

# PASSED

Ⓥ Vegan Friendly: food items may come into contact with non-vegan ingredients Ⓥ Vegetarian Ⓞ GF Gluten-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK ) as we share equipment to store, prepare and serve them.

# MARKED

## VEGETARIAN

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### DEILED EGGS

avocado + plantain + aleppo | 3.00 Ⓥ Ⓞ GF

### CASSAVA FRIES

jalapeno crema + chipotle lime salt | 3.00 Ⓥ Ⓞ GF

### TROPICAL FRUIT TOSTADA

gooseberry tiger's milk + mango + papaya + salsa criolla + soya sunflower seeds | 4.00 Ⓥ Ⓞ GF

### MUSHROOM COXINHA

porcini mushroom + truffle mayo | 4.00 Ⓥ

## SEAFOOD

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### SHRIMP ANTICUCHO

aji amarillo + pineapple + huancaína | 5.00 Ⓞ GF

### SEAFOOD TOSTADA

tuna + spicy coconut tiger's milk + avocado + cucumber + radish | 4.50 Ⓞ GF

### OYSTERS

jalapeno yuzu mignonette + cilantro | 3.50 Ⓞ GF

## MEAT

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### CHURRASCO DATES

manchego + guindilla pepper + bacon | 3.00 Ⓞ GF

### CHURRASCO CHICKEN WINGS

tempero baiano + cilantro crema | 4.00 Ⓞ GF

### CHICKEN ANTICUCHO

panca anticucho marinade + brazil nuts + salsa criolla | 3.50 Ⓞ GF

### ROAST CHICKEN COXINHA

brazilian croquette + huancaína sauce | 4.00

### MARKED SLIDER

house grind + shredded lettuce + curtido mayo + aged cheddar + guindilla | 5.00

### CHORIZO CORN DOG

ricotta salata + piri piri sauce + chimichurri | 4.00

### STEAK AREPA

flank + tomatillo salsa verde + horseradish + jalapeno crema + ricotta salata | 5.50 Ⓞ GF

## SWEETS

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### APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 3.50

### CHOCOLATE & SEA SALT CHURROS

chocolate cremeaux + nutella powder + candied cocoa nibs | 3.50 Ⓥ



\*Minimum order of 12 pcs per dish is required

# STATIONS

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## SPICED NUTS & MARINATED OLIVES

spiced almonds + chulpe corn + house marinated olives | 50.00

## SEAFOOD PLATTER

chef's selection of chilled seafood, ceviche and crudo w/garnishes | 200.00

## PICADA

chef's selection of cured meats and cheeses + house preserves + bread and crisps | 120.00

## GUASACACA

venezuelan avocado dip + tortilla chips + queso salt | 45.00

\*recommended 1 order/10 guests.

