

# 504 Kitchen

## Appetizers

### **Tetela**

Two triangle shaped corn masa stuffed with Oaxacan cheese & mushrooms, pickled seasonal mushrooms, avocado mousse, mexican crema, creamy pinto beans puréed

(Mexican/American) GF

14

### **Truffle Potatoe Croquettes**

Crispy prosciutto, truffle aioli, parmesan cheese , spicy tomatoe sauce (Guatemalan/ Spanish)

18

### **Steak Tartar**

Wagyu, chipotle mayo, avocado puree pickled crudités veggies and potatoe chips

(Guatemalan/ New American) GF

18

### **Tiradito**

Passion fruit and habanero leche de Tigre, cucumber, pink peppercorn, pistachios, avocado mousse and mint gel

(Spanish / Latin American) GF

17

### **Brussels Sprouts Crostini**

Focaccia bread, roasted brussels sprouts, burrata cheese foam, micro greens, roasted hazelnuts, house pesto, truffle honey & aged balsamic

(Italian/French)

15

### **Ceviche**

Tiger shrimp, avocado, red onions, tomato, sweet & spicy sauce served with harissa tortilla chips (Guatemalan/Middle Eastern) GF

19

### **Bao Buns**

Bao buns, 24 hour marinated short ribs, coleslaw, morita mayo, avocado

(Korean/Chinese)

16

Add 1 more for \$6

### **Tuna Tostada**

Two crispy tostadas, Bluefin Tuna, fresh avocado, ponzu sauce, red onions (Guatemalan)GF

17

Add 1 more for \$6

## Salads

### **“Caesar Salad”**

Half grilled romaine lettuce, shaved parmesan cheese, garlic croutons & roasted poblano pepper dressing  
(Italian/Mexican)

13

add chicken 5 | Shrimp 8 |

### **Peaches & Beets**

Grilled beets, peaches poached in Zacapa rum & spices, truffle honey, homemade requeson, roasted pecans

(American/Guatemalan)GF

16

## Main

### **Ravioli**

Goat ricotta, huitlacoche (corn mushroom) & black truffle sauce, dehydrated corn served with focaccia bread

(Guatemalan/Middle Eastern)

22

### **Salmon**

Roasted potatoes, pickled root vegetables, saffron butter, green apple, beurreblanc

(French/Mediterran) GF

29

### **Cauliflower Steak**

Hummus, pistachio, harissa pepper, roasted red pepper sauce, pita bread

(Middle Eastern) Vegan

21

### **Wagyu**

8 oz wagyu flank steak, mash potatoe, hibiscus Chile de arbol Demi glaze

(French /American) GF

35

### **Wagyu Burger**

2- 4oz wagyu patties, truffle mornay, truffle mayo, pickles, French fries

(French/American)

22

### **Fried Chicken**

Creamy polenta, parmesan cheese, Korean style fried chicken, spicy honey & Scallions

(American)

\$19

### **Branzino**

Whole oven roasted branzino, roasted summer vegetables, white rice, salsa verde

(New American/Italian) GF

37