



RAW BAR

- S **DAILY FRESH OYSTERS - HALF / DOZEN**
LIMITED DAILY
CLASSIC 45
 Lime each
- LIMEWOOD STYLE** 50
 Ponzu, scallion, cured quail egg each
- N **SUSTAINABLE NEW ZEALAND SALMON TARTARE** 180
 Salmon roe, white miso, yuzu, avocado, cucumber
- TUNA CEVICHE** † 170
 Cherry tomatoes, avocado, daikon, citrus
- N **YELLOWTAIL CRUDO** 170
 Green agua chile, maiz cancha, onion, coriander

TACOS

- S **FRIED FISH** 140
 Chipotle mayo, braised purple cabbage, white onion
- N **PORK CARNITAS** 130
 Pico de gallo, chipotle crema
- N **BONELESS CHICKEN WING** † 140
 Salsa macha, guacamole
- N **PULLED BEEF BRISKET** 130
 Mango pico de gallo, BBQ sauce, jicama
- N **CHARRED SPAM & PINEAPPLE** 130
 Grilled adobo pineapple, lardo, guacamole
VEGAN OPTION AVAILABLE!
- N **VEGGIE FRITTERS** (V) † 130
 Kohlrabi, chives cream, chile de arbol sauce

SALAD

- N **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
- N **HEIRLOOM TOMATO** 135
 Nopales, coriander oil, campechana sauce
- N **KALE & CUCUMBER** (V) 95
 Fennel, tequila pickled grapes, fresh herbs, ricotta cheese, zesty lime dressing

FROM THE GARDEN

- N **GRILLED WATERMELON** (V) 95
 Pineapple salsa, yuzu ponzu, mango, fennel
- N **CHARRED CAULIFLOWER** (V) 120
 Green mole, beer raisins, pickled onion
- N **EGGPLANT** (V) 115
 Mole, coriander, pomegranate, black garlic aioli

FROM THE SEA

- S **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 †
- SUSTAINABLE SPANISH SEARED TUNA** 350
N Pineapple salsa, green papaya, mango mayo
LIMITED DAILY
- GRILLED PRAWNS (5PCS)** 110
- N Taco seasoning, roasted garlic aioli, pepperoncino salsa
LIMITED DAILY

STARTERS

- LIMEWOOD GUACAMOLE** (V) 95
SERVED WITH CORN TORTILLA CHIPS
 Fresh avocado, coriander, red onion, lime juice
- S **FRIED CALAMARI** 175
 Mango-curry mayo
- SPICY TIGER PRAWN ROLL** † 135
 Avocado, arugula, prawn sauce, rice paper roll
- N **GRILLED CORN** (V) 85
 Cotija cheese, tajin, chipotle crema
- N **PADRON PEPPERS** (V) 75
 Crispy quinoa, housemade ranch sauce
- N **BEETROOT DIP** (V) 85
 Pickled nopales, rueditas chips
- N **BLACK BEAN HUMMUS** (V) 85
 Chipotle, corn tortilla chips
- N **CRISPY ARTICHOKE HEARTS** (V) 110
 Poblano chile sauce
- N **CRAB CAKES** † 130
 Charred green onion crema
VEGAN OPTION AVAILABLE!
- N **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
- N **ROASTED BABY CHICKEN** 295
 Mole, pico de gallo, charred spicy pineapple, lard
- S **48HR CHARRED BONE IN BEEF RIBS (850G)** 595
 Mango infused BBQ sauce, toasted sesame seeds, cilantro
- N **GRASS FED HANGER STEAK (300G)** 380
 Mojo de Ajo
- N **ROASTED BONE MARROW** † 125
 Salsa macha, green mango, jicama, tortilla

SIDE DISHES

- CORN BREAD** (V) 45
 Herb butter
- BRUSSELS SPROUTS** (V) 65
 Chimichurri
- N **HAWAIIAN MACARONI SALAD** (V) 65
 Potato, egg, carrot, garlic aioli, scallions
- COCONUT JASMINE RICE** (V) 65
- N **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
- N **FLAN NAPOLITANO** 75
 Dulce de leche ice cream, tequila whipped cream

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

