

HU MO

M E N U

MENU

COLD APPETIZERS

457 / 757

BAJA OYSTERS (3 or 6 pcs)
Lemongrass Mignonette, Coconut Oil, and Basil

740

PERUVIAN CEVICHE 4.2 oz | ★
Catch of the Day, Leche de Tigre, Sweet Potato, Peruvian Corn

740

TUNA TATAKI TIRADITO 3.5 oz
Chalaquita, Chives, Grilled Avocado, Smoked Ají

779

NIKKEI CEVICHE 4.2 oz
Catch of the Day, Tamarind Leche de Tigre, Edamame, Crispy Wonton

847

SEAFOOD CEVICHE 4.2 oz
Peruvian Causa, Stone Crab, Rocoto, Leche de Tigre, Cancha Corn

740

BEEF TARTAR 3.5 oz
Black Garlic Aioli, Shallots, Capers, Mustard Cream, Egg Yolk, Brioche

FARMER'S MARKET | VG

723

ORGANIC BEETS | ★
Arugula, Requeson, Walnuts, Champagne Vinaigrette

531

GRILLED ROMAINE SALAD
Citrus Arugula & Artichoke Pesto, Tomato Fondue, Crispy Bread, Parmesan Dressing

711

ROASTED PEACH SALAD
Burrata Cheese, Caramelized Pistachios, Heirloom Tomato, White Balsamic Vinaigrette

HOT APPETIZERS

858

LOBSTER WONTON (5 pcs)
Ginger Butter, Peruvian Sauce

858

PARMESAN CLAM GRATIN | ★ (5 pcs)
Spicy Togarashi Butter, Grana Padano Cheese

632

GRILLED PROVOLONE | VG
Tomato Chutney & Herbs

339 / 254

EMPANADA CRIOLLA (1 pc) | VG
Beef Filet / Corn Humita

CHEF SPECIALTIES

1,169

BAJA CLAM PASTA
Baja Oysters (3.5 oz) Chardonnay, Garlic, Cheese Emulsion, Fresh Herbs

1,677

AMERICAN WAGYU BEEF CHEEK 6oz | ★
Braised in Chicha de Jora, Andean Potato Gnocchi, Cilantro & Güero Chili

1,479

BRASA RICE | ★
Seafood of the Day (3.5 oz), Chistorra, Vegetables, Ají Amarillo Aioli

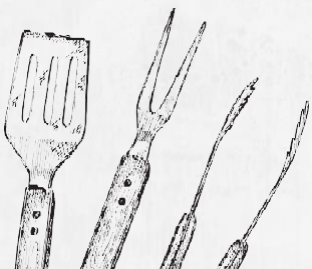
2,010

RISOTTO
Lobster (2.1 oz), Cauliflower, Cilantro

VG | VEGETARIAN

★ | SIGNATURE DISHES

All prices are in Mexican pesos, include service charge and taxes (tips not included). We only accept payments with credit or debit cards. Consuming raw or undercooked fish, seafood, eggs, and meats may increase the risk of foodborne illnesses.



WOOD-BURNING PARRILLA

All our cuts, fish, and seafood are grilled on our South American parrilla and wood oven, using different types of wood and charcoal to maximize flavor.

FISH AND SEAFOOD

- 1,615 *FISH & BANANA 7 oz | ★*
White Fish, Citrus Coconut Milk, Banana
- 1,807 *SUSTAINABLE SOURCED GRILLED TOTOABA 7 oz*
Celeriac Puree, Swiss Chard Salad, Dill Beurre Blanc
- 1,136 *GRILLED STRIPED BASS 7 oz*
Cilantro & Herb Emulsion, Shitake & Purple Potato, Fennel & Celery Salad
- 1,542 *U10 SHRIMP MOQUECA 8 oz*
Braised Pearl Onion, Tomato, Coconut & Bell Pepper Sauce
- 1,338 *CATCH OF THE DAY FILET 7 oz*
Ginger Wild Rice, Grilled Bok Choy, Miso & Yuzu Emulsion

STEAK CUTS

- 1,197 *PERUVIAN ROASTED CHICKEN 14 oz*
Free-Range
- 2,078 *FILET MIGNON 7 oz*
- 2,360 *PICANHA 10 oz | ★*
Australian Angus
- 3,190 *RIB EYE 12 oz*
- 5,093 *CHULETON 43 oz*
Creek Stone Farm
- SAUCES*
Chimichurri / Malbec / Porcini & Green Peppercorn

ORGANIC VEGETABLES | VG

- 429 *WILD MUSHROOM*
Blue Cheese, Ajillo, Chives
- 446 *"AL RESCOLD" VEGETABLES*
Cilantro Mojo
- 429 *GRILLED BRUSSELS SPROUTS*
Fennel Pesto, Pine Nuts
- 390 *GRILLED ASPARAGUS*
Maltaise Sauce

STARCHES

- 378 *CREAMY MASHED POTATOES*
- 418 *ROASTED BUTTERNUT SQUASH*
Mascarpone Cheese, Pumpkin Seeds, Arugula
- 390 *HOMEMADE FRENCH FRIES | ★*
Parmesan Cheese, Parsley, Chimichurri Alioli
- 390 *CHILEAN SWEET CORN | VG*
"Pastel de Choclo"

VG | VEGETARIANO ★ | SIGNATURE DISHES

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