

# tierra A LA MESA

## APPETIZERS

Beef tartare [GF]	\$18
Baked provoleta, sweet chili sauce, served with rustic bread [VG]	\$16
*Spring rolls, wakame seaweed, sweet chili sauce, and toasted sesame seeds [V]	\$13
Fish ceviche with passion fruit sauce [GF] [NF]	\$14
Shrimp or vegetable gyozas with cilantro ponzu sauce [NF]	\$14
Tempura shrimp with red curry sauce [NF]	\$16
*Mezze: tzatziki, hummus, mixed olives, fresh vegetables, labneh, bocconcini, extra virgin olive oil, balsamic vinegar reduction, pita bread, and chips [VG]	\$27
Soup of the day	\$11

## SALADS

Burrata with cherry tomatoes, pistachios, basil pesto, and balsamic vinegar glaze [VG] [GF]	\$18
*Mixed garden greens, grilled pears, blue cheese, caramelized nuts, and berry vinaigrette [VG]	\$15
Farfalla Monarca: pasta, cherry tomatoes, strawberries, buffalo mozzarella, basil pesto, edamame, with grilled chicken or tofu	\$22
Fractal: grilled romanesco broccoli, cherry tomatoes, red onion, almonds, raisins, and cilantro-lemon dressing [V] [GF]	\$15

## PASTAS

Tagliatelle Arrabbiata with shrimp	\$33
*Gnocchi ai Quattro Formaggi with almond crust [VG]	\$31
Spaghetti Amatriciana	\$31

\*Chef's Recommendation

[GF] Gluten free [VG] Vegetarian [V] Vegan [NF] Nuts free

If you have any dietary restrictions or allergies, please inform the staff. Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Taxes (13%) and service charge (10%) are not included in the prices. Prices are in U.S. dollars.

# FAMILY-STYLE CHARCOAL GRILL

## ANGUS, US CHOICE [40 MIN PREPARATION TIME]

Ribeye 400g	\$59
*Tri-tip 1000g	\$60
Tomahawk 1100g	\$106
Chateaubriand with ghee and tarragon 500g	\$59
Flank Steak 250g	\$41

## NATIONAL

*Airline chicken breast 400g	\$24
Catch of the day with grilled green beans 500g	\$38

## SIDES

Mushroom stew	\$17
Grilled vegetables	\$15
Truffle potatoes	\$17
Squash purée casserole with gorgonzola cheese	\$15
Sweet plantains with cheese and bacon	\$13
Baladi eggplant	\$13

# FISH AND SEAFOOD

*Baked dorado with almond crust, Dijon mustard sauce, potato gratin, and vegetables	\$32
Trout with caribbean-style coconut sauce, sweet plantains, and aromatic rice	\$29
Grilled octopus, chimichurri, squash purée with gorgonzola cheese, and truffle potatoes [NF]	\$35

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## SPECIALTIES

Beef tenderloin, Port wine sauce, potato gratin, and vegetables [GF]	\$34
*Yakisoba: rice noodles stir-fried with vegetables, fresh mushrooms, wasabi sauce, and sesame seeds [V] [GF]	\$29
Char siu-style pork ribs, aromatic rice, and coleslaw [GF] [NF]	\$33
Stir-fried chicken with vegetables and peanuts in a spicy Kung Pao sauce, served with aromatic rice [GF]	\$30

## STREET FOOD

Tierra burger: brioche bun, 220g Angus patty, provolone cheese, lettuce, tomato, bacon jam, crispy onions, chipotle mayo, and waffle fries	\$22
Vegan wrap: grilled vegetables, pumpkin seeds, hummus, mixed greens, cilantro-lemon dressing, and waffle fries [V]	\$14

## DESSERTS

Coconut flan	\$10
Brownie sandwich filled with ice cream	\$14
Banoffee	\$12
Dessert of the day	\$13

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## SIGNATURE COCKTAILS

<b>La Picosita:</b> Mezcal, triple sec, pineapple-jalapeño cordial, and lime juice	<b>\$20</b>
<b>Osa Mule:</b> Vodka, passion fruit, lime juice, ginger syrup, and soda water	<b>\$15</b>
<b>Wild Love:</b> Gin infused with red berries, strawberry-rosemary cordial, and tonic water	<b>\$14</b>
<b>La Ceiba:</b> Bourbon, Amaro di angostura, Vermouth rosso, orange juice, and cocoa bitters	<b>\$17</b>
<b>Flor de Noche:</b> Dark rum, citrus cordial, and cocoa bitters	<b>\$13</b>
<b>Ave del Paraíso:</b> Tequila, Aperol, pineapple juice, lime juice, and sugar syrup	<b>\$14</b>

## COCKTAILS

Bloody Mary.....	<b>\$11</b>
Gin & Tonic.....	<b>\$12</b>
Piña Colada.....	<b>\$12</b>
Caipirinha.....	<b>\$12</b>
Mezcalita.....	<b>\$19</b>
Aperol Spritz.....	<b>\$15</b>
Negroni.....	<b>\$15</b>
Old Fashioned.....	<b>\$15</b>
Margarita.....	<b>\$11</b>
Cuba Libre.....	<b>\$10</b>
Pisco Sour.....	<b>\$11</b>
Sangría.....	<b>\$15</b>
Dry Martini.....	<b>\$10</b>
Daiquiri.....	<b>\$12</b>
Mojito.....	<b>\$12</b>
Mimosas.....	<b>\$11</b>
Cosmopolitan.....	<b>\$15</b>
Manhattan.....	<b>\$12</b>

## VODKA

Titos.....	<b>\$11</b>
Grey Goose.....	<b>\$15</b>
Absolut.....	<b>\$8</b>
Stolichnaya.....	<b>\$9</b>

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## WHISKY

JW Blue Label.....	\$56
JW Green Label.....	\$24
JW Black Label.....	\$15
Glenfiddich 15.....	\$20
Glenfiddich 12.....	\$13
Jameson.....	\$11
Jack Daniels.....	\$15
Jack Honey.....	\$13
Jim Beam White.....	\$10
Wild Turkey.....	\$11
Maker's Mark.....	\$14
Buffalo Trace.....	\$11
Monkey Shoulder.....	\$15
Crown Royal.....	\$12

## RUM

Centenario 25.....	\$28
Captain Morgan.....	\$6
Flor de caña 12.....	\$13
Centenario 7.....	\$7
Ron de coco.....	\$6

## GIN

Bombay.....	\$9
Hendricks.....	\$13
Beefeater.....	\$7
Tanqueray.....	\$9
The Botanist.....	\$18

## BRANDY & COGNAC

Rémy Martin VSOP.....	\$27
Camus VS.....	\$21
Hennessy XO.....	\$77

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## TEQUILA

Herradura.....	\$21
Don Julio Reposado.....	\$18
Don Julio Blanco.....	\$17
Patron Silver.....	\$19
Mezcal Montelobos.....	\$16
Milagro Silver.....	\$11

## LICOR

Baileys.....	\$7
Disaronno.....	\$12
Frangelico.....	\$12
Jägermeister.....	\$6
Cointreau.....	\$14
Grand Marnier.....	\$13
Aperol.....	\$8
Campari.....	\$9
Kahlua.....	\$7

## DOMESTIC BEER

Bavaria Gold.....	\$6
Imperial.....	\$5.50
Imperial Light.....	\$5.50
Pilsen.....	\$6

## IMPORTED BEER

Heineken.....	\$7
Corona.....	\$7

## SOFT DRINKS

San Pellegrino.....	\$11
Water 600ml.....	\$4
Club Soda.....	\$4.5
Coca Cola.....	\$4.5
Sprite.....	\$4.5
Ginger Ale.....	\$4.5
Tonic Water.....	\$4.5
Iced Tea.....	\$4
Smoothie.....	\$6
Milk Shake.....	\$11
Flavored Lemonade.....	\$5

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