



• 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