

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

GARDEN KALE SALAD | organic kale + arugula + green goddess **V**

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 aioli **V**

SHANGHAI SPROUTS | local brussels + hoisin + fried parsley **VG DF GF**

COCONUT RICE | goji berries + coconut ribbons + chives **VG DF GF**

FRIED CHICKEN | roasted red pepper sauce + ranch **GF**

GRILLED PRAWNS | pineapple + huancaína **GF**

MOJO PORK | pork shoulder + crispy prosciutto **GF**

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

Vegan/GF sorbet available upon request

\$90 PER PERSON

RUNWAY 06 CEVICHE | market fish + avocado + peruvian corn **GF DF**

CLASSIC CAESAR SALAD | house dressing + pancetta + parmesan

MUSHROOM COXINHA | porcini + truffle aioli **V**

CHICKEN WINGS | brazilian spice + cilantro crema **GF**

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

BABY BROCCOLI | smoky chickpea puree + chimi **VG DF GF**

CHARRED CHICKEN | pistachio stuffed + annatto oil

COCONUT RICE | goji berries + coconut ribbons + chives **VG DF GF**

GRILLED PRAWNS | pineapple + huancaína **GF**

PENNE ARRABIATA | red sauce + chili flakes + parmesan **V**

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

TUNA CEVICHE | spiced tigers milk + seaweed cracker

CARPACCIO | AAA sirloin + truffle aioli + potato chips **GF**

CLASSIC CAESAR SALAD | house dressing + pancetta + parmesan

ZUCCHINI | cassava dredge + ricotta tzatziki **V GF**

STREET CORN RIBS | queso fresco + piri piri + chipotle lime **V GF**

FRITES | truffle + garlic aioli **V GF**

BABY BROCCOLI | smoky chickpea puree + chimi **VG DF GF**

BRANZINO | whole fish + salsa verde + tomatillo + lemon **DF GF**

FLAT IRON STEAK | 7 oz AAA ontario beef + pistachio chimi + jus

COCONUT RICE | goji berries + coconut ribbons + chives **VG DF GF**

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