
Para Picar

Guacamole chunky avocado, chipotle, red onion, queso fresco	10
Picada chicharron, yucca, tostones, chorizo, spicy rocotto	9
Croquetes de Queijo manchego cheese croquettes, pickled jalapeño, salsa verde	8

Ceviches

Tiradito flounder, aji amarillo, sweet potato, red onions, cilantro, maiz cancha	13
Rib Eye cilantro, rocoto, maiz cancha, sea urchin	15
Tuna sweet onion, pickled watermelon, jalapeño-soy	14
Hamachi Taquitos pineapple, aji panca, radish, habanero salsa	12

Botanas

Ensalada Yerba Buena tomato, avocado, jicama, baby greens, sherry vinaigrette	10
Arepas coffee glazed pork belly, cabbage slaw	13
Chicharron de Calamar blue corn meal crusted calamari, sweet plantains, tamarind vinaigrette	12
Empanadas spinach, manchego cheese, Peruvian corn chicha morada-dried fig vinaigrette	12
Tacos de Pescado tilapia Baja style, chipotle-mango slaw	13

Platos Principales

Arroz con Pollo breast of chicken, chaufa rice, scallions, piquillos	22
Lechon roasted suckling pig, yucca puree, habanero tomato salsa	24
Grilled Black Cod pepian-Peruvian corn puree, miso, chipotle-pomegranate sauce	28
Camarones con Palmito cachaca shrimp, hearts of palm, Rio de Janeiro tomato salsa	25
Ropa Vieja de Pato tamarind glazed duck confit, mangu, duck egg	26
Costilla Malbec braised beef short ribs, Peruvian lo mein, poached egg black bean salsa	28

A La Parilla

18oz Rib Eye Steak 35

Parrillada 55

- FOR TWO -

rib eye steak, beef short rib, chorizo, bone marrow, morcilla arepa

salsas: chimichurri, yerbabuena horseradish, aji panca

YB Fries

yerba mate ketchup

Avocado 7	Trio of Fries 12	Watermelon 7
Hearts of Palm 7	Avocado + Watermelon + Hearts of Palm	Spicy Potato Fries 7

Vegetales

7

Palmitos grilled hearts of palm	Choclo Peruvian corn, aji amarillo butter
Espinaca spinach, dried figs	Arroz y Frijoles chaufa rice, black beans

Executive Chef/Partner Julian Medina
