

Dinner Menu

Check for our daily plate and soup specials

RAW APPETIZERS

Consult daily specials for seafood and produce selections

Shima Sashimi



In the style of the Japanese tropical islands, lightly cured, served with ponzu sauce and Japanese hot mustard *

organic

ALLERGENS soy

..... **\$15.00**

Tiradito



Peruvian-style sashimi of thinly-sliced daily catch topped with aji amarillo (yellow chili peppers) yuzu sauce and cancha

..... **\$16.00**

Creole-seared

\$15.00

Seasoned with our Creole spice and olive oil, then lightly torched. Served with red onions, lemon and ponzu sauce

Peruvian Ceviche

\$15.00

Peruvian ceviche featuring the day's local catch briefly marinated in lime juice with aji limo (red chili) and aji amarillo (yellow chili), passionfruit and caju fruit juices, with sea palm, red onion, choclo (giant corn), sweet potato, avocado, cancha (crunchy corn)

gluten-free

House-cured Salmon

\$16.00

Sustainably-raised Patagonian Verlasso salmon cured in spices then thinly sliced and served with red onion, capers, sprouts, avocado, hot mustard and toast

peanut-free, egg-free, tree-nut-free, shellfish-free

Vegan Ceviche

\$13.00

Mushrooms, beans, cucumber, aji limo (red chili pepper), red onion, choclo, sweet potato, avocado and cancha

vegetarian, vegan, gluten-free, soy-free

Shio-koji Plate

\$10.00

Tofu fermented in aspergillus oryzae, a live culture used in making of sake, miso and soy sauce. Served with quinoa, greens, sesame seed & scallion

vegetarian, organic, gluten-free, vegan

Tiradito Avocado

\$10.00

Thinly-sliced avocado topped topped with aji amarillo (yellow chili peppers) yuzu sauce and cancha

vegetarian, gluten-free, vegan

Creole-seared Avocado

\$9.00

Seasoned with our Creole spice & olive oil, then lightly torched. Garnished with red onions, cashews, almonds, ponzu sauce

vegetarian, gluten-free, vegan

Daily Specials

Ask your server

SOUP

Soup du Jour



Cup **\$6.00**

Bowl **\$9.00**

SALADS

Carmo Salad



Rice, pineapple, avocado, almonds and cashews, raisins, cucumber, green pepper, smoked ham and cilantro tossed with citrus mango vinaigrette. Available with vegan ham too! Served on a bed of organic lettuces.

vegetarian, gluten-free, vegan

Half **\$8.00**

Whole **\$13.00**

Green Salad



Mixed local organic greens with tomatoes, cucumbers, carrots, sprouts and avocado Vinaigrette choices: balsamic, di-jon or mango. EatFit NOLA Certified with balsamic or mango.

vegetarian, gluten-free, vegan

Half **\$9.00**

Whole **\$14.00**

Esmeralda Salad



Quinoa, black beans, corn, poblano peppers & cilantro. Tossed with chili coconut lime vinaigrette & topped with toasted pumpkin seeds & cotija cheese. Vegan version served with vegan cheese. Served on a bed of organic lettuces. Eat-Fit NOLA Certified!!

vegetarian, gluten-free, vegan

Half **\$9.00**

Whole **\$14.00**

Broken Noodle Salad



Rice noodles, bean sprouts and cabbage with tofu, cucumber, peas, carrots, mushrooms, scallions, cilantro & peanuts all tossed with citrus ginger chili vinaigrette

vegetarian, gluten-free, vegan

Half **\$9.00**

Whole **\$14.00**

Salpicão (Brazilian Chicken Salad)



House-smoked chicken, smoked turkey breast and ham with raisins, peas, peppers, cucumbers, shoestring potatoes tossed with house-made dressing. Served on a bed of organic mixed greens

gluten-free

Half **\$9.00**

Whole **\$14.00**

Burmese Tea Leaf Salad



Fermented tea leaves, dried beans and peas, cabbage, chilies, tomatoes, sesame seeds, crispy shallots, and peanuts made with ground dried shrimp or vegan

vegetarian, vegan

..... **\$16.00**

add shrimp, smoked chicken or tofu to any salad **\$5.00**

BANQUETTE BREADS

Crispy Armenian bread topped with havarti cheese and other select toppings then broiled. all available vegan \$3 extra