



CARNES

ASPEN RIDGE RANCH

BIFE DE LOMO

prime tenderloin 8 oz

BIFE DE CHORIZO

prime bone-in new york 14 oz

OJO DE BIFE AÑEJADO

28 day aged bone-in ribeye 28 oz

BLACK OPAL

OJO DE BIFE

aus wagyu ribeye 18 oz

BIFE DE COSTILLA CON LOMO

aus wagyu bone-in porterhouse 32 oz

GREATER OMAHA

OJO DE BIFE

prime bone-in ribeye 24 oz

BIFE DE COSTILLA CON LOMO AÑEJADO

28 day aged prime porterhouse 32 oz

OTROS

POUSSIN

spatchcock young chicken

DRY AGED ORA KING SALMON

8 oz filet

DOBLE CHULETA

14 day dry aged pork chop 28 oz

CAULIFLOWER 3 WAYS

mash / steak / pickled
pine nuts

EXTRAS

WILD MUSHROOMS

madeira cream / fine herbs

SPINACH

charred / shaved garlic
preserved lemon

ABUELITA'S GRILLED VEGETABLES

eggplant / tomato / onions

WHITE ASPARAGUS

bottarga
lemon zest / chives

WHIPPED POTATO

normandy butter

TORTILLA DE PAPAS

provolone / spanish omelet

SALSAS

CHIMICHURRI

CRIOLLA

RED WINE SAUCE

HORSERADISH CREAM

EB'S BEARNAISE

S1 STEAK SAUCE

ADD ONS

LOBSTER MP

PRAWNS MP

FRESH TRUFFLE MP

CLASSICOS

COLD

HEARTS OF PALM

cauliflower / endive / baby turnip
preserved shallots / red wine vinaigrette

WEDGE

bibb lettuce / diosa verde / castelvetroano
olives / valdeon blue / chorizo

WAGYU BEEF CARPACCIO

pickled onions / parmesan
black truffle arancini
+ **black truffle MP**

TIRADITO

hokkaido scallops / aji amarillo
o.d. tomato / kumquats

SEAFOOD PLATTER "CHIQUITO"

6 pcs oyster / 6 pcs shrimp
half poached lobster

SEAFOOD PLATTER "MACHO"

1 dozen oyster / 1 dozen shrimp
whole maine lobster

HOT

PROVOLETA

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

EMPANADAS VERDURAS

spinach / mozzarella / ricotta
parmesan / chimichurri / criolla

EMPANADAS TUCUMANAS

prime beef / egg / castelvetroano olives
chimichurri / criolla

EMPANADAS HONGOS

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

CHORIPAN

chorizo / cauliflower escabeche
chimichurri / aged cheddar / ciabatta

PEBETE

"parker rolls" / butter

CORTA DE GAUCHO

BLACK OPAL

OJO DE BIFE DOBLE

aus wagyu double tomahawk 65 oz / table side carving
choice of 4 sides / sauces / pebete

The Sendero Journey

Sendero is collection of four dining experiences that take you on a culinary journey through Latin America. Corteza travels along the Sea of Cortez with a menu that trails the seafood-rich Baja coastline and spends time in vibrant regional markets. Leña explores the iconic pampas grasslands and cosmopolitan capitals of Argentina. The Agave Library focuses on the cuisine of Jalisco, paired with legendary tequila masters. And, Volante (opening late 2023) will showcase a true epicurean adventure along the Pan American highway through a custom chef's table experience. We hope you will return and discover each of our unique culinary destinations.