



**• TO SHARE •**

**WHITE TUNA CRUDO** (GF, KF)  
 White tuna, watermelon, lacto-fermented  
 tomato, sweet lemon juice, grilled avocado  
**\$ 16**

**BRISKET SLIDER**  
 Toasted brioche bread, braised brisket,  
 blueberry chucrut, yolk gel, beef jus  
**\$ 16**

**CORVINA AGUACHILE** (GF, KF)  
 Corvina aguachile, radishes, avocado,  
 crunchy corn, sweet lemon sorbet  
**\$ 20**

**SMOKED CEVICHE** (GF, KF)  
 Smoked & cured snapper, citric coconut  
 milk, yogurt, cucumber, plantain chips  
**\$ 18**

**WHITE TUNA STEAKS** (KF)  
 Seared white tuna steaks, nori &  
 mushroom dashi, daikon, taragon gel  
**\$ 22**

**BEEF STEAK TARTARE**  
 Smoked & cured beef, caramelized bone  
 marrow, mustard icecream, toasts  
**\$ 22**

**GRILLED OCTOPUS**  
 Grilled octopus, kefir yogurt,  
 confit potatoes, leeks chimichurri  
**\$ 24**

**STICKY RICE**  
 Sticky rice enriched with beef jus,  
 mixed vegetables, popcorn, fried egg  
**\$ 14**

**• FROM THE GARDEN •**

**ROASTED CARROT SALAD** (GF, KF, V) 🌱  
 Grilled & glazed carrots, peanut labneh,  
 fresh hearts of palm, watercress, figs  
**\$ 18**

**POPINO SALAD** (GF, KF, V)  
 Mixed greens, home-made labneh balls,  
 pickles, pomagranate dressing, sesame  
**\$ 16**

**GRILLED BABY LETTUCE** (KF, V) 🌱  
 Grilled baby lettuce, morroccan lemon  
 vinagrette, pistacho crumble  
**\$ 14**

**BABY CORNS** (KF, V)  
 Grilled baby corn, salted caramel  
 butter, shaved shiitake, herb salad  
**\$ 12**

**ROASTED CAULIFLOWER** (KF, V)  
 Roasted cauliflower, tahini sauce,  
 pomagranate seeds, fresh herbs  
**\$ 18**



## • ENTREES •

**GOAT CHEESE CAPELLETIS** (KF, V) 🥜  
Home-made pasta filled with goat cheese,  
walnut & truffle cream, sage, arugula  
**\$ 18**

**MUSHROOM FETTUCCINI** (KF, V)  
Home-made black garlic pasta, mixed  
wild mushrooms, pecorino cheese  
**\$ 22**

**GNOCCHIS WITH BRISKET**  
Butternut squash gnocchis, braised  
brisket, beef jus, parmesan cheese  
**\$ 24**

**CRUNCHY PORK** (GF)  
Crunchy pork, carrot and beet mole  
sauce, lacto-fermented blackberries  
**\$ 34**

**COWBOY STEAK** (650g) (GF)  
Grilled cowboy cut, beef jus,  
triple-cooked potatoes  
**\$ 88**

**NEW YORK STEAK** 12oz (GF)  
Grilled prime new york steak  
**\$ 45** (KF option \$55)

**SKIRT STEAK** 12oz (GF)  
Grilled prime skirt steak  
**\$ 45** (KF option \$55)

**BEEF FILLET**  
Grilled beef fillet, truffled mushroom  
puree, confit mushroom, beef jus  
**\$ 34**

**DENVER STEAK** 12oz  
Grilled denver steak, dijón mustard,  
scallions, roasted plantain puree  
**\$ 48**

**GLAZED LAMB LEG** (2-3 ppl)  
Lamb leg braised for 36 hours, cassava  
tortillas, fresh vegetables, sauce  
**\$ 64**

**CATCH OF THE DAY** (1000g) (GF, KF)  
Whole grilled seabass, roasted tomato &  
curry sauce, fresh herbs, fried plantains  
**\$ 42**

**GREEN SEABASS** (200g) (GF, KF)  
Pan seared seabass, grilled bok choy, green  
curry sauce, green pea & chayote salad  
**\$ 28**

**POPINO SEABASS** (200g) (GF, KF) 🥜  
Seabass in butter & wine sauce, glazed  
carrot with honey, shredded walnut  
**\$ 24**

**SMOKED CHICKEN BREAST** (KF)  
Smoked chicken breast, baby gem  
lettuce, grilled mushrooms, corn  
**\$ 20**

## • SIDES •

**FRIED PATACONES \$8**

**TRIPLE COOKED POTATOES \$9**

**SILKY MASHED POTATOES \$8**

(GF) GLUTEN FREE | (KF) KOSHER FRIENDLY | (V) VEGETARIAN | 🥜 NUTS