

CEVICHE

TIRADITOS

- C1. **CHU-TORO** 20
coconut, pickled jalapeño, kecap manis
- C2. **SHIMAJI** 13
rocoto, white soy, pickled mango, sesame
- C3. **HIRAMASA** 10
ginger, charred pineapple, orange, mustard emulsion
- C4. **MEDAI** 11
green curry, chile, mustard oil, coriander
- C5. **KOBE** 12
xo vinaigrette, scallion, smoked trout roe

MIXTOS

- C6. **OYSTER** 12
"leche de tigre," conch, pisco espuma
- C7. **SHELLFISH** 14
"paella ceviche," shrimp, mussels, machas, saffron emulsion, crispy chorizo, wasabi peas
- C8. **DUCK CEVICHE** 15
duck confit, toasted brioche, cherry puree
- C9. **ECUADORIAN** 10
fresh shrimp, yellow tomato gel, avocado, crispy favas
- C10. **PERUVIAN** 9
corvina, rocoto emulsion, pickled pearl onions

ceviche plates from hudson beach glass

ENSALADAS

- E1. **SIMPLE GREEN** 8
leafy greens, edamame, queso fresco, tomato, toasted garlic dressing
- E2. **WHITE CABBAGE LEAVES** 5
sweet chile vinaigrette, sesame brittle

BOCATAS

- B1. **CONCHITAS** 14
scallops, parsnip-parmesan cream, caviar
- B2. **DESAYUNO** 8.5
arepa, braised oxtail, egg, panca emulsion
- B3. **CAUSA** 12
king crab, tobiko mayo, saffron potato puree, charred pepper-bacon marmalade
- B4. **ANTICUCHOS** 13
cilantro chicken, adobo pork belly, ginger shrimp, chimichurri, peanut sauce, sweet chile
- B5. **EMPANADA** 11
chinese-style cumin braised lamb, huacatay cream, potato salad

DIM SUM

- D1. **PORK BELLY BUNS** 8
grilled pork belly, hoisin glaze, pickled daikon & carrot, togarashi mayo
- D2. **CHICKEN WINGS** 9
soy lime glaze, chile oil, sesame
- D3. **BBQ RIBS** 12
tea smoked, daikon, sweet & sour glaze, crispy soy nuts, black vinegar reduction
- D4. **SALT BAKED SHRIMP** 16
flash fried shrimp, house sriracha, scallion emulsion

attention: consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish may increase your chances of foodborne illness.

NOODLES

- N1. **BEEF** 9
chinese white noodle, chile short ribs, sesame seeds, cilantro, red chile, chinese broccoli
- N2. **DUCK** 11
duck wonton, "peking" broth, sliced muscovy duck breast
- N3. **LOBSTER** 14
flat white noodle, rocoto cream, lobster, bacon, parmesan, green peas

RICE

- R1. **CHAUFA** 9
stir fried rice, chorizo, mango, edamame, soy glazed scallops
- R2. **CONGEE** 9
ginger congee, glazed veal cheeks, chinese broccoli, red chile
- R3. **RED CURRY DEL GENERAL** 14
coconut, jasmine rice, king crab, machas, tofu, eggplant

SPECIALTIES

- S1. **SALT BAKED FISH** 55
salt crusted bronzino, ginger oil, maldon sea salt
- S2. **CHIFA CHICKEN** 22
roasted 1/2 giannone chicken, soy consommé, house sriracha, hoisin
- S3. **20 OZ GRILLED ADOBO NY STRIP** 52
chimichurri, yuca fries, hot mustard emulsion, glazed cippolinis

FISH

- F1. **HOT POT** 15
glazed cod, tainjin broth, beech mushrooms, tofu, kaffir lime oil
- F2. **CHUPE** 22
seafood chowder, suzuki, mussels, gulf shrimp, scallops, mote, purple potatoes
- F3. **PULPO** 13
grilled spanish octopus, rocoto puree, tacu tacu, purple olive escabeche

CARNE

- M1. **LOMO SALTADO** 14
seared tenderloin, crispy potatoes, stir fried vegetables
- M2. **AJI GALLINA** 15
grilled hen breast, gallina sauce, purple potatoes, olives, black walnuts
- M3. **RACK OF LAMB** 26
spicy bbq lamb, ginger quinoa, pickled cucumber

VEGETABLES

- V1. **STIR FRY CHINESE BROCCOLI** 8
spicy garlic sauce, cabbage, sesame
- V2. **AJI MUSHROOMS** 12
aji cream, tofu, potatoes
- V3. **YUCA FRIES** 6
red chile mayo, lime mojo
- V4. **SCALLION PANCAKE** 8
crispy peanuts, ginger, cauliflower
- V5. **PAPAS A LA HUANCINA** 6
confit potatoes, ricotta, purple olive puree, aji amarillo sauce

CHEFS TASTING MENU \$65