



**TASTING MENU 85 PLUS TAX**

CHOOSE 2 FIRST COURSE

1 SECOND COURSE

1 THIRD COURSE

1 DESSERT

**APPETIZERS / FIRST COURSE**

**TETELA 14.99**

TWO TRIANGLE SHAPED CORN MASA STUFFED WITH OAXACAN CHEESE AND SEASONAL MUSHROOMS, AVOCADO MOUSSE, SOUR CREAM AND CREAMY PINTO BEANS PURÉED (MEXICAN/AMERICAN) GF

**TRUFFLE POTATOE CROQUETTES 17.50**

CRISPY PROSCIUTTO, TRUFFLE AIOLI, PARMESAN CHEESE, SPICY TOMATO SAUCE (GUATEMALAN/SPANISH)

**STEAK TARTAR 18.25**

GROUND WAGYU, CHIPOTLE MAYO, AVOCADO PURÉE, PICKLED VEGGIE CRUDITES AND POTATOE CHIPS (GUATEMALAN/NEW AMERICAN) GF

**WAGYU MEATBALLS 16.75**

FOUR WAGYU MEATBALLS SERVED IN A TOMATOE AND GUAJILLO SAUCE, GOAT REQUESON CHEESE, SOURDOUGH BREAD (NEW AMERICAN/LATIN AMERICAN)

**BRUSSELS SPROUTS CROSTINI 15.50**

FOCACCIA BREAD, ROASTED BRUSSELS SPROUTS, BURRATA CHEESSE FOAM, HAZELNUTS, PESTO, TRUFFLE HONEY AND BALSAMIC GLAZE (ITALIAN/FRENCH)

**CEVICHE 19**

TIGER SHRIMP, AVOCADO, RED ONIONS, TOMATOES, GUATEMALAN STYLE CEVICHE SAUCE SERVED WITH TORTILLA CHIPS (GUATEMALAN/MIDDLE EASTERN) GF

**TIRADITO 17.25**

YELLOWFIN TUNA, MINI SWEET BELL PEPPERS, RED ONIONS, PICKLED CUCUMBERS, PINK PEPPERCORN, CHARRED CHOCLO, AVOCADO MOUSSE AND HABANERO/PASSION FRUIT LECHE DE TIGRE (SPANISH/LATIN AMERICAN) GF

**TUNA TOSTADA 16.75**

TWO CRISPY TOSTADAS, YELLOWFIN TUNA, FRESH AVOCADO, PONZU SAUCE, HERB OIL AND RED ONIONS (GUATEMALAN) GF  
ADD 1 MORE FOR \$6

**MUSSELS 17.25**

VERACRUZANA STYLE SAUCE, CHILLI FLAKES SERVED WITH SOURDOUGH BREAD (MEXICAN)

**BAO BUNS (2) 16**

24 HOUR MARINATED SHORT RIBS, COLESLAW, MORITA MAYO, PICO DE GALLO AND AVOCADO (KOREAN/CHINESE)  
ADD 1 MORE FOR \$6

**SALADS / SECOND COURSE**

**CAESAR SALAD 13**

GRILLED ROMAINE LETTUCE, PARMESAN CHEESE, ROASTED POBLANO CAESAR DRESSING, GARLIC CROUTONS (ITALIAN/MEXICAN)  
ADD CHICKEN 5| SHRIMP 8|

**APPLES AND BEETS 16**

GRILLED BEETS, APPLES POACHED IN ZACAPA RUM AND AROMATICS, TRUFFLE HONEY, GOAT REQUESON, ROASTED PECANS (AMERICAN/GUATEMALAN) GF



## MAIN / THIRD COURSE

### WAGYU STEAK 35

8 OZ AMERICAN WAGYU FLANK STEAK, ROASTED FINGERLING POTATOES, ASPARAGUS, 504 CHIMICHURRI SAUCE (FRENCH/AMERICAN) GF

### TRUFFLE RAVIOLI 22

HOUSE-MADE RAVIOLI, GOAT RICCOTA CHEESE, HUITLACOCHÉ AND TRUFFLE SAUCE, DEHYDRATED CORN, SERVED WITH FOCACCIA BREAD (GUATEMALAN/MIDDLE EASTERN)

### SAFFRON FUMET 29

7 OZ WILD SALMON, PICKLED ROOT VEGETABLES, ASPARAGUS, ROASTED POTATOES, GREEN APPLE, SAFFRON FUMET (FRENCH/MEDITERRANEAN) GF

### FRIED CHICKEN 19

FRIED CHICKEN BREAST STRIPS, CREAMY POLENTA, SPICY HONEY, SCALLIONS (AMERICAN)

### WAGYU BURGER 22

8 OZ WAGYU PATTY, TRUFFLE BÉCHAMEL, TRUFFLE MAYO, PICKLES SERVED ON A BRIOCHE BUN WITH FRENCH FRIES (FRENCH/AMERICAN)

### CAULIFLOWER STEAK 21

HUMMUS, PISTACHIOS, CHILLI POWDER, ROASTED RED PEPPER SAUCE, PITA BREAD, HERB OIL (MIDDLE EASTERN) VEGAN

## DESSERTS / FOURTH COURSE

### CHOCOLATE CHEESECAKE 14

STRAWBERRY, TOASTED HALZENUTS

### RICE PUDDING 13

VANILLA, CINNAMON, FRUIT GELES, SECRET COMPONENT

### HIBISCUS CUSTARD 13

WHITE TOASTED CHOCOLATE, MANGO, MINT GELE, FRUIT PURÉES

### COCONUT 13

COCONUT GRANITA, LYCHEE, WILD BERRIES,

## THE STORY

CHEF CRISTIAN OROZCO FROM GUATEMALA CAME TO THE U.S. AT 17 YEARS OLD IN SEARCH OF BETTER OPPORTUNITIES. HIS FIRST BREAK WAS IN THE KITCHEN AT A MEXICAN RESTAURANT IN CHICAGO. THIS IS WHERE HIS LOVE AND INSPIRATION TO COOK FLOURISHED AND LED TO WORKING IN AMERICAN AND ITALIAN RESTAURANTS. THE EXTENSIVE TRAINING HONED HIS TECHNIQUES AND INCREASED HIS KNOWLEDGE OF VARIOUS CUISINES. EVENTUALLY, CHEF CRISTIAN LANDED AT MICHELIN STAR-RATED RESTAURANTS LIKE ACADIA, TZUCO, AND NORTH POND AND WORKED WITH SOME OF THE TOP CHEFS IN THE CITY. CHEF CRISTIAN OROZCO COMBINES SEASONAL INGREDIENTS WITH INTERNATIONAL FLAVORS THE MENU DRAWS UPON BOTH TRADITION AND INVENTION. THOUGH THE COOKING DOES FLAUNT LUXURY INGREDIENTS, THE HEART OF THE PLATE IS STILL TRADITIONAL WITH A MODERN TWIST.