

## *Aperitivos*

### **GUACAMOLE A LA MESA**

pickled jalapeño mojo, pico de gallo, lime 15.  
*add vegetables 3.*

### **FOREST MUSHROOM AND GOAT CHEESE EMPANADAS**

sundried tomato chimichurri, toasted pine nuts 15.

### **KENTUCKY BISON EMPANADAS**

avocado-jalapeño puree, pico de gallo 15.

### **SPICY CHICKEN EMPANADAS**

manchego, crema, chimichurri 15.

### **CHICHARRONES DE CALAMARES**

olive, cumin lime aioli, sesame mojo 15.

### **PECAN CRUSTED BRIE**

house-made preserves, habanero agave nectar, berries 15.

### **OSTIONES A LA LAMAS**

chesapeake oysters, spinach, house bacon, green chile crema, manchego 21.

### **BLISTERED SHISHITO PEPPERS**

soy, ginger, benne seeds 11.

## *Seviche/ Ceviche/ Cebiche*

### **AHI TUNA\***

coconut ginger broth, jalapeño, soy 19.

### **TUNA TARTARE**

orange-serrano chile kosho, cucumber, rice pearls 17.

### **CRAB**

avocado, tortilla crisps, salsa rojo 19.

### **SHRIMP**

cucumber, jalapeno, orange 17.

## *Ensaladas*

### **GREEN CHILE CAESAR\***

romaine, pepita, manchego, tortilla crisps 13.

### **ARUGULA AND STRAWBERRY**

roasted pears, capriole goat cheese, black walnuts, pickled raisins 13.

### **CRAB AND SPRING PEAS**

ponzu, puffed rice, cucumber, carrot, benne seeds 19.

## *Entradas*

### **HALIBUT AND "CRAB CIGAR"**

macadamia, soy ginger butter, green onion cilantro rice 39.

### **SEA SCALLOPS\***

fava bean succotash, country ham crumble, lemon-habanero butter 37.

### **CHURRASCOS DE ARGENTINA\***

skirt steak, chimichurri 39.

### **SUSTAINABLE SALMON\***

edamame-bok choy chaufa, benne seeds, sesame mojo 35.

### **MAHI MAHI TACOS**

cumin lime aioli, cabbage, pico de gallo 25.

\$7 split charge

We proudly serve only sustainable seafood and follow the guidelines of the Monterey Bay Seafood Watch.

We support local farmers and artisans whenever possible

@anthony\_lamas @sevichelatinres

notice: \*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness