

## RAW BAR

HAMACHI TIRADITO (GF) .....	16
Heirloom tomato jam, peppermint infused olive oil, lemon zest, roasted pignolis, crispy quinoa	
CEVICHE MIXTO (GF).....	15
Scallops, pulpo, squid, cucumber, avocado, cilantro, aji amarillo leche de tigre	
ESCABECHE DE PULPO (GF). ....	17
Chorizo colorado, scallions, capers, cilantro, grape tomatoes, chipotle hummus	
EL SALMON BRULEE (GF) .....	16
Verlasso Salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens	
CRUDO TASTING.....	30
Chef's selection of three from above	

## STARTERS

EL GUACAMOLE (V) (GF) .....	12
Hass avocado, tomato, onion, cilantro, cotija cheese, corn tortilla chips	
QUESO FUNDIDO.....	12
Chihuahua cheese, spanish chorizo, caramelized onion, toasted bread	
LOBSTER TAQUITOS (4).....	20
Crispy wonton shells, grilled pineapple, avocado cream, spicy Kewpie mayo	
LOBSTER & BAKED EGG (GF).....	20
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented toasted bread	
EMPANADAS { BEEF - CORN - PORK } two per order.....	8

## SOUP & SALADS

Add: Salmon, Shrimp, Chicken or Steak.....7

CHICKEN NOODLE SOUP.....	12
Poached egg, yuca, corn, carrots, green peas, scallions, aji amarillo	
GRILLED CAESAR (V) (GF).....	13
Grilled romaine, tomato confit, Dominican fried cheese croutons, pickled radishes, Caesar dressing, anchovy salt	
WARM FARRO (V) .....	13
Farro, parsnips, beets, feta cheese, cherry tomatoes butternut squash, orange maple vinaigrette	
BABY KALE .....	13
Carrots, beets, red onion, grilled corn, manchego cheese, deviled eggs, pomegranate molasses vinaigrette	

## MAIN SELECTION

MUSSELS .....	23
Corn on the cob, hard boiled egg, chorizo, garlic potato wedges, cilantro, white wine and tomatoes	
CRAB MEAT BLACK RAVIOLI.....	18/29
Handmade pasta, ricotta cheese, creamy clam sauce	
BLACK PEPPER SPAGHETTI BOLOGNESE.....	17/25
Handmade pasta, ground meats, onions, celery, carrots, tomato sauce	
SANGRIA BRAISED SHORT RIB.....	26
Truffle creamy polenta, mushrooms ragu	

### FROM THE SEA

OYSTERS COAST TO COAST 3 each  
OYSTER SHOOTERS 6 each  
add pisco or tequila 3

ALASKAN KING CRAB LEG 29  
JUMBO SHRIMP COCKTAIL 5 each

### SEAFOOD TOWER

4 Jumbo Shrimp, 24 Raw Oysters  
1 1/4 lbs Lobster, Alaskan King Crab Leg,  
4 Oyster Shooters, Crudo Trio Tasting

COCKTAIL SAUCE | MIGNONETTE | CLARIFIED BUTTER

SUSTAINABILITY, QUALITY ASSURANCE, ECO FRIENDLY

## SIGNATURE DISHES

PACU FISH RIBS....30  
Grilled Brazilian fish ribs, orange chipotle BBQ sauce, coconut rice

MOQUECA MIXTA (GF)....33  
Squid, shrimp, mussels, white fish, scallops, soy beans, spanish chorizo, bacalao, green coconut rice, dende oil

ARGENTINIAN BBQ (for two) ...70  
Short rib, hanger steak, chicken, pork loin chorizo, blood sausage, sweetbread, fries, salad

## SIDES

7

EGGPLANT CHAMBOTA  
RUSSIAN POTATO SALAD  
GRILLED BROCCOLI RABE  
FRENCH FRIES  
COCONUT RICE

## LAS TABLAS

(GF) PERFECTLY GRILLED PROTEINS ARE ACCOMPANIED BY 5 SEASONAL VARIETY OF "CAZUELITAS" TASTING

HANGER STEAK 12oz.....	29
Certified Black Angus, Domestic	
BONELESS CHICKEN BREAST.....	24
Organic	
VERLASSO SALMON 8oz.....	29
Patagonia, Chile	
PULPO (Octopus).....	33
Spain	
LOBSTER 1 1/4 lbs.....	M/P
Maine	

### CAZUELITAS

EGGPLANT CHAMBOTA | RUSSIAN POTATO SALAD | CELERY ROOT GRATIN | GRILLED BROCCOLI RABE | CHIMICHURRI SAUCE

(V) VEGETARIAN | (GF) GLUTEN FREE

Named after the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.