

# DINNER MENU

**VG** Vegan Friendly: food items may come into contact with non-vegan ingredients

**V** Vegetarian **GF** Gluten-Free **DF** Dairy-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK ) as we share equipment to store, prepare and serve them.

## \$80 PER PERSON

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**CHIPOTLE CHOPPED SALAD** | iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangrattato

**DATES** | double smoked bacon + pickled pepper + manchego cheese **GF**

**GUASACACA** | venezuelan avocado dip + crispy tortilla chips + queso salt **V GF**

**MUSHROOM COXINHA** | porcini mushrooms + truffle mayo **V**

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**ROASTED BRUSSELS SPROUTS** | sofrito + coconut milk + garlic aioli **VG GF**

**COCONUT RICE** | goji berries + shaved coconut + chives **VG GF**

**FRIED CHICKEN** | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend **GF**

**SHRIMP A LA PARILLA** | amarillo marinade + pineapple + huancaína sauce **GF**

**MOJO PORK** | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham

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**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

Vegan/GF sorbet available upon request

## \$90 PER PERSON

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**RUNWAY 06 CEVICHE** | market fish + avocado + sweet potato + peruvian corn + leche de tigre **GF**

**KALE SALAD** | "we the roots" kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing **V**

**MUSHROOM COXINHA** | porcini mushrooms + truffle mayo **V**

**GRILLED CHICKEN WINGS** | brazilian spice blend + cilantro crema + guindilla peppers **GF**

**SHISHITO PEPPERS** | chipotle lime salt + chive mayo + sunflower seeds **VG GF**

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**CRISPY CASSAVA FRIES** | jalapeño crema + chipotle lime salt **V GF**

**CHARRED CHICKEN** | pistachio herb stuffed chicken thighs + annatto oil **GF**

**BABY BROCCOLI** | smoky chickpea puree + lemon **VG GF**

**SHRIMP A LA PARILLA** | amarillo marinade + pineapple + huancaína sauce **GF**

**FLAT IRON STEAK** | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato

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**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

**LATIN MESS** | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request

## \$110 PER PERSON

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**SPICY TUNA CEVICHE** | avocado + cucumber + radish + togarashi + tapioca seaweed cracker

**STEAK TARTARE** | striploin + chimichurri + pecorino + truffle crema + cassava cracker **GF**

**KALE SALAD** | "we the roots" kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing **V**

**ROAST CHICKEN COXINHA** | brazilian croquette + huancaína sauce

**CORN RIBS** | whipped queso fresco + piri piri sauce + lime chipotle salt **V GF**

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**OCOPA POTATOES** | peruvian potato + ocopa sauce + grana padano + guindilla **V**

**PERUVIAN CHICKEN THIGH** | sweet pickled goji + cilantro crema + toasted almonds

**ROOT VEG** | warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette **V GF**

**WHOLE GRILLED FISH** | branzino + salsa verde + tomatillo sauce + grilled lemon **GF**

**LAMB SIRLOIN** | barbacoa marination + olive puree + aged balsamic **GF**

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**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

**LATIN MESS** | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request