

THE COLLISION OF CUISINES

A celebration via small plates of the culinary influences of Lima:
The Americas, the old world Europe, the Far East

CHEESE AND CHARCUTERIE

CANA DE CABRA <i>Soft ripened pasteurized goat's milk, aged 21 days, buttery</i>	8
MANCHEGO <i>Pasteurized sheep's milk, aged 6 months, buttery twang</i>	8
EWEPHORIA <i>Pasteurized sheep's milk, aged 12 months, deceptively sweet</i>	9
MIMOLETTE <i>Pasteurized cow's milk, aged 12 months, caramel notes, fudgy finish</i>	9
DRUNKEN MAN (UBRIACO DEL PIAVE) <i>Pasteurized cow's milk, bathed in grape must at harvest</i>	8
CHORIZO PICANTE <i>Dry cured, hot pimenton</i>	8
ALTO ADIGE SPECK HAM <i>Gently smoked, cured</i>	8
BRESAOLA <i>Free range grass fed beef from uruguay</i>	8
BIELLESE LARDO <i>Ask Paulie, herbs, honey, toasted pearls</i>	8
CHEF'S WHIM OF THE DAY <i>Chef's selection of meats, cheeses and surprises... never the same</i>	32

SMALL PLATES

OPEN BLUE COBIA CEVICHE <i>Leche de tigre, peruvian chili popcorn</i>	17
HEARTS OF PALM CARPACCIO <i>Orange, olive crumble, watercress</i>	11
STRIPED BASS ESQUEIXADA <i>Olive, tomato, pumpernickel toast</i>	14
OSHINKO SUMMER ROLL <i>Cucumber, avocado, pea shoots, noodle crunch</i>	9
GRILLED ROMAINE LETTUCE <i>White anchovy, tomato, manchego cheese</i>	10
SHISHITO PEPPERS AKA ROULETTE PEPPERS <i>Tajin Seasoning</i>	7
YELLOWFIN TUNA TATAKI <i>Wasabi two ways, eel sauce, shiso</i>	17
PULPO AL OLIVO <i>Olive tapenade, fingerling potato, egg yolk</i>	16
CRUNCHY SPICY TUNA <i>Ponzu, compressed rice, scallion</i>	15
CREAMED CORN TAMALE <i>Queso fresco, salsa verde, pickled onion</i>	9
SMOKED WHOLE CHICKEN WINGS <i>Salsa negra, cumin crema</i>	12
RISOTTO ROSSO <i>Mushrooms, taleggio fondue, tarragon</i>	12
MEXICAN MASA "GRILLED CHEESE" <i>Refried beans, cheese, purple cabbage escabeche</i>	9
BACALAO <i>Salt cod, toast, potato, olive oil</i>	9
DASHI BRAISED PORK BELLY <i>Congee, 6-minute egg, yuzu</i>	10

LARGE PLATES

WATERCRESS & ARUGULA SALAD <i>Oranges, pepitas, cucumber, queso fresco, citrus vinaigrette</i>	12
TUNA CONSERVA ON TOAST <i>Olive, tomato, aioli, garlic chips, pimenton fries</i>	17
CRISPY PORK CUTLET SANDO <i>Katsu sauce, pear, pickled cabbage, togarashi fries</i>	15
A BURGER <i>Candied bacon, LTO, pickles, swiss cheese, mojo-rocoto pepper aioli, fries</i>	18
FLORIDA GROUPER A LA PLANCHA <i>Coconut rice, green papaya salad, mango</i>	32
GRILLED HERB CHICKEN BREAST <i>Creamy polenta, broccoli, tomato nage</i>	21
PRIME STRIP STEAK <i>Confit fingerling potato, fairytale eggplant, red chimichurri</i>	39

DESSERTS

KEY LIME TART <i>Finger lime white chocolate truffles</i>	9
PASSION FRUIT CRÈME MOUSSE <i>Yuzu marmalade, coconut, green tea ice cream</i>	9
CHOCOLATE "KIT KAT" <i>Praline dacquoise, chocolate ganache, dark chocolate pirouline</i>	9

For your convenience, 18% gratuity and 9% sales tax will be added to your check.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Ask your server for gluten-free options.

LIMA

COCKTAILS

MIAMI APEROL SPRITZER	<i>Passion fruit liquor, lime, soda water, rosé</i>	12
THE PINK MOVEMENT	<i>Grey goose vodka, aperol, soho liqueur, grapefruit, lime, mint</i>	12
MOJITO	<i>Rum, lime, mint, cane sugar, soda water</i>	12
FRENCH 75	<i>Hendricks gin, lemon juice, simple syrup, bubbles</i>	12
SUNSET VIEW	<i>Captain morgan rum, lime, elderflower</i>	12
NEGRONI	<i>Beefeater gin, carpano antico sweet vermouth, campari</i>	12

PISCO PISCO PISCO

PISCO SOUR	<i>Pisco 99, simple syrup, lime, bitters, egg white</i>	12
PISCO PASSION	<i>Pisco 99, simple syrup, passion fruit, bitters, egg white</i>	12
ROOTS OF PISCO	<i>Pisco 99, st germaine, cucumber, lime, ginger</i>	12
CHILCANO	<i>Pisco 99, ginger liqueur, sierra mist, lime</i>	12
PERUVIAN SOUL	<i>Pisco 99, chartreuse, lime, simple syrup, passion fruit</i>	12

BUBBLES TO ROSE

PROSECCO D.O.C	<i>La Gioiosa Treviso / Brut / Italy</i>	9	38
CAVA	<i>Raventos i Blanc / Conca del Riu Anoia L'Hereu / Spain</i>	14	58
ROSÉ	<i>Vie Vite / Cotes do Provence / France</i>	12	50
CHAMPAGNE	<i>Veuve Clicquot Yellow Label / Reims / France</i>	30	135

WHITE WINES

ALBARIÑO	<i>Vanidade / Rias Baixas / Spain 2017</i>	10	42
SAUVIGNON BLANC	<i>Palena / Reserva Special / Valle de Aconcagua / Chile / 2017</i>	9	36
PINOT GRIGIO CA'	<i>Montini / Trentino / Italy / 2016</i>	11	45
CHARDONNAY	<i>Embrazen / Revolutionary / California / 2016</i>	10	42
CHARDONNAY	<i>Siete Fincas / Mendoza / Argentina / 2017</i>	10	42

RED WINES

PINOT NOIR	<i>Souvenir / Monterey / California / 2015</i>	11	42
MERLOT	<i>The Expedition / Horse Heaven Hills / Canoe Ridge / Washington / 2015</i>	10	37
MALBEC	<i>Viu Manent / Trentino / Chile / 2014</i>	9	35
CABERNET SAUVIGNON	<i>Storypoint / Sonoma / California / 2016</i>	15	64
CABERNET SAUVIGNON	<i>Rocklin Ranch / Hames Valley / Monterey / California / 2017</i>	11	48
TEMPRANILLO	<i>Boada / Ribera del Duero / Spain / 2016</i>	10	43

DRAFT BEER

STELLA ARTOIS GOOSE ISLAND IPA ISLAMORADA (FLORIDIAN)	7
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IMPORTED BOTTLES

CUSQUENA CRYSTAL CORONA CORONA LIGHT STELLA ARTOIS PERONI HEINEKEN	7
CHIMAY	13

DOMESTIC BOTTLES

BUDWEISER BUD LIGHT COORS LIGHT LAGUNITAS MICHELOB ULTRA	6
MILLER LITE SAM ADAMS BLUE MOON SIERRA NEVADA	6