

ENSALADA DE ZANAHORIA – 11.900

Zanahoriascon aderezode comino,tofucrocante, albahaca y culantro
Carrot Salad – Carrots with cumin dressing, crispy tofu, basil, and cilantro

ENSALADA DE PAPAYA VERDE – 11.900

Papaya,tomate cherry, pepino, maní, vainicas, aderezo de culantro y limón
Green Papaya Salad – Papaya, cherry tomato, cucumber, peanuts, green beans, lime-cilantro dressing

BAO DE CERDO AL VAPOR – 13.900

Panartesanal relleno decostilla decerdo desmechada con salsa agridulce y pepino encurtido
Steamed Pork Bao – Homemade bun with pulled pork ribs and sweet & sour sauce, pickled cucumber

ATÚN & SANDÍA – 13.900

Atún conpolvodechileyalga, sandía al tamarindo y jengibre, chutney de mango
Tuna & Watermelon – Tuna with chili and seaweed powder, tamarind-ginger watermelon, mango chutney

CORVINA CURADA – 14.900

Curadacon remolacha, limón, eneldo, culantro y carbón activado, aderezo de carambola
Cured Sea Bass – Cured with beet, lemon, dill, cilantro, and activated charcoal, starfruit dressing

ACEVICHADO – 14.900

Pulpo,comarón,corvina, cebolla morada, toronja, limón, leche de coco, salsa soya, puré de camote
Acevichado – Octopus, shrimp, sea bass, red onion, grapefruit, lime, coconut milk, soy sauce, sweet potato purée

SOPA DE ALBÓNDIGAS – 12.900

Caldode pollo conmaíz quebrado,epazote, menta y culantro
Meatball Soup – Chicken broth, cracked corn, epazote, mint, cilantro

RES SELLADA – 13.500

Láminas de lomitoconaderezo de soya y cítricos, tartar de tomate y ají, bok choy a la parrilla, anacardos, polvo de kimchi
Seared Beef – Sliced tenderloin, soy-citrus dressing, tomato-ají tartare, grilled bok choy, cashew seeds, kimchi powder

CHORREADA DE CAMARÓN – 15.900

Camarónconcostra demaíz,aguacatea laparrilla, ensalada de mango, salsa de maracuyá
Shrimp Chorreada – Corn-cruste shrimp, grilled avocado, mango salad, passion fruit sauce

CROQUETA DE CAMOTE – 12.900

Purédecamotemorado, vegetalessalteados, ragú de lentejas al curry rojo, alioli tonkatsu
Sweet Potato Croquette – Purple sweet potato mash, sautéed vegetables, red curry lentil ragout, ton katsu aioli

ROLLO PRIMAVERA – 11.900

Relleno de shiitake, repollo,zanahoria, aioli de sriracha, salsa dulce Lizano
Spring Roll – Filled with shiitake, cabbage, carrots, sriracha aioli, sweet Lizano sauce

CURRY DE SEITÁN – 16.500

Seitán artesanal,curryrojo, puré de camote morado, vegetales locales, arroz basmati, menta, albahaca
Seitan Curry – Homemade seitan, red curry, purple sweet potato purée, local vegetables, basmati rice, mint, basil

CURRY DE CAMARÓN – 24.000

Camaronesal ajoen curryverde,arroz basmati, plátano crocante, menta y albahaca
Shrimp Curry – Garlic shrimp in green curry, basmati rice, crispy plantain, mint, basil

CURRY DE POLLO – 22.900

Polloal jengibre encurryamarillo con maní, arroz basmati, menta, albahaca
Chicken Curry – Ginger chicken in yellow curry with peanuts, basmati rice, mint, basil

POLLO YAKITORI – 22.900

Pechuga depollo cocinada a baja temperatura, salsa de maní, puré de pejibaye, puerro
Chicken Yakitori – Sous-vide chicken breast, peanut sauce, peach palm purée, leek

CORVINA AL VAPOR – 23.900

Filetemarinadocon salsapicantede ajo, puré de malanga, tomate rostizado, brócoli salteado
Steamed Sea Bass – Marinated fillet, spicy garlic sauce, malanga purée, roasted tomato, sautéed broccoli

ATÚN CON COSTRA DE ALGAS – 24.500

Atúnaleta amarillaselladocon costrade algas y ajonjolí, puré de arveja, berenjena frita, ayote caramelizado
Seaweed Crusted Tuna – Seared yellowfin tuna, seaweed-sesame crust, pea purée, fried eggplant, caramelized squash

ENTRAÑA A LA PARRILLA – 30.900

Conarrozfrito,vainicasal ajo y jugo decarne
Grilled Skirt Steak – With fried rice, garlic green beans, beef juice

COSTILLAS DE CERDO – 28.000

Braseadas ensalsa hoisinytamarindo, crocante de plátano verde, repollo encurtido
Pork Ribs – Braised in hoisin-tamarind sauce, green plantain crisp, pickled cabbage

SOPA CARIBEÑA DE MARISCOS – 28.900

Caldo demariscoscontomate,cítricos, vegetaleslocales y hierbas
Puerto Viejo Seafood Soup – Seafood broth, tomato, citrus, local vegetables, herbs

LANGOSTA AL COCO – 39.900

Langosta alaparrilla,pastadetintade calamar, tofu frito, curry amarillo de coco
Coconut Lobster – Grilled lobster, squid ink pasta, fried tofu, coconut yellow curry

PAD THAI DE POLLO – 19.900

Pollosellado, fideos dearroz,vegetales, salsa de tamarindo, tamago, tofu y maní tostado
Chicken Pad Thai – Seared chicken, rice noodles, vegetables, tamarind sauce, tamago, tofu, crushed peanuts

ARROZ "GUACHO" DE HONGOS – 15.900

Arrozjazmín cremoso con vegetales locales, shiitake y portobello, pétalos crocantes de hongo ostra
Mushroom “Guacho” Rice – Creamy jasmine rice with local vegetables, featuring shiitake and Portobello mushrooms, topped with crispy oyster mushroom petals

PAD THAI DE TOFU – 16.500

Tofu sellado con jengibre y soya dulce, fideos de arroz, vegetales frescos, salsa de tamarindo, anacardos caramelizados
Tofu Pad Thai – Pan-seared tofu with ginger and sweet soy, served with rice noodles, fresh vegetables, tamarind sauce, caramelized cashews

PULPO A LA PARRILLA – 26.500

Tentáculoscon dulcechileno de lacasa, arroz con palmito, aguacate y tomates cherry confitados
Grilled Octopus – Tentacles with house sweet chili, heart of palm rice, avocado, confit cherry tomatoes

COSTILLA CORTA DE RES – 32.900

Marinada en ostrasytamarindo, purédeanacardos, zanahorias encurtidas, puerro, chutney de lychee
Beef Short Rib – Oyster-tamarind marinated ribs, cashew purée, pickled carrots, leek, and lychee relish