

CEVICHE

CEVICHE SAMPLER

Choice of 3 30 | All 5 47

TUNA CON COCO 21

young coconut, pickled fresno, coco leche de tigre

SHRIMP EN SOFRITO 19

charred tomato sofrito, avocado, corn nuts, cilantro

HIRAMASA TIRADITO 19

aji amarillo, passion fruit, pickled red onions, parsley

SNAPPER NIKKEI 22

lemongrass-ponzu, chile serrano, sesame oil

SMOKED MUSSELS 19

Bang island mussels, pimentón escabeche

PA' PICAR

Snacks

PAN CON QUESO 19

whipped goat cheese, honey, dates, bacon

SORULLITOS 16

corn fritters, 7 sisters cheese, guava-rum

MORCILLA 15

blood sausage, figs, smoked almonds

CHICKEN PASTELILLOS 17

cachucha aioli

BACALAITOS 20

codfish fritters, blue crab salad

OXTAIL CROQUETTES 21

bone marrow, idiazabal cheese

VERDE SALAD 17

green veg, coconut vinaigrette

PINCHOS

skewers by the piece served with toasted pan de agua and traditional accompaniments

GAMBA Y CHORIZO 9

shrimp + chorizo

CADERAS 9

chicken thighs

BERENJENA 9

eggplant

PESCADO 11

mahi mahi

VIEIRAS 12

scallops

PULPO 15

octopus

PANZA 12

pork belly



BOLO

VERDURAS

Vegetables

TOSTONES 10 smashed plantains, key lime mojo

MADUROS 11 sweet plantains, red onion escabeche

HABICHUELAS TIERNAS 15 green beans, citrus fruit, almonds

HONGOS A LA PLANCHA 18 Mushrooms, truffle mojo, lemon

JIBARITO'S CAVIAR 15 pigeon pea escabeche, charred corn, peppers

VIANDAS 12 root vegetables, coconut milk, olive oil, parsley

YUCA BRAVA 14 cassava root tots, spicy spanish paprika aioli

HALF CHICKEN CHICHARRON 30

La Belle Patrimoine heritage chicken marinated in sour orange, achiote and oregano; tossed in rice flour and spices, deep fried in pork lard, served with garlic mojo and mayoketchup



PLATILLOS

VACA FRITA 45 tallow fried skirt steak, fried beans, avocado salad

PERNIL 43 slow roasted pork shanks, gandules, sour orange mojo

CHILEAN SEA BASS 45 coconut-ginger pitipuas, avocado puree

CHULETA DE CORDERO 48 red quinoa tabbouleh, oxtail chimichurri, sofrito rojo

LOBSTER MOFONGO MP coco-garlic lobster & green plantain timbale

COMIDAS

Tasting Menus

Chef Fuentes' selection of the menu from cerviches to platillos | 65 per person

JOIN US FOR
**LECHONERA
BRUNCH**

Join us every weekend when we serve whole roasted pork with traditional & seasonal accompaniments



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness