

# Vagabond

BAR+KITCHEN

## Winter Restaurant Week Menu

Three Courses - \$40 | Add Wine Pairings - \$55

Please select one option from each course.

### APPETIZER

#### Yuca con Chicharrón

marinated pork shoulder fried in pork fat, fried yuca, pickled cabbage, pico de gallo, salsa roja

**Wine Pairing:** Jansz Brut Cuvee, Tasmania, NV

#### Octopus Pintxos

grilled spanish octopus, guindilla pepper, potato

**Wine Pairing:** Txakolina Ganeta, Geteraiko, Spain '24

#### Tuna Ceviche

ahi tuna, avocado, black sesame, lime, hawaiian plantain

**Wine Pairing:** Emilio Moro, Godello, Bierzo, Spain '23

#### Tropical Salad

frisée, fresh papaya, mango, radish, cherry tomato, roasted cashew, blood orange vinaigrette

**Wine Pairing:** Vinho Verde, Joao Portugal Ramos, Portugal '23

### ENTREE

#### Rendang

coconut braised beef, Indonesian spice paste, lemongrass, kaffir lime leaves, fragrant rice

**Wine Pairing:** Wonderwall, Field Recordings, Central Coast, CA '24

#### Grilled Mushroom Tlayuda

Mexican Pizza - grilled shiitake, refried beans, Oaxacan cheese, avocado, cabbage, tomato

**Wine Pairing:** Orange- Skins, Field Recordings, Central Coast '23

#### Combination Pancit

flour stick noodles, chicken, shrimp, mushroom, string beans, carrots, cabbage, chili oil

**Wine Pairing:** Raza Rose, Vinho Verde Rose, Portugal '23

#### Whole Flounder

ginger, spinach, tomato, frisée, shallots, onion

**Wine Pairing:** Chardonnay, Villard Grand Vin, Casablanca Valley, Chile '22

### DESSERT

#### Guava Pastelitos

#### Pandan Pukis Cake

