

Starters

Indian Style Tostada (4) • 10
Savory lentil mix, poppadom

Tempura Cauliflower • 10
Chile de arbol aioli, chives

Lobster Shooters (2) • 8
Lobster dumpling, basil, mint, lemongrass
red coconut curry, cilantro

Beets & Burrata • 15
Oranges, pepitas, avocado, macha
balsamic glaze, basil oil

Yellowtail Hamachi Ceviche* • 18
Grilled corn, red onion, celery,
cucumber, avocado, lime, seasonal
chile, yuca tostones

Spicy Tuna Crispy Rice* (4) • 16
Ahi tuna, habanero aioli, sweet soy,
sesame seeds, scallions

Birria Tacos (2) • 12
Braised brisket, avocado jalapeno salsa,
cilantro, onion, cheese crusted
house made tortillas

Poblano Relleno Eggrolls (2) • 10
Roasted poblano, white cheddar,
Oaxaca cheese, corn, coconut sweet
chili dipping sauce

Portuguese Garlic Seafood* • 16
Chopped sautéed calamari, shrimp,
snapper, tomatoes, white wine butter
sauce, grilled bread

Mains

Filet Mignon* (8oz) • 60
(American style)
Himalayan salt garlic rub, dijon garlic
butter, potato cake, sautéed asparagus
[Suggested Pairing:
Cambria Tepusquet Syrah / 18]

Machi Bhat • 40
(Fish and coconut rice)
Red Snapper, coconut curry rice,
carrots, potatoes, cilantro
[Suggested Pairing: Austin Hope Cabernet / 22]

Ribeye* (12oz) • 55
(Mexican Style)
Guajillo rub, fried jalapenos, grilled
onions, cilantro, avocado salsa,
potato cake, sautéed asparagus
[Suggested Pairing:
Educated Guess Cabernet / 18]

Chicken Tikka Masala • 28
Marinated grilled chicken in a spiced
creamy tomato curry, rice, naan
sautéed veggies, cilantro
[Suggested Pairing: Austin Hope Cabernet / 22]

Desserts

Ice Cream Sandwich • 12

Caramel Flan • 12