



## LUNCH

<b>DAILY SOUP</b> soup varies daily	<b>\$8</b>
<b>JERK CHICKEN SANDWICH</b> brioche, mango lime vinaigrette, onion, cilantro <i>served with french fries</i>	<b>\$15</b>
<b>THE BURGER</b> certified angus beef burger, cheddar, bacon, charred onion <i>served with french fries</i>	<b>\$16</b>
<b>BLT</b> ZTB bread, applewood bacon, heirloom tomato, little gem <i>served with french fries</i>	<b>\$15</b>
<b>“PAN CON LECHON” SANDWICH</b> brioche, pork secreto, sour orange aioli <i>served with french fries</i>	<b>\$16</b>
<b>TACO SALAD</b> little gem, black bean, jalapeño, crispy tortilla cotija cheese, lime, vinaigrette <i>add chicken for \$5   add shrimp for \$7</i>	<b>\$12</b>
<b>CHOPPED SALAD</b> shallots, bacon, tomato, little gem, buttermilk vinaigrette <i>add chicken for \$5   add shrimp for \$7</i>	<b>\$12</b>
<b>ANTIPASTO PASTA SALAD</b> housemade pasta, little gem, jamon serrano, chickpeas oregano, sherry vinaigrette	<b>\$14</b>
<b>ASIAN CUCUMBER SALAD</b> marinated cucumber, baby frisee, sesame, soy, cashews	<b>\$12</b>

## PAIRS \$24

<b>HEIRLOOM TOMATOES</b> rocoto leche de tigre red onion, cilantro	+	<b>SEMOLINA PASTA</b> green pea pesto, pistachio bread crumb, c.o.r. olive oil
<b>WATERMELON SALAD</b> lime crema, cotija toasted corn, cilantro	+	<b>PORK “STEAK FRITES”</b> charred scallion, fried yuca mojo butter
<b>CRISPY YUCA</b> “huancaína sauce”, queso blanco lime, cilantro	+	<b>HALF CHICKEN</b> “chicken roasted” bitter lettuce mojo canario