

THE CHEF'S LIST

OYSTERS & CAVIAR (6) 28

East coast oysters, Caviar, fermented adobo, cachucha oil

CROQUETAS CON CAVIAR 12

Ropa vieja croquettes, pickled golden raisins mayo, imperial white sturgeon caviar.

COSTILLAS A LA BRASA 25

Pork ribs, guava barbacoa, cancha crumbs, chives

ARROZ DE WAGYU 30

(Limited availability)

Petite roasted ends, beef jus, charred sofrito, aioli

LANGOSTA THERMIDOR MP

Whole Maine lobster, aji Amarillo au gratin, parmesan truffle, crumbs.

KC SEAFOOD PLATTER 130

Whole Maine lobster "Thermidor", grilled red snapper, shrimp & fried calamari.

FLAN DE CALABAZA 9

Pumpkin egg custard, vanilla-bourbon caramel sause, pumpkin seeds "garrapiñada"

CHOCOLAND 10

Nutella mousse, cocoa biscocho, amaretto, dark chocolate, guajillo powder

CONSUME ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



C A B A N A