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Lunch MENU

CEVICHES & CRUDOS

Cured Sashimi (DF) — $19
Seasonal fish, citrus soy, pickled radishes, red onion, lemon

Fresh Catch Ceviche (SP, GF) — $20
Panameño leche de tigre, basil, mango, corn tortilla

Shrimp Red Aguachile (SP, GF) — $22
Poached shrimp, tomato aguachile, avocado, baby cucumber, cilantro, tostadas

Tuna Poke (SP) — $24
Edamame, avocado, cucumber, sushi rice, green chili ponzu, sun-dried tomato, furikake

STARTERS

Chips & Guacamole (VG, GF) — $14
Guacamole, salsa molcajeteada, corn tortilla chips

Sticky Chicken Bites (CN, SP) — $17
Fried chicken bites, spicy peanut chili sauce, green onions, nori

Esquites & Tostones (V, GF) — $18
Charred corn, lime mayo, turrialba, chilero, lime, crispy green plantain

Tuna Nachos (SP) — $20
Wonton crisps, ponzu-marinated tuna, avocado, pickled mango, jalapeño, chipotle aioli

SALADS

Add Chicken $8 Steak $10
Fish $10 Shrimp $12 Tofu $7

Caesar — $15
Romaine, anchovies, sourdough croutons, parmesan, caesar dressing

Coastal Garden (VG, GF, CN) — $17
Purslane, shaved zucchini, pickled starfruit, cashew, basil, coconut-lime dressing

Kale & Lentils (V, GF, SP) — $18
Massaged kale, green lentils, red onion, feta, pumpkin seeds, lime & charred chili dressing

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE. (CN) CONTAINS NUTS (SP) SPICY
ALL PRICES ARE SUBJECT TO 13% TAX & 10% SERVICE CHARGE.

PINCHOS

All skewers are served with fresh tomato, feta and herb salad

Oyster Mushroom & Scallion (V, CN) — $20
Tamarind glaze, crunchy peanuts, cilantro

Caribbean Chicken (GF, SP) — $22
Jerk rub, mandarin lime dressing, escabeche slaw

Shrimp & Zucchini (GF) — $26
Garlic, parsley, mint, lemon

Picanha (GF) — $28
Red bell pepper, red onion, chimichurri

SANDWICHES

All sandwiches are served with french fries or house salad

Fish Sandwich (SP) — $21
Grilled swordfish, mashed avocado, tomato remoulade, pickled chayote, arugula, ciabatta

Chicken Club Sandwich — $22
Grilled chicken breast, bacon, tomato, lettuce, sun-dried tomato chimichurri, sourdough

Prieta Cheeseburger — $28
Wagyu patty, aged cheddar, tomato relish, crispy onions, chipotle aioli, brioche bun

Add bacon $5 | Beyond patty $20

TORTILLAS

Cheese Quesadilla (V) — $12
Flour tortilla, three cheeses, sour cream, guacamole
add chicken $8 / steak $10 / shrimp $12

Miso Eggplant Tacos (V, SP) — $17
Palmito cheese, onion, tomatillo relish, corn tortilla

Fish Tacos (SP, GF) — $21
Catch of the day, avocado, apple & fennel chili slaw, chipotle aioli, corn tortilla

Skirt Steak Tostada (GF, SP) — $22
Refried beans, smoked cheese, avocado, jalapeños, ranchero sauce, crispy corn tortilla

PIZZAS

Margherita (V) — $19
Tomato sauce, mozzarella, fresh basil

Pepperoni — $20
Tomato sauce, mozzarella, pepperoni

DESSERTS

S’mores Sandwich — $13
Cacao and buckwheat cookie, cacao nibs brittle, torched marshmallow ice cream, white miso drizzle

Magnum Tiramisu — $10
Mascarpone and espresso ice cream, coffee beans praline, chocolate, savoiardi

Mango & Passion Fruit Nage (GF) — $12
White chocolate crémeux, sesame nougatine

Homemade Ice Cream & Sorbet

One scoop — $6

Three scoops — $10

Vanilla | Chocolate | Pistachio (GF)

Mango | Strawberry | Passion fruit | Coconut | Orange (VG, GF)