

APPETIZERS / TAPAS

FRESH SPRING ROLLS V GF 9

Julienne vegetables (carrot, beet, daikon radish, purple cabbage) baby corn green beans, edamame & baby arugula wrapped in rice paper
Served with a spicy peanut sauce

HEART OF PALM CEVICHE V GF 7

Fresh heart of palm, green mango, sweet pepper, red onion avocado coconut & lime marinade
Served on fried sweet patacones

EDAMAME V GF 5

Steamed edamame sprinkled with rock Himalayan salt

GYOZAS V 8

Homemade dumplings (pot stickers) filled with shredded veggies sauteed in ginger and garlic
Served with spicy dipping sauce

SAMOSAS V 8

Homemade Indian pastries stuffed with spicy curried potato & pea filling
Tamarind ginger dipping sauce

PAKORAS V GF 7

Mixed shredded vegetables fried in a spiced chickpea flour batter
Mint & coriander dipping sauce

SPICY POPCORN V GF 5

Bucket of popcorn dressed with sesame oil, nutritional yeast, cayenne & Himalayan salt

WILD MUSHROOM RAGU GF 9

Sauteed oyster, shitake & portobello mushrooms in a mascarpone & parmesan cream sauce
Served on fried polenta bites

TUNA TATAKI GF 8

Seared sesame tuna slices served on crispy sticky sesame jasmine rice bites
Sticky ginger miso reduction

MINI FISH & CHIPS 8

Mini beer battered fish (catch of the day) served on 4 crispy shredded potato baskets with homemade tartar sauce

URAMAKI ROLL 9

SPICY TUNA: sushi rice, nori, spicy tuna avocado, cucumber

*Available Gluten Free **Add 1**

VEGAN V: sushi rice, nori, portobello & shitake sweet potato, green bean, avocado, panko

*Available Gluten Free (GF soy, no panko) **Add 1**

BANG BANG SHRIMP 9

Panko shrimp in a sweet and spicy Sambal Oelek honey ginger sauce

AHI TUNA POKE 8

Fresh tuna & scallions in a spicy sesame marinade

Served with homemade sesame crackers

SOUP OF THE DAY 5

Ask your server

PRICES INCLUDE 13% IVA

PRICES DO NOT INCLUDE SERVICE

Please advise your server of any allergies or dietary restrictions V = Vegan GF = Gluten Free