

for the table

guacamole and chips _(vg)	guacamole, pico de gallo, tatemada sauce, organic tortilla chips
burrata and melon _(v, d)	burrata, cantaloupe, watermelon, strawberries, frisee white balsamic dressing
green salad _(vg)	mixed greens, cucumber, avocado, pepitas
tuna tostada	guacamole, ahi tuna, furikake, chive
hawaiian walu ceviche	mango, avocado, cucumber, red onion, habanero oil
ahi tuna poke bowl	sushi rice, spicy furikake, tosaka nori, edamame avocado, spicy mayo, salsa macha

tacos

chicken	guajillo adobo, grilled pineapple pico de gallo, chicharron
spanish octopus	braised octopus, carrot slaw, talla aioli, corn tortilla
artichoke _(vg)	grilled hen of the woods, asparagus, avocado, carrot slaw

entrées

slow cooked cauliflower _(vg)	paprika tomato salsa, pico de gallo, avocado mousse
pan seared salmon _(d)	garlic yogurt, balsamic glazed carrots
grilled skirt steak	tomato salsa, chimichurri, blistered tomatoes, olive oil

desserts

strawberry tarte _(v, d)	lemon curd, olive oil cake, strawberries, basil
flourless chocolate cake _(v,d)	chocolate mousse and biscuit, blood orange, chantilly
fruit plate _(vg)	sliced seasonal fruit
ice creams _(v, d) and sorbet _(vg)	chef's daily selection