens and cherry tomatoes drizzled with balsamic vinegar.	
Caprese Salad	\$15	Quinoa Tabule	\$28
Fresh tomatoes and mozarella cheese drizzled with basil pesto.		Tricolor quinoa, onions, bell peppers, cherry tomatoes, lime juice, served with four breaded jumbo shrimp.	
Grilled Caesar Salad	\$15		
Half grilled romaine lettuce, bacon bits, croutons and our homemade caesar dressing.			

PASTA AND RISOTTO

Linguini Frank Sinatra	\$33	Risotto ai Frutti di Mare	\$35
Sauted sirloin strips and shrimp, red peppers and onions, tossed with marinara sauce and drizzled with pesto sauce.		Creamy champagne risotto with jumbo shrimp, calamari, scallops, mahi-mahi, mussels, and parmesan cheese.	
Seafood pasta	\$35	Del Huerto Risotto	\$28
Creamy and full-flavored linguini pasta, with sauteed shrimp, mahi-mahi, lobster, and mussels.		Creamy champagne risotto with onions, mushrooms, sun-dried tomatoes, bell peppers, asparagus, baby carrots and corn.	
Vegan pasta	\$29	Nero di Seppie	\$38
Nikkei rice pasta sauteed with bell peppers, onions, mushrooms, asparagus, zucchini and baby carrots.		Black linguini, topped with four pan seared jumbo shrimp sauteed in a delicious brandy sauce.	

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

ENTREES

Chicken Supreme \$28

Chicken breast stuffed and baked with swiss cheese and bacon, using sous vide style method and topped with a spicy passion fruit sauce.

Lamb Chops \$35

Grilled lamb chops marinated with an aromatic charcoal flavor oil, caramelized onion chutney, served with mashed potatoes, and baby spring vegetables.

Grilled New York Steak \$29

10 oz Grilled steak marinated with an aromatic and charcoal-flavored oil.

Poivre Filet Mignon \$38

8 oz Butter-tender coated with freshly cracked peppercorns and topped with a creamy peppercorn sauce.

Rib-Eye Bata Yaki \$42

10 oz Grilled Rib-Eye, bokchoy, kolantao, shitake mushrooms, red onions, and sesame seeds.

Sous Vide Salmon \$28

Sous Vide Salmon with the crispiest pan-seared skin and a creamy dill sauce.

Mahi Picatta \$28

Grilled Mahi-Mahi served in a picatta sauce with capers foam.

Tuna Loin \$28

Grilled tuna loin with pesto sauce.

Salmon Bata Yaki \$29

Grilled salmon, bokchoy, kolantao, shitake mushrooms, red onions, and sesame seeds.

Tropical Corvina \$35

Thick blocks of pan-seared corvina, scallops with a mix of passion fruit and mango sauce, served over perfectly seasoned potatoes.

Homemade Sauces \$4

Red wine reduction | Poivre sauce
Caper sauce | Passion Fruit sauce

Paella for two \$60

Parboiled rice, shrimp, prawn, calamari, mussels, crab, Mahi-Mahi, octopus, and clams, sauted with our caribbean seafood recipe and snapper fish stock.

takes 25 min 🕒

SIDES

Baked Potato \$8

Twice-baked garlic potato with cream cheese and chives.

Fingerlings Potatoes \$6

Sauteed with a rich garlic and parsley butter.

Mashed Potatoes \$8

Mixed Vegetables \$6

Steamed and sauteed with a rich garlic, and parsley butter.

House Salad \$5

Mixed greens, cherry tomatoes, and honey mustard dressing.

Grilled Asparagus \$8

DESSERTS

Deconstructed Key Lime Pie \$10

Panacota with berries reduction \$10

Banana Trilogy \$12

Chocolate Terrine with home-made peanut butter ice cream \$12

Mango Sorbet \$8

Coconut Sorbet \$8

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