



FRITOS

- CRISPY COCONUT CALAMARI 65
coconut crumbs, roasted pepper aioli
- CURLED CORN ✓ 60
manchego cheese, smoked paprika, lime cream
- CHICKEN CHICHARRONES 80
tamarillo & chilli de árbol salsa
- MUSHROOM, TRUFFLE & CHEESE 🍄 75
mixed mushrooms, oxaca and asadero cheese
- ROPA VIEJA EMPANADA 80
braised beef, sofrito, sweet plantain, avocado poblano

ENTRADAS

- FRESH GUACAMOLE & CHIPS 🍃 65
mashed avocado, spiced tabbouleh, burrata
- CRUNCH LOBSTER BAO SLIDER 80
fresh mango salsa, papaya slaw, yuzu-basil, amarillo crema
- GRILLED STEAK TACOS 3pcs 85
chorizo, quacamole, black bean, asadero, chili morita salsa
- SMOKED LAMB RIBS 3pcs 🍷 75
chili smoked back ribs, salsa macha, curry salt
- CHICKEN ANTICUCHOS 75
sumac & togarashi, anticuchera sauce

CRUDO y SUSHI

- MIXED MUSHROOMS CEVICHE ✓ 75
charred mushrooms, asian mustard, sesame ponzu
- RED SNAPPER CEVICHE 85
aji limo, mangosteen, truffle, shiso, coconut leche de tigre
- PICANTERIA CEVICHE 95
ama ebi, scallop, octopus, roccoto, tamarillo puree
- HAMACHI TARTAR 95
lime soy cured, aji amarillo, purple potato, passion fruit
- BLUFIN TUNA TIRADITO 100
smoked otoro, shaved foie gras, wasabi tartar, yuzu soy
- ROCK SHRIMP TEMPURA ROLL 80
tossed in creamy amarillo, king crab, pickled jicama and avocado
- SPICY TUNA TATAKI ROLL 85
chayote and avocado, topped seared blufin tuna loin with chopotle mayo



ENSALADAS

- BABY GEM & AVO, AVO SALAD ✓ 85
grilled avocado, quacamole, crispy edamame
- CARIBBEAN SHRIMP SALAD 95
mango, papaya, coconut, cashew, rococo chili, lime
- CRISPY DUCK CONFIT SALAD 🍷 95
compressed watermelon, pomelo, green herbs, chipotle hoisin

A LA LENA

Wood burning grill using oak & acacia woods

- LAMB CHULETA 185
john stone grass-fed, glazed roccoto puree, tamarillo, sesame oil
- WAGYU PICANHA 400g 350
grilled pineapple, chimichurri, pao de queijo, fajoda
- USDA PRIME BEEF TENDELOIN 300g 395
sesame soy & chimichurri, patatas bravas
- JAMAICAN JERK SPATCHCOCK CHICKEN 150
corn-fed chicken, fried black bean rice, madurros, habanero mango salsa
- OCTOPUS AL PASTOR 195
smoked avocado mash, pickled jicama, chorizo oil, lime chili powder.
- GRILLED PRAWN 180
carabineros red prawn, kaffir lime oil
- PESCADO A LA PARILLA 265
grilled whole fish of the day, lemon & parsley rub, salsas verde

Oh, how wonderfully delightful!

ACOMPANAMIENTOS

- YUCA FRIES ✓ 45
smoky salsa de bravas
- CHAUFA DE KIMCHI 🍄 45
fried jasmine rice, poached egg, edamame, spicy cabbage
- ROASTED EGGPLANT ✓ 45
sweet rocoto miso-glazed, sesame mustard
- SWEETCORN ASADO 🍄 45
cotija, hot smoked chilli mayo & lime

PRINCIPALES

- ARROZ CON MARISCOS for 2 275
spanish style rice, mussels, squid, prawn, chorizo with amarillo pesto
- PUERTO RICO BRAISED SHORT RIB 195
sofrito, cassava, ginger, coriander, coconut polenta
- SCALLOPS A LA PLANCHA 170
corn hash, coconut & yellow chili velouté, crispy purple potato

WITH LOVE

Mrs Buendia

