

S O C I A L

SABORES D' AQUÍ AUTHENTIC LOCAL FLAVORS PARA COMPARTIR (TO SHARE)

CROQUETAS DE ABUELA 12
mamposteo rice | morcilla | cilantro aioli
tomato marmalade

CROQUETAS DE YUCA 16
corned beef | black garlic mayo
piquillo marmalade

PLATOS FUERTES (MAIN)

PASTELÓN DE AMARILLO 26
traditional meat casserole | sweet plantain
mozzarella

BISTEC A LA CRIOLLA 28
Puerto Rican style tendered beef
local creole sauce | mofongo

ACOMPAÑANTES (SIDES)

arroz & habichuelas 9
avocado salad 12
cherry tomato | red onion

PORK BELLY 18
chayote salad | chicharron dust

FILETE DE CHILLO 28
red snapper | tostones

ARROZ CON POLLO 24
traditional saffron chicken | bomba rice
pink beans



HALF ROASTED CHICKEN 29
charred chimichurri | mamposteo rice

mamposteo rice 9
mofongo 9

APPETIZERS

EMPANADAS DEL DÍA 12
four mini empanadas | aioli

WAGYU BEEF SLIDERS 22
pepper jack cheese | caramelized onions
black garlic aioli

SPICY TUNA* TACOS 21  
oriental slaw | avocado | seaweed salad
wonton shells

FRIED CALAMARI 19
lemon pepper aioli | pimentón

CAULIFLOWER POPCORN 14  
tempura battered | orange sauce

SHRIMP CEVICHE 18
coconut leche de tigre | grilled pineapple
jalapeños | avocado | tostones

SALADS

PEACH & PROSCIUTTO 19
arugula | tapenade | labneh | pine nuts
sweet lime vinaigrette

CAESAR SALAD 14
shaved parmesan | herb croutons
homemade caesar dressing

TOMATO & BURRATA SALAD 17
puttanesca relish | roasted cherry tomatoes
roasted tomato oil | sourdough bread

SPINACH AVOCADO 19
shaved parmesan | pine nuts | white balsamic
vinaigrette


add 4oz protein: chicken 8 | shrimp 12 | salmon 12 | beef tips 18

ENTREES

BEEF SHORT RIBS 38
parsnip purée | root vegetables
pommery mustard | au jus

CHICKEN ROAST PALERMO 28
italian sausage stuffed | crispy polenta


PORK CHOPS 34 
white bean longaniza stew | parmesan potatoes

FILET MIGNON 6oz 35 
creamy yukon mash | marsala demi-glace
wild mushroom confit

SPINACH RICOTTA GNOCCHI 27
rabbit ragu

LINGUINI ALLE VONGOLE CLASSICA 28
baby clams | white wine | olive oil | garlic | chili flakes

PANSEARED SEABASS 49
porcini risotto | shallots | beurre blanc

NY STEAK 12oz 48 
black pepper crust | cognac sauce
parmesan fingerling potatoes

SIDES

yukon parsnip mash	9	tostones	9	fingerling potatoes	9
seasonal sautéed vegetables	12			truffle mac & cheese	16

 gluten free  vegan *vegetarian options available

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses