

FRESCO COCINA

modern latin cuisine

SMALL PLATES

ROASTED POBLANO CORNBREAD 8

orange honey butter

VENEZUELAN TEQUEÑOS 15

crispy queso blanco "cheese sticks" | guasacaca sauce

PERUVIAN CEVICHE 19

pacífico seabass | leche de tigre | aji amarillo
choclo | sweet potato

SHRIMP & OCTOPUS COCKTAIL 18

charred avocado | plantain chips | red onion
tomato | cilantro

BRAISED SHORT RIB EMPANADA 16

pickled raisins | aji verde sauce

CRISPY CALAMARI 18

cherry peppers | rocoto pepper aioli | chimichurri

STEAMED MUSSELS 18

sweet onions | garlic | longaniza sausage
white wine | oregano

CHARRED SPANISH OCTOPUS 18

patatas bravas chilenos | cipolinni | chipotle aioli

MOQUECA DE CAMARÃO - BRAZILIAN SOUP 14

shrimp | sweet peppers | tomato | scallion
coconut milk | azeite de dende

STREET TACOS

3x served on local corn tortillas

BRAISED SHORT RIB 18

grilled scallion | chipotle aioli

ACHIOTE ROASTED PORK 16

pickled onions | avocado | cotija

PORTOBELLO MUSHROOM 14

roasted corn relish | grilled chayote | aji verde sauce
add: rice & beans 6

COCINA TACOS

3x served on fresh hand pressed blue corn tortillas

BEER BATTERED PACIFICO SEA BASS 20

cabbage | avocado | charred lime crema

CHIPOTLE GLAZED OCTOPUS 21

jicama-jalapeno slaw | avocado emulsion

add: rice & beans 6

SALADS

add: grilled chicken +8 | grilled shrimp +12 | salmon +10

COCINA CAESAR SALAD 12

little gem lettuce | blue corn crisps cotija cheese
poblano caesar dressing

ORGANIC MIXED GREENS 14

jicama | pickled red onions | carrots | queso fresco
cilantro vinaigrette | toasted pepitas

SEAFOOD

WHOLE ROASTED HUACHINANGO VERACRUZ 36

red snapper | roasted tomatoes | serrano | kale | charred lemon
manzanilla olives

MOLE SPICED SALMON 31

rice & beans | green onion vinaigrette

ARROZ CON CAMARONES 32

tiger shrimp | annatto rice | poblano sweet peppers
tomato-onion crudito

ROASTED CHILEAN SEABASS PIBIL 38

achiote | black rice | chayote squash | roasted corn salsa

MEATS

BRAZILIAN CHURRASCO 38

prime skirt steak | fingerling potatoes | cipolinni charred
broccolini | herb chimichurri

PERUVIAN LOMO SALTADO 35

sautéed angus beef tenderloin tips | onions | peppers | aji amarillo
tomatoes | soy | rice

PERUVIAN ROASTED CHICKEN BREAST 32

choclo | sweet potato | kale | spicy cilantro yogurt sauce

VENEZUELAN PABELLÓN CRIOLLO 32

beef braised short rib | sweet peppers | tomato | black beans
onion | steamed rice | maduros

SANDWICHES

URUGUAYAN CHIVITO SANDWICH 18

braised pork shoulder | black forest ham | mozzarella
lettuce | tomato

add: fried egg +2

PERUVIAN STYLE CHICKEN SANDWICH 18

smashed avocado | pickled onions | aji verde aioli

SIDES

YUCA FRIES - rocoto aioli 6

CILANTRO-LIME RICE & BEANS 6

PLANTAIN CHIPS or MADUROS 4

CHARRED BROCCOLINI 8

PATATAS BRAVAS - chipotle aioli 8

CRISPY MOLE SPICED DUROS 3

(first order on the house)

we support local, sustainable and organic practices whenever possible

consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

20% gratuity added to parties of 8 or more

Corkage fee \$30