

POPINO

• TO SHARE •

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

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

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

WHITE TUNA STEAKS (KF)
Seared white tuna steaks, nori & mushroom dashi, daikon, taragon gel
\$ 18

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

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

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

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

• OUR GARDEN •

ARUGULA SALAD (KF, V)
Arugula, baby lettuce, peas, orange, pumpkin seeds, parmesan cheese, vinagrette
\$ 14

HARVEST KALE SALAD (KF, V)
Asparagus, kale, radicchio, snap peas, celery, cranberries, Popino vinagrette
\$ 16

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

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

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

(GF) GLUTEN FREE (KF) KOSHER FRIENDLY (V) VEGETARIAN (N) CONTAINS NUTS

• MEATS •

BEEF FILLET

Grilled beef fillet, truffled mushroom puree, confit mushroom, beef jus

\$ 34

NEW YORK STEAK 12oz (GF)

Grilled prime new york steak

\$ 38

SKIRT STEAK 12oz (GF)

Grilled prime skirt steak

\$ 38

DENVER STEAK 12oz

Grilled denver steak, dijón mustard, scallions, roasted plantain puree

\$ 48

CRUNCHY PORK (GF)

Crunchy pork, carrot and beet mole sauce, lacto-fermented blackberries

\$ 34

GLAZED LAMB LEG (2-3 ppl)

Lamb leg braised for 36 hours, cassava tortillas, fresh vegetables, sauce

\$ 64

TOMAHAWK STEAK 1000g (2-3 pax)

Grilled Tomahawk, beef jus, triple-cooked potatoes

\$ 92

• FISH & CHICKEN •

POPINO SEABASS 200g (GF, KF, N)

Grilled seabass, coconut & cashew sauce, fresh fennel & herbs salad, radishes

\$ 24

GREEN SEABASS (200g) (GF, KF)

Pan seared seabass, grilled bok choy, green curry sauce, green pea & chayote salad

\$ 28

CATCH OF THE DAY (1000g) (GF, KF)

Whole grilled seabass, roasted tomato & curry sauce, fresh herbs, fried plantains

\$ 42

SMOKED CHICKEN BREAST (KF)

Smoked chicken breast, baby gem lettuce, grilled mushrooms, corn

\$ 20

• PASTAS •

GOAT CHEESE CAPELLETIS (KF, V, N)

Home-made pasta filled with goat cheese, walnut & truffle cream, sage, arugula

\$ 18

RIGATONI POPINO (KF, V, N)

Rigatoni pasta, cottage cheese sauce, brocolinis, almonds

\$ 16

FETTUCCINI PRIMAVERA (KF, V)

Fettuccini in lemon sauce, fresh tomatos, bell pepper gremolata
add shrimp + \$4

\$ 18

GNOCCCHIS WITH BRISKET

Butternut squash gnocchis, braised brisket, beef jus, parmesan cheese

\$ 24

• ACCOMPANIMENTS •

TRIPLE COOKED POTATO

\$7

FRIED PATACONES

\$7

SILKY MASHED POTATOES

\$8