

pa la banda

CORTEZA



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

AMBERJACK

Colombia

coconut / garlic chili oil
ginger / plantanos fritos

AGUACHILE NEGRO

Baja, Mexico

cardinal prawn / yuzu
avocado / nasturtium

TIRADITO

Peru

hokkaido scallops / aji amarillo
gooseberries / kumquats

CEVICHE BOMBA

Peru

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

CEVICHE NIKKEI

Ecuador

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

LOBSTER COCTÉL

Guatemala

spicy tomato / lobster juice
avocado / cucumber / jalapeño

SUNCHOKES

Argentina

red chimichurri / parmigiano
reggiano

HOT

QUESO GOBERNADOR

Mexico

oaxacan string cheese / shrimp
chintextle paste / tostada

PROVOLETA

Argentina

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

CHORIPAN

Chile

house chorizo / aged white cheddar
cauliflower escabeche / ciabatta

AREPAS

Colombia

duck confit / chipotle black bean
cotija / preserved lemon crema

ANTICUCHOS

Bolivia

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

CHARRED OCTOPUS

Costa Rica

pineapple / red fresno salsa
tri citrus

empanadas

VERDURAS

Argentina

spinach / mozzarella
ricotta / parmesan
chimichurri / criolla

TUCUMANAS

Argentina

prime beef / boiled egg
castelvetrano olive
chimichurri / criolla

HONGOS

Argentina

hen of the woods mushroom
bell pepper / garlic
chimichurri / criolla

principales

ACORN SQUASH TAMAL

Guatemala

braised acorn squash / relajo spices
acorn squash stew

POLLO PACHAMANCA

Peru

huacatay marinated half chicken
baked sweet potatoes / aji picante

PESCADO MOQUEADO

Colombia

grilled, butterflied whole branzino
tangy salsa verde / fried yucca pave

AGED SNAPPER ZARANDEADO

Nayarit, Mexico

chili paste / soy onion / salsa verde
nixtamal tortillas

7 SEAS CATAPLANA

Central America

chorizo broth / littleneck clams
loup de mer / shrimp / octopus
serves 2
+ add whole maine lobster MP

MATAMBRE

Argentina

10 oz hangar steak
18 oz aus wagu ribeye
tortilla de papas / fried egg

BARBACOA

Mexico

short rib / nixtamal tortillas
glazed root vegetables
salsa molcajete

dulces

JAMAICA POACHED PEAR

Colombia

vegan panna cotta / hibiscus granita
poached pear

TORTA DE MIL HOJAS

Chile

puff pastry / pastry cream 'madame'
caramelized apples / toasted almond

DIA DE LOS MUERTOS

Central America

cocoa crumble / pepita brittle
milk chocolate mousse / passionfruit

PAN DE QUESO

Mexico

ricotta bread / queso fresco
vanilla ice cream / butterscotch

CALABAZA CHOCOFLAN

Mexico

chocolate sponge / pumpkin custard
cinnamon ganache / pepitas