

# Vegan, Vegetarian, & Gluten Free Menu

(+)Vegan (V) Vegetarian (G) Gluten Free

## Seviche Bar (+V G)

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

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## Tapas, Ensalata, Mid Plates

VEGETARIAN TOSTADA 6 (+V) *corn tortilla, black beans, queso blanco, house-made salsa*

NICARAGUAN CHICKEN WINGS 8 (G) *traditional Nicaraguan marinade, house-made jicama ranch*

TRES QUESOS 8 (V) *a selection of three artisan cheeses, assorted olives, plantain, taro root, and corn tortilla chips*

CHIPS AND SALSA 6 (+V) *plantain, taro root, and corn tortilla chips with house-made daily salsa*

ENSALADA DE LA CASA 7 (with mid plate, 4) (+V) *field greens and romaine with calabaza, roasted corn, tomato, queso blanco, and pickled ginger tossed with chipotle lime vinaigrette*

ASIAN TARTARE WITH AHI TUNA 10 (G) *seasoned with gluten free soy sauce, scallions and capers, served on sushi rice and nori rolls with white truffle-wasabi mayonnaise and Tobiko caviar*

CUBAN SUSHI ROLL 12 (+VG) *sticky rice and nori roll filled with salmon, calabaza, jicama and avocado corn salsa, spicy tuna, crispy taro root frizzle, Sriracha mayonnaise and gluten free citrus ponzu*

MOJO CRIOLLO NIGIRI 12 (G) *sashimi Salmon and Ahi Tuna over sushi rice, citrus vinaigrette*

AVOCADO ESTRATO WITH CRAB 12 (+VG) *avocado, sliced tomato, jumbo lump crab, cucumber, micro cilantro, orange segments, lime juice, crushed red pepper*

CHARGRILLED PEMENTON FILET MIGNON 18 (G) *tostones, sautéed asparagus, chimichurri*

SEARED SCOTTISH SALMON 15 (+VG) *guava gastrique, sofrito orzo salad, pepper trinity*

CHORIZO WRAPPED DIVER SCALLOPS 16 (G) *hand harvested scallops, roasted corn polenta, wilted spinach, mojo criollo barbecue sauce*

PAELLA MARISCOS 18 (G) *saffron rice, bell peppers, chorizo, diver scallops, calamari, mussels*

SAUTEED GARLIC AND SHERRY SHRIMP 16 (G) *house-made chorizo confit, seasoned white rice, sautéed peppers and onions, fried egg, sherry garlic reduction, scallions*

\*Deep fried items are cooked in oil that may have come in contact with gluten.