

from our culture

mofongo de camarones 26

mashed green plantain stuffed with camarones, served al ajillo, mixed salad

mofongo de pollo 24

mashed green plantain stuffed with pollo, served al ajillo, mixed salad

mofongo de churrasco 29

mashed green plantain stuffed with churrasco, served al ajillo, mixed salad

pescado local del día 32

frito, yuca al mojo, aguacate, mojito isleño (df)

langosta a la parrilla MP

arroz mamposteo, tostones, aguacate, mojo

certified angus beef churrasco encebollado 29

cocinado a la parrilla, arroz con habichuelas, aguacate, huevo frito, chimichurri (df,gf)

passion for vegetables

sautéed mushroom salad 15

served with organic greens, fresh cilantro, garlic ponzu dressing, sesame seeds

spicy mushrooms & kale 16

sautéed with red pepper flakes, squeeze fresh lemon juice (ts,v,gf)

sweet pea risotto 17

cooked with black truffle broth and fresh thyme, creamy pureed of sweet peas and finish with queso de obeja semi curado

vegetable composition en brodo 15

variation of vegetable including local aji dulce cooked al dente, finish with a broth made from vegetable stock and rosemary pesto

roasted local pumpkin cream en almibar 15

campanelle pasta and fresh arugula, stella blue cheese

vegetable pad thai - noodle free 19

zucchini, broccoli, rainbow carrots, mushrooms, sweet potato, malanga, thai peanut sauce

quinoa paella 17

roasted tomato, eggplant, asparagus, gandules, piquillo peppers, toasted almonds (df,gf)

gandules au curry 15

steamed white rice, peanuts, fresh herbs (gf)

mofongo de vegetables 18

mashed green plantain stuffed with mixed vegetables, served al ajillo, mixed salad