



NUEVO LATINO CUISINE

## **Ceviche**

BC spot prawn y avocado cucumber sopa  
**13**

Diver caught scallop y tajin jicama salad  
**13**

Local albacore tuna y pipian rojo azteca  
**13**

Pequin chili wild salmon y anejo tequila cucumber margarita  
**13**

## **Sopa**

Charred tomato achiote y tortilla  
**8**

Yukon gold Chilean chupe  
**8**

Oxtail ham hock pozole  
**8**

## **Taqueria**

Pork saddle el pastor y pina, tradionale  
**12**

Patagonia battered Baja rockfish, chipotle ajo aioli  
**12**

Pulled duck, charred scallion y roasted garlic  
**12**

Wild boar chorizo, sunchoke y nugget potato  
**12**

Roasted poblano y calabaza, Oaxacan queso fresca  
**12**



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## Tapas

Indian candied salmon tamale  
green apple jalapeno jelly, patacones  
**15**

White corn free range chicken taquitos  
fresh house guac  
**15**

Wild Mexican sea prawns y pipian verde  
Butter browned corn arepas  
**15**

Roast garlic, eggplant y chevre empanada  
pimiento rojo, ancho chili coulis  
**15**

Pan seared BC sablefish y mole Amarillo  
sweet potato dumplings, calabaza verde  
**15**

Vaca asado, char grilled flat iron steak  
Tijuana baby Caesar y chorizo mash  
**15**

Ecuadorian quinoa y Brasil nut ensalada  
Naranja dressed baby organic greens  
**15**

Maple chipotle glazed beef short ribs  
sweet potato chips  
**15**

Andean lamb pupusa  
dried ginger pasilla chili con coconut  
**15**

Nicola Valley bison tiradito y chicharon  
jalapeno chimichurri, ensalada frijole  
**15**

Pan roasted ostrich medallions y corn bread azul  
mole demi, caramelized shallot jam  
**15**

yellow chili 4 queso relleno  
grilled rare local albacore tuna y charred rosso bruno coulis  
**15**

Peruvian olives y queso fresca  
Salt y peppercorn pupusa  
**15**