

# CEVICHE

## PERUVIAN CEVICHE\* <sup>GF</sup>

sustainable catch of the day | lime | ginger | aji amarillo chile | plantain chip 14

## BAJA CEVICHE\* <sup>GF</sup>

mexican white shrimp | sustainable catch of the day | tomato | jalapeño aioli | corn tostada 15

## CARIBBEAN CARPACCIO\* <sup>GF</sup>

sustainable catch of the day | coconut chile broth | celery leaf | shaved red onion | shoestring yams 16

## GUATEMALAN SHRIMP COCKTAIL\*

cerveza poached mexican shrimp | housemade cocktail sauce | chile dusted lime 14

## CEVICHE DUO

select two from above 14

## CEVICHE TRIO

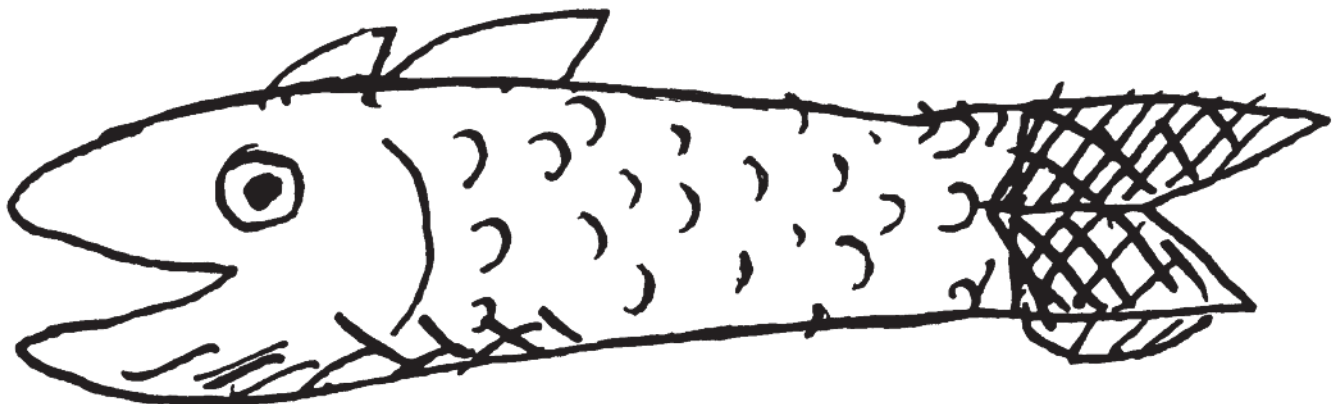
select three from above 21

## OYSTERS ON THE HALF SHELL\* <sup>GF</sup> *half dozen per order*

trio of frozen granitas: cocktail with shaved horseradish  
smoky chipotle vinegar | cucumber serrano tomatillo MP

## OYSTER SHOOTER DUO WITH A SHOT OF TEQUILA OR MEZCAL\*

pineapple jalapeño verdita | blood orange serrano sangrita | avion blanco or kimo sabe joven 19



### FOOD SAFETY\*

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please advise us of any food allergies.

CHEF | JAIME COVARRUBIAS GM | JENNIFER HOLLEY

