



## RAW BAR

Ⓢ DAILY FRESH OYSTERS - HALF / DOZEN	45 each
Lime, ponzu, scallion, quail egg <i>LIMITED DAILY</i>	
Ⓝ SUSTAINABLE NEW ZEALAND SALMON TARTARE	180
Salmon roe, white miso, yuzu, avocado, cucumber	
Ⓝ WHITE FISH TIRADITO	155
Aji Amarillo, shiso, potato chicharron	
TUNA CEVICHE	170
Cherry tomatoes, avocado, daikon, citrus	
Ⓝ YELLOWTAIL CRUDO	170
Green agua chile, maiz cancha, onion, coriander	

## TACOS

Ⓢ FRIED FISH	140
Chipotle mayo, braised purple cabbage, white onion	
Ⓝ PORK CARNITAS	130
Pico de gallo, chipotle crema	
Ⓝ BONELESS CHICKEN WING	130
Salsa macha, guacamole	
Ⓝ PULLED BEEF BRISKET	130
Mango pico de gallo, BBQ sauce, jicama	
Ⓝ CHARRED SPAM & PINEAPPLE	130
Grilled adobo pineapple, lardo, guacamole <i>VEGAN OPTION AVAILABLE!</i>	
Ⓝ KOHLRABI FRITTER (V)	130
Chive cream, chile de arbol sauce	

## SALAD

Ⓝ BABY GEM	135
Grilled lettuce, smoked salmon dressing, salmon roe, shaved ricotta salata	
WATERMELON	95
Compressed watermelon, green papaya, green mango, pickled cherry tomato, peanuts, nam jim	
Ⓝ HEIRLOOM TOMATO	135
Nopales, coriander oil, campechana sauce	
Ⓝ KALE & CUCUMBER (V)	95
Fennel, tequila pickled grapes, fresh herbs, zesty lime dressing	

## FROM THE GARDEN

Ⓝ GRILLED WATERMELON (V)	95
Pineapple salsa, yuzu ponzu, mango, fennel	
Ⓝ CHARRED CAULIFLOWER (V)	120
Green mole, beer raisins, pickled onion	
Ⓝ ROASTED BABY CAPSICUMS (V)	95
Burnt tomato salsa, black beans	
Ⓝ EGGPLANT (V)	115
Mole, coriander, pomegranate, black garlic aioli	

## FROM THE SEA

Ⓢ DEEP FRIED WHOLE SNAPPER THAI STYLE	365
Lemongrass, kaffir lime, scallion, green peppercorn	
WHOLE LINE CAUGHT SEA BASS	395
Grilled with coriander, lime, chili sauce grilled	
Ⓝ SUSTAINABLE SPANISH SEARED TUNA	350
Pineapple salsa, green papaya, mango mayo <i>LIMITED DAILY</i>	
Ⓝ GRILLED PRAWNS (5PCS)	110
Taco seasoning, roasted garlic aioli, pepperoncino salsa <i>LIMITED DAILY</i>	

## STARTERS

LIMEWOOD GUACAMOLE (V)	95
<i>SERVED WITH CORN TORTILLA CHIPS</i>	
Fresh avocado, coriander, red onion, lime juice	
Ⓢ FRIED CALAMARI	175
Mango-curry mayo	
SPICY TIGER PRAWN ROLL	135
Avocado, arugula, prawn sauce, rice paper roll	
Ⓝ GRILLED CORN (V)	85
Cotija cheese, tajin, chipotle crema	
Ⓝ PADRON PEPPERS (V)	75
Crispy quinoa, housemade ranch sauce	
Ⓝ BEETROOT DIP (V)	85
Pickled nopales, rueditas chips	
Ⓝ BLACK BEAN HUMMUS (V)	85
Chipotle, corn tortilla chips	
Ⓝ CRISPY ARTICHOKE HEARTS (V)	110
Poblano chile sauce	
Ⓝ CRAB CAKES	130
Charred green onion crema <i>VEGAN OPTION AVAILABLE!</i>	
Ⓝ CARROT CROQUETTES (V)	75
Cotija, salsa de arbol	

## FROM THE GRILL

HAWAIIAN HULI HULI CHICKEN	275
Flour tortillas, sour cream, guacamole, fresh herbs	
PORK NECK	155
Tamarind, garlic, chili, cucumber salad	
Ⓝ ROASTED BABY CHICKEN	295
Mole, pico de gallo, charred spicy pineapple	
Ⓢ 48HR CHARRED BONE IN BEEF RIBS (850G)	595
Mango infused BBQ sauce, toasted sesame seeds, cilantro	
Ⓝ GRASS FED HANGER STEAK (300G)	380
Mojo de Ajo	
Ⓝ ROASTED BONE MARROW	125
Salsa macha, green mango, jicama, tortilla	

## SIDE DISHES

CORN BREAD (V)	45
Herb butter	
Ⓝ LIMWOOD SLAW (V)	65
Watermelon radish, celeriac, green apple	
BRUSSELS SPROUTS (V)	65
Chimichurri	
Ⓝ HAWAIIAN MACARONI SALAD (V)	65
Potato, egg, carrot, garlic aioli, scallions	
COCONUT JASMINE RICE (V)	65
Ⓝ TRIO OF SALSAS (V)	30
Pico de gallo, salsa macha, pineapple salsa	

## DESSERT

HAND PIPED CHURROS	105
Coconut ice cream, salted caramel sauce	
TRES LECHES CAKE	65
Ⓝ FLAN NAPOLITANO	75
Dulce de leche ice cream, tequila whipped cream	
Ⓝ MEXICAN ICE POP	55
Chocolate ice cream, Miguelito chili powder	

Ⓢ = SIGNATURE Ⓝ = NEW (V) = VEGETARIAN  
+10% Service Charge Applies.

