

SEVICHE BAR

Our Seviche Bar features a daily changing assortment of fresh Sushi quality seafoods* that may be ordered in six different preparations.

Single (3oz tapas size serving): 8

Triple (any three preparations with your choice of seafood): 18

1. TRADITIONAL

Marinated with fresh lime, jalapeño pepper, scallion, red onion and cilantro, served with corn tortillas

2. AVOCADO AND CORN

Marinated with fresh lime, jalapeño, cilantro, scallion, red onion, avocado, corn and red pepper, served with taro root chips

3. LATIN CRUDO

Sashimi-style, marinated with fresh lemon, herb pesto, Sriracha, served with a jicama and pickled red onion slaw

4. FIRE AND ICE

Our traditional seviche recipe prepared with habanero peppers and topped with a prickly pear granita

5. PERUVIAN POKE

Fresh squeezed orange ponzu broth, jalapeños, cilantro, cucumber, toasted pepitas and sesame seeds

6. PUTTANESCA

Roasted tomato, red pepper, olive medley, capers, garlic, fresh basil, served with toasted Lavosh crisps

CHOICE OF SEAFOODS:

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RAW*

#1 Ahi Tuna

Scottish Salmon

Cobia

Bahamian Conch

Seasonal Oyster

Fish of the Day

Tofu

SEMI-COOKED*

Shrimp

Octopus

Diver Scallop

Mussels

Grilled Calamari

Jumbo Lump Crab Meat

NUEVO LATINO SUSHI

ASIAN TARTARE with AHI TUNA 10

Seasoned with ponzu, scallions, and capers. Served on sushi rice and nori coins with white truffle oil wasabi mayonnaise, Tobiko caviar and fried lotus root

CUBAN SUSHI ROLL 12

Sticky rice and nori roll filled with salmon, calabaza, jicama and avocado corn salsa, topped with spicy sushi tuna, crispy taro root frizzle, Sriracha mayo and citrus ponzu

MOJO CRIOLLO NIGIRI 12

Sashimi salmon and Ahi tuna over sushi rice, with citrus vinaigrette, sweet and spicy soy sauce

AVOCADO ESTRATO WITH CRAB 12

Avocado, sliced tomato, jumbo lump crab, cucumber, micro cilantro, orange segments, lime juice, crushed red pepper



TAPAS

TRES QUESOS 8

A selection of three artisan cheeses with assorted olives and toasted flatbread

TRIO OF CHIPS AND SALSA 6

Plantain, taro root and tortilla chips, salsa of the day

ORANGE FENNEL SALAD with SHRIMP 9

Shaved fennel, jicama, red cabbage, red onion, mint, orange segments, sherry orange dressing

CORN & GOAT CHEESE CROQUETTAS 8

Fresh herb coulis and guajillo peanut sauce

STEAMED MUSSELS 9

Steamed mussels, Red Stripe curry broth, served with grilled ciabatta

PORK EMPENADA 8

Fried bread dough, pulled pork and chihuahua, served with house salsa and crème fraiche

VEGETARIAN TOSTADA 6

Corn tortilla, black beans, queso blanco, house-made salsa

ENSALADA DE LA CASA (4 with Mid Plate) 7

Field greens and romaine, calabaza, roasted corn, tomato, queso blanco, pickled ginger, chipotle lime vinaigrette

NICARAGUAN FRIED CHICKEN WINGS 8

Traditional Nicaraguan marinade, house-made jicama ranch

BOCADILLOS

PULLED PORK CUBAN 10

Pickled red cabbage, sliced chorizo salami, Jarsberg swiss, wildflower honey mustard BISTEC 10

Your choice of filet mignon or prawns with caramelized onions and Jarsberg swiss on flatbread

PAN CON AVOCADO CHIMICHURRI 9

Fresh avocado, roasted plum tomatoes, spinach, seasoned chevre

MINI AHI TUNA SLIDERS 11

Ahi tuna with ponzu, scallions, capers, and red onions, grilled plum tomato, micro greens and white truffle wasabi mayo

BEEF BRISKET TACOS 11

Slow braised beef brisket, sautéed peppers and onions, chihuahua cheese house-made salsa, crème fraiche

MID PLATES

CHORIZO WRAPPED DIVER SCALLOPS 16

Hand-harvested scallops, roasted corn polenta, wilted spinach, mojo criollo barbecue sauce

PIMENTON GRILLED FILET MIGNON 18

Tostones, sautéed asparagus, chimichurri

PAELLA MARISCOS 18

Saffron rice, bell peppers, house-made chorizo confit, diver scallops, shrimp, calamari and mussels

SEARED SCOTTISH SALMON 15

Guava gastrique, sofrito orzo salad with poblano, red, and bell peppers

CHILI RELLENOS 14

Pulled pork, chihuahua, plum tomato, and onion stuffed in a poblano pepper, tempura battered and fried, served with chili ragu

SAUTEED GARLIC AND SHERRY SHRIMP 16

House-made chorizo confit, chihuahua gordita, sautéed peppers and onions, fried egg, sherry garlic reduction, scallions