

# 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 | 38.00 per guest **GF** **DF**  
(attendant mandatory)

\*minimum 50 guests, 8oz per guest

### PENNE ARRABIATA

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

\*minimum 20 guests

### FRIED CHICKEN

fried chicken + biquinho sauce  
+ buttermilk ranch | 16.00 per piece **GF**

\*minimum order of 30 pieces

### GRILLED SHRIMP & PINEAPPLE

grilled shrimp + ji amarillo + pineapple  
+ huancaína | 15.00 per piece **GF**

\*minimum order of 30 pieces

### ADD ATTENDANT

35.00/15 hours  
(or until quantities last)

\*Amount of attendants required to be  
determined by the designated coordinator

## SIDES

### COCONUT RICE

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

### MASHED POTATO

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

### SHANGHAI SPROUTS

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

### ADD ATTENDANT

35.00/15 hours  
(or until quantities last)

## 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**

### ORGANIC CAULIFLOWER + RICE

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

## 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**