

Surreal

DINNER

APPETIZER

Beet Tartare

Beets, peanuts, vegan egg yolk, vegan mayo, chickpea crisps

Tiradito Kiwi Crunch

Fish of the day, kiwi lime aguachile, pork chicharron, pearl onion, serrano pepper, allium ashes & tobiko oil

MAIN COURSE

Cauliflower Nation

Mole, cauliflower, mixed greens, citrus chimichurri

Causa Frita

Aji amarillo mashed potatoes, citric artichoke puree, scallops, shrimp, cherry tomatoes with saltado sauce

Lacquered Pork Loin

Green apple chutney, crispy rice, mixed vegetables

Steak & Frites (+ \$10)

Hanger steak, chimichurri sauce, fries

DESSERT

“Guangerine” New York Cheesecake \$ 15

Tangerine gel, guava whipped ganache, guava paste

Ice Cream Sandwich

chocolate cookie, vanilla ice cream, chocolate pearls

Strawberry & Cream Kakigori

Strawberry syrup, white chocolate & yogurt cream

2026 Restaurant Week, choose one of each section \$55 per person