



Restaurant Week Menu

WINE PAIRING \$40 | + PERIGORD TRUFFLE \$15/gm

ALADDIN BURRATA

*Burrata, tamarind hummus, fried lentil tabbouleh, apple compote, manoush
or*

CEVICHE

Gentle poached shrimp, sweet potato leche de tigre, chiles toreados dressing, rye chip



BATATA

*Nixtamalized sweet potato, sumac seasoned labneh, crispy quinoa
or*

LUBINA

*Aged branzino filet, kabocha tamal, kumquat, fish consommé with koji, finger lime oil
or*

CORDERO

Robuchon pomme purée, red cabbage confit, lamb jus, truffle



LA NUBE

*Passion fruit lychee gel, amaretto-vanilla custard, white chocolate foam, pistachio ice cream
or*

CHOCOBANANA

Olive oil cocoa crumble, burnt banana ice cream. 72% cremeux, halva caramel, sugar tuile

We will seek perfection. But we will never achieve it. We don't want to. We will be Imperfecto.