

HAPPY HOUR SPECIALS

ENJOY 50% OFF ON APPETIZERS, SPECIALTY DRINKS, AND WINES BY THE GLASS

- EXCLUSIVELY AT THE BAR -

**MONDAY TO THURSDAY
FROM 5-7 PM**

A JOURNEY THROUGH LATIN-AMERICAN INSPIRED FLAVORS

FOOD BEVERAGES SWEETS WINE

COLD APPETIZERS

TUNA TARTARE

yuzu ponzu \ cucumber \ wasabi aioli \ fried wontons

BURRATA AND PROSCIUTTO

heirloom tomato \ red pepper pesto \ spicy basil oil \ grilled ciabatta

CHARCUTERIE BOARD

manchego cheese \ goat cheese \ parmigiano cheese \ sopressata \ chorizo iberico \ jamon serrano

HAMACHI CRUDO

smoked melon \ leche de tigre \ peach chalaca \ crispy onion \ cilantro

SOUP AND SALADS

SOUP DU JOUR

CABERNET PEAR

wine-poached pear \ baby greens \ gorgonzola cheese \ candied walnuts \ wine vinaigrette

GRILLED CAESAR

parmigiano \ fried crispy prosciutto \ white beans \ focaccia croutons

HALLPA SALAD

baby greens \ fried quinoa \ golden beets \ pearl tomatoes \ pickled onions \ goat cheese \ avocado vinaigrette

HOT APPETIZERS

EMPANADAS

hand-cut beef or roasted caprese \ chimichurri \ spicy pesto aioli

SHRIMP JALEA

coconut breaded \ avocado and mango relish \ huancaína cream

BAKED BRIE

candied bacon \ apricots \ togarashi honey \ rosemary crostini

COCONUT AND CURRY MUSSELS

lemongrass \ ginger \ grilled ciabatta

CALAMARI KUNG PAO

sweet chili sauce \ sesame oil \ fried chillis \ roasted peanuts \ cilantro

MEATBALLS REGGIANO

american wagyu meat balls \ tomato and fennel sauce \ stracciatella cheese \ parmigiano reggiano

ENTRÉES

12 OZ CHATEAU FILET

tenderloin center cut \ au poivre sauce \ béarnaise butter

12 OZ CERTIFIED ANGUS SKIRT STEAK

chimichurri sauce \ roasted baby vegetables

16 OZ CERTIFIED ANGUS RIBEYE

chimichurri sauce \ roasted baby vegetables

40 OZ BEEF TOMAHAWK

au poivre sauce \ carved tableside

SALMON A LA PLANCHA

coconut and lime rice \ lobster bisque \ mussels

SEA BASS AND ROSÉ RISOTTO

Chilean Sea bass Roasted in Quechua curry \ Rosé wine and pear Risotto \ Charred Heirloom Carrots

ANDEAN BRANZINO

potato, chickpea, and chorizo hash \ cauliflower béchamel \ cilantro gremolata

POLLO PANKA

aji amarillo mashed potatoes \ panká gravy \ sarza criolla

CUBA LIBRE SHORT RIB

Rum, lime and coke braised \ yuca con mojo puree \ cuba libre bbq \ roasted tomatoes on the vine

PORK COTOLETTA

curry potato cream \ citrusy arugula \ smoked aioli \ onion ash

PASTA

FETTUCCINI A LA RUOTA

tossed tableside in parmigiano wheel \ truffle dust

SPAGHETTI AND MEATBALLS

american wagyu meat balls \ tomato and fennel sauce \ stracciatella cheese

RIGATONI FRUTTI DI MARE

lobster bisque \ seafood \ basil oil

RAVIOLI ROMANA

ricotta cheese \ mornay sauce \ pistachio

SIDES

(WITH ENTRÉE ORDER ONLY)

MASHED POTATOES

roasted garlic \ chives

GRILLED VEGETABLES

asparagus \ broccolini \ onions and peppers

CREAMED SPINACH

parmigiano reggiano \ béchamel sauce

COCONUT LIME RICE

Florida lime \ leche de coco

SPAGHETTI AU BEURRE

herb butter \ parmigiano reggiano \ cracked pepper

THICK AND CRISPY STEAK FRIES

thick cut wedges \ kosher salt

(ADDITIONAL SIDES)

TRUFFLE FRIES

fine herbs \ truffle oil \ parmigiano reggiano

BAKED POTATO ROYAL

crème fraîche \ truffle butter \ fine herbs \ truffle dust \ parmigiano reggiano

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