

PASSED

Ⓥ Vegan Friendly: food items may come into contact with non-vegan ingredients Ⓥ 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.

VEGETARIAN

MUSHROOM COXINHA

porcini + truffle aioli | 4.00 Ⓥ

RUNWAY 06 GRILLED CHEESE

brioche + smoked cheddar + manchego + mayo + chili ketchup | 4.50 Ⓥ

CRISPY CASSAVA FRIES

jalapeño crema + lime chipotle salt | 4.00 Ⓥ Ⓞ GF Ⓞ DF

BRIE + FIG BITE

fig jam + prosciutto | 4.50 Ⓥ

VEGAN

CRISPY CAULIFLOWER

tempero baiano + seasoned cassava flour + almond cream | 4.00 Ⓥ Ⓞ GF

SWEET POTATO CRISP

plantain chip, adobo marinade, sweet potato, pineapple salsa, radish | 4.50 Ⓥ Ⓞ DF

SHANGHAI ROLL

brussel + carrot + mushroom + yuzu kosho | 7.00 Ⓥ Ⓞ DF

MEAT

RUNWAY 06 SLIDER

house grind + shredded lettuce + curtido mayo + cheddar | 6.50

STEAK ANTICUCHO

picanha + panca marinade + jalapeño crema | 7.00 Ⓞ GF

DATES

double smoked bacon + pickled pepper + manchego cheese | 5.00 Ⓞ GF

CHICKEN SLIDER

chipotle mayo + biquinho + guindillas + cheddar | 8.50

CHICKEN LOLLIPOP

cassava dredge + huancaína sauce + biquinho sauce | 7.50

SEAFOOD

SPICY TUNA CEVICHE

cucumber + panca tiger's milk + salsa criola | 4.50

SHRIMP ANTICUCHO

aji amarillo + pineapple + huancaína | 5.00 Ⓞ GF

FISH + CHIPS

phyllo shell + tilapia + potato crisps + horseradish tartar | 6.00

OCTOPUS TACOS

yellow + red anticucho + potato salad + apple orange salsa | 6.50

SWEETS

APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 4.00

CHOCOLATE CHURROS

chocolate cremeaux + nutella powder | 4.00 Ⓥ

"LATIN MESS" TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00

ALFAJORES

shortbread cookie + dulce de leche | 4.00 Ⓥ



*Minimum order of 12 pcs per dish is required

STATIONS

VG Vegan Friendly: food items may come into contact with non-vegan ingredients
V Vegetarian **GF** Gluten-Free **DF** Dairy-Free

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LITE *1 order feeds 20 guests

GUASACACA

venezuelan avocado dip + tortilla chips + queso salt | 40.00 **V** **GF**

PICADA

chef's selection of cured meats + cheeses + pickles + crisps | 155.00

CHILLED SEAFOOD PLATTER

ceviche, shrimp cocktail, oysters, scallop crudo, crab legs, tuna tiradito + sauces | 600.00 **GF**

VEGETABLE PLATTER

sweet potato + cauliflower + carrots + cherry tomatoes + brussels sprouts + red pepper + radish cello + zucchini + chickpea hummus | 110.00 **V** **DF**

ADD ADDITIONAL DIPS

roasted red pepper | 15.00
beet hummus | 15.00

RUNWAY 06 TRIO DIPS

chickpea hummus + roasted red pepper + beet hummus + tortilla chips | 50.00 **V**

UPGRADE

toasted sourdough | 30.00

OYSTER SHUCKING STATION

100 east coast oysters + sides (lemons + horseradish hot sauce) + live shucker | 250.00 **DF**

MEDIUM

ROAST BEEF

AAA striploin + chimichurri | 33.00 per guest (manned) **GF** **DF**

*minimum 50 guests, 8oz per guest

PENNE ARRABIATA

red sauce + chili flakes + parmesan | 9.00 **V**

FRIED CHICKEN

fried chicken + biquinho sauce + buttermilk ranch | 15.00 **GF**

GRILLED SHRIMP & PINEAPPLE

grilled shrimp + ji amarillo + pineapple + huancaína | 12.00 **GF**

SIDES

COCONUT RICE

chive + pickled goji berry + toasted coconut | 5.00 per person **VG** **GF**

MASHED POTATO

potato + cream + butter | 6.50 per person **V**

SHANGHAI SPROUTS

local brussels + hoisin + fried parsley | 6.00 per person **VG** **DF**

SALADS *1 order feeds 10 guests

GARDEN KALE SALAD

organic kale + arugula + green goddess | 65.00 **V**

CLASSIC CAESAR SALAD

house dressing + pancetta + parmesan | 65.00

ORGANIC CAULIFLOWER

sunflower seeds + pickled goji berry + brazilian spice blend | 70.00 **VG**

SHISHITO PEPPER BOWL

vegan chive mayo + sunflower seeds | 60.00

COMPOSED BOWLS

FRIED CHICKEN + RICE

coconut rice + biquinho sauce + buttermilk ranch | 9.00 **GF**

GRILLED SHRIMP & PINEAPPLE + RICE

grilled shrimp + ji amarillo + pineapple + huancaína + coconut rice | 9.00 **GF** **DF**

COMPOSED BOWLS

ORGANIC CAULIFLOWER + RICE

sunflower seeds + pickled goji berry + brazilian spice blend + coconut rice | 8.00 **VG** **GF**

RAY' CHOS

tortillas + jalapeño salsa fresca + pickled onions + guasacaca + white cheese sauce + cilantro cress | 13.00 **GF**
Add Fried Chicken | 14.00
Add Beef Chili | 15.00

DESSERTS

DULCE DESSERT

caramel slice + flourless orange cake + GF brownie + strawberry cream tart, latin mess | 150.00 (50 pieces total) **V**

FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi + strawberry + seasonal berries | 140.00 **VG** **DF** **GF**