

## SEAFOOD CRUDOS, CEVICHEs & TIRADITOS

### 7R CEVICHE \$19

Red snapper, leche de tigre, crispy quinoa, purple sweet potato  
Allergens: Alliums, Peppers, Cilantro

### PAMPURA ORIENTAL \$17

White corn tostado, salted fish, cured snapper, avocado, spicy suero,  
Allergens: Alliums, Peppers, Soy, Cilantro Dairy,

### OYSTERS \$24 (HALF DOZEN)

Oyster of the Day, Latin Mignonette, Pulling Hair Sauce  
Allergens: Peppers, Alliums, shellfish

### HAMACHI TIRADITO \$18

Pistachio pesto, red curry, finger limes, cilantro  
Allergens: Alliums, Peppers, Cilantro, Dairy , Nuts

### TIRADITO JAGUAR \$19

Prickly pear leche de tigre, catch of the day, red onion, plantain chips, canchas, squid oil  
Allergens: Alliums, Peppers, Cilantro, Shellfish

## FROM THE GARDEN

### SHISHITO PEPPERS \$12

Chipotle passion fruit glaze, popcorn crumble, queso fresco  
Allergens: Dairy, Alliums

### ONION CROQUETTES \$12

Caramelized onion, balsamic, Taleggio cheese  
Allergens: Gluten, Dairy, Cardamom

### BEET SALAD \$16

Golden beets, almond cream cheese, puffed rice, cashew-beet purée, pepita crumble  
Allergens: Nuts, Alliums, Peppers, Cilantro, Sesame

### ZUCCHINI DIP \$13

Roasted zucchini, sun-dried tomato, feta cheese, shave hazelnut squash blossoms, fermented honey  
Allergens: Alliums, Nuts, Gluten, Dairy

### GNOCCHI \$14

Cherry marinara sauce, mango chutney, charred apple purée, chives, Manchego cheese  
Allergens: Gluten, Alliums, Dairy, Peppers, Mushrooms, Stone Fruit

### CAULIFLOWER PERI PERI \$17

Fried cauliflower, butternut squash purée, peri peri sauce, tomato-shallot salad  
Allergens: Alliums, Peppers, Cilantro

### LATIN FALAFEL \$11

Avocado yogurt purée, cardamom  
Allergens: Alliums, Dairy, Cardamom, Cilantro

## CHILLED CUTS

### ARGENTINIAN BEEF TARTARE \$21

Sweet plantain brioche, kombu mayo, caramelized sesame seeds, cured egg yolk  
Allergens: Alliums, Peppers, Dairy, Gluten, Sesame, Seaweed

### PICANHA CARPACCIO \$19

Smoke Kalamata dressing, heart of palm, garlic chips, fried capers, cheese, plantain chips  
Allergens: Alliums, Peppers, Dairy

## AROUND THE WORLD

### THE DUCK DILEMMA \$27

Veggie purée, beet syrup, potato, caramelized red onion purée, torched avocado  
Allergens: Alliums, Peppers, Sesame, Stone Fruit, Cilantro, Soy

### SCALLOPS WITH CURRY \$26

Taro purée, watermelon radishes, crispy shallots, chives, coconut curry, black garlic  
Allergens: Shellfish, Alliums, Peppers, Cilantro

### PORK RIBS \$19

Fried pork belly, lime & garlic sazon, carrots  
Allergens: Alliums, Cilantro, Gluten, Peppers, Stone Fruit, Soy

### CHEESE AREPITAS \$11

Sugar cane, cotija & Taleggio cheese, feta nata  
Allergens: Dairy

### DUMPLINGS \$19

Shrimp, blood sausage, sofrito, passion fruit ponzu, cured egg yolk  
Allergens: Soy, Alliums, Peppers, Cilantro, Gluten, Shellfish, Sesame

### SEAFOOD JALEA \$19

Fried calamari rings & tentacles, shrimp, snapper,  
Allergens: Shellfish, Alliums, Peppers

### PAD THAI LESS \$26

U10 Ecuadorian prawns, peanut sauce, shrimp oil, scallions-mint salad  
Allergens: Alliums, Peppers, Gluten, Shellfish

A 5% service fee is included in your check. This charge is not a gratuity. For parties of six or more, an automatic 15% gratuity will be added for our staff.

## FOR THE TABLE

### WHOLE DORADE \$58

Whole dorade, pineapple carpaccio, cilantro, tortilla chips, radishes, avocado  
Allergens: Alliums, Peppers, Stone Fruit, Cilantro

### PULPO \$79

Miso-squid ink adobo, latin pesto, lemon puree, potato and carrot grati  
Allergens: Shellfish, Alliums, Peppers, Cilantro, Nuts

### BRAISED SHORT RIB \$68

Venezuelan-style braised short rib, tonka bean, salsa criolla, green salad  
Allergens: Alliums, Peppers

### ROASTED CHICKEN \$32-\$58

Green Circle Heritage chicken, lemon-garlic sauce, aji amarillo aioli, caracas salad, fried yuca guasacaca  
Allergens: Alliums, Peppers, Stone Fruit, Dairy

### 24oz COWBOY RIB EYE \$110

24oz Roseda Farms bone-in rib eye, mashed potatoes, Caracas salad  
Allergens: Alliums, Peppers, Dairy

### LAMB PALO'A PIQUE \$76

Uk Lamb Loin cap-on, 7r spice sauce, caraota nata, forbidiean rice, sweet plains, crispy lentils, coconut-curry sauce  
Allergens: Alliums, Peppers, Dairy

## RICE SPECIALTIES

### WILD MUSHROOM RICE \$22

Bomba rice, maitake ragù, fried maitake, black garlic dressing, vegetable pureé, fried shallots  
Allergens: Alliums, Peppers, Mushrooms, Sesame, Cilantro

### EAT YOUR CALABAZA \$19

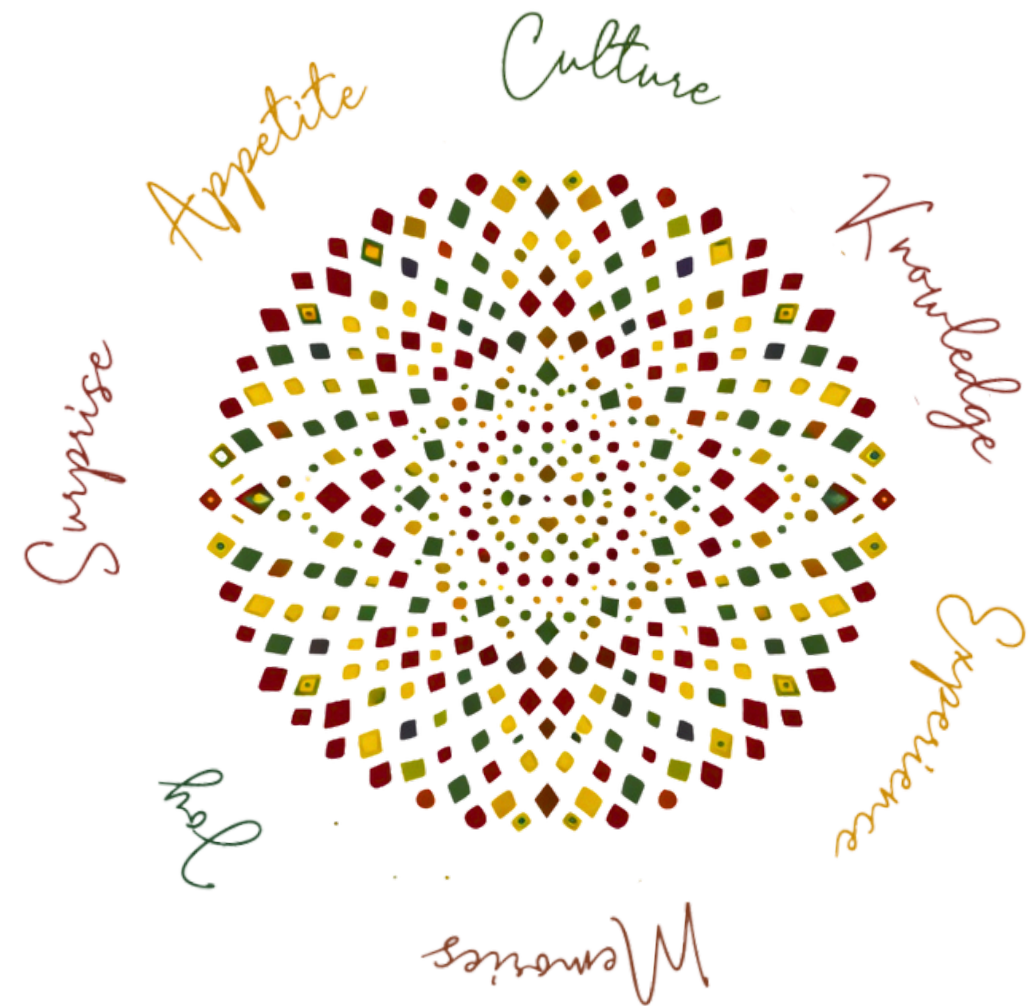
Shishito purée, pecan vinaigrette, basmati rice, golden raisins, chives  
Allergens: Alliums, Peppers, Nuts, Cilantro

### CHORIZO & PRANWS BLACK RICE \$33

Bomba rice, chorizo & calamari sofrito, caper mayo, cilantro mojo, salsa criolla, fried garlic  
Allergens: Shellfish, Alliums, Peppers, Cilantro

### DUCK CHAUFA \$22

Peruvian fried rice, duck confit, soft boiled eggs, shiitake  
Allergens: Shellfish, Alliums, Peppers, Cilantro, Soy



Seven  
REASONS  
by Enrique Limardo