

Sorcé

small plates

daily soup inspiration 8

tuna and watermelon tiradito 12

avocado-bell pepper salad & jalapeno emulsion (gf,df)

queso de cabra croquetas 11

with dulce de lechoza (v)

dorado ceviche 14

roasted batata, corn, onion, cherry tomato, recao, agua chile (gf,df)

calamari a la plancha 12

with ginger-scallion salsa

piquillo peppers 11

stuffed with ropa vieja, crunchy leeks, chimichurri aioli

shichimi tomato salad 10

japanese 7 spice, tomato, red onion, cucumber, px vinaigrette de jerez

classic caesar 12

romaine hearts, rye croutons, grana padano, caesar dressing

add chicken 7, shrimp 9

Menu composed by Chef Javier Melendez

ts=tara stiles gf=gluten free v=vegetarian df=dairy free

prices exclude gratuity and tax

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

Sorcé

large plates

agedashi tofu 17

fried tofu served with grilled crimini mushrooms and scallions, black pepper and cilantro kuzudashi

pan roasted salmon 29

yucca al ajillo, broccoli, portobello mushroom, sesame hoisin sauce

branzini 30

pan seared, stuffed with piquillo peppers, braised orange fennel, tapenade

kurobuta pork chop 32

roasted with sharp cheddar funche, crispy morcilla, pickled apples, pan jus

camarones al "chichaito" 26

grilled, pappardelle pasta, cherry tomato, fresh honey basil, calabaza, rum de anis

certified angus beef tenderloin 39

creamy cambozola spinach, potato boulangere, mushroom duxelle, 20 year old Tawny port jus

roasted chicken roulade 25

wrapped in bacon, stuffed with roasted ripe plantain, romesco condiment

side dishes 8

arroz con habichuelas
tostones
maduros

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