

# À LA CARTE

## DINNER OPTIONS

<b>PIMIENTOS DE PADRON (V)</b> Fried mild peppers, shichimi togarashi & lime salt	75
<b>EDAMAME DE ANCHO (V)</b> Edamame beans tossed in smoky & mild pepper	85
<b>FRENCH FRIES</b> Sesame sprinkle & chimichurri mayonnaise	95
<b>NACHOS (V)</b> Salsa & Guacamole	85

<b>FRIED MANCHEGO BAO (G)</b> Bean stew, ginger, miso	80
<b>GRILLED IBERICO TACO (G)</b> Green salad Korean BBQ & pineapple	80
<b>AVOCADO TACO (G)</b> Sour avocado, aged manchego & aji amarillo	80
<b>GRILLED BROCCOLI TAQUITO (V)</b> Romesco sauce & almonds	75
<b>NORWEGIAN SHRIMP TAQUITO</b> Shrimp mixture & smoked trout roe	80
<b>KIMCHI</b> Fermented Napa cabbage, spring onion & sesame seeds	85

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<b>GRATINATED ASPARAGUS</b> Bean stew, melted taleggio, savory tamarind & rice	165
<b>STICKY TOFU</b> Grilled broccoli, sweet and sour sauce, green salad & red cabbage	155
<b>PIRI PIRI SHRIMPS (G)</b> Chili, garlic, aromatic herbs & crouton	175
<b>KOREAN FRIED CHICKEN BREAST (G)</b> Spicy gochujang sauce & pickled radish	165
<b>STEAK TARTARE</b> Beef tartar, aged Manchego, jalapeño, almonds & salad lettuce	165/255
<b>GRILLED BEEF TOP SIDE (L)</b> Chimichurri butter, broccoli bimi, french fries, truffle & sesame glaze	275
<b>YELLOWFIN TUNA SALAD</b> Gomadare sauce, sweet potato noodle, crunchy spring vegetables & green salad	285

## DESSERT

<b>SANGRIASORBET (V) 85</b> Crunchy energy ball & quinoa
<b>BLUEBERRY 115</b> Blueberry custard & burnt raw sugar
<b>CHOCOLATE TRUFFLE (V) 25</b> Filled with coconut

(L) CONTAINS LACTOSE (G) CONTAINS GLUTEN (V) IS VEGAN

ASK US ABOUT ALLERGIES

BRUNCH SATURDAYS 13-17

**YUC!**  
LATASIAN

Y U C