

---

## Para Picar

---

Guacamole 10  
chunky avocado + chipotle  
red onion + queso fresco

Picada 9  
yucca + tostones + chorizo  
chicharron + spicy rocoto salsa

---

## Frios

---

Limeño 15  
hamachi ceviche + citrus miso + jalapeño + cancha + cucumber

Ceviche Mixto 14  
shrimp + octopus + clams + red onion + rocoto + cilantro  
maiz cancha + lime juice

Ensalada YerbaBuena 11  
jicama + avocado + tomato + orange + yerbabuena + citrus vinaigrette

---

## Botanas

---

Chupe de Camaron 10  
Peruvian shrimp soup + potato + aji amarillo + choclo

Tallarín Saltado 14  
oxtail + noodles + scallions + piquillos + peas + poached egg

Papa Rellena 12  
potato mushroom croquettes + manchego cheese  
truffle jalapeño sauce

Empanadas 12  
chicken tinga + sirloin picadillo + chimichurri

Chicharron de Calamar 12  
blue corn meal crusted calamari + sweet plantains + tomato salad  
tamarind vinaigrette

Tacos de Pescado 12  
crispy tilapia baja style + jicama cabbage + chipotle slaw

Arepa 13  
BBQ beef short ribs + cabbage slaw + pickled jalapeño

---

We Accept American Express Only

---

---

## Para La Mesa

---

ENTREES

Arroz con Pollo 23  
chicken breast + chaufa rice + scallions + piquillo pepper

Lechon 24  
suckling pig + yucca puree + habanero mojo de ajo + chicharron

Moqueca 27  
brazilian paella + shrimp + clams + calamari + bacalao  
crawfish + stewed in coconut milk + palm oil + arroz verde

Black Cod 28  
black cod + choclo corn + shitake + aji panka + miso glazed

Costilla 25  
yerba mate braised beef short ribs + papas a la provenzal  
pomegranate glazed

Ribeye 28  
ribeye + aji panka glazed + yucca fries + avocado salad

---

## Vegetales

---

7

Hongos  
wild mushrooms

Papas a la Provenzal  
shoestring fries + chimichurri

Palmitos Fries  
heart of palm fries + creamy aji panka

Espinaca y Piñones  
spinach + pine nuts

Platanos  
sweet plantains + truffle crema

Arroz y Frijoles  
chaufa rice + black beans

Yucca y Tostones  
crispy + rocoto salsa

Choclo  
Peruvian corn + aji amarillo butter

---

Chef/Partner Julian Medina

---