

GLUTEN FREE MENU

{CEVICHE}

MAINE DIVER SCALLOP	16	ECUADORIAN SHRIMP	15
Celery leche de tigre, pomegranate and elderflower		Fire-roasted tomatoes, orange juice, avocado and corn nuts <i>{no corn nuts}</i>	
THAI MIXTO	16	YELLOWTAIL KINGFISH	16
Crab, shrimp, octopus and fluke with coconut-leche de tigre, mango and tomatillo		Peruvian and corn & potato salad, lime juice & aji panca glaze	
PERUVIAN BLACK BASS	16	JAPANESE RED SNAPPER	17
Scallop-aji rocoto puree, key lime juice, cilantro and yucca fries		Key lime juice, red onion, chili limo and sweet potato	

May not have the potatoes or sauces that accompany the ceviche tasting

{APPETIZER}

GLORIA'S BLACK BEAN SOUP	7
Crema fresca <i>{no croquetas}</i>	
ENSALADA DE TIERRA VERDE	8
Baby arugula, roasted mushroom escabeche and goat cheese "croquetas" <i>{no bread crumbs on croquetas}</i>	
CALABASA SQUASH SOUP	10
Peekytoe crab meat, chili spiced pumpkin seeds, pumpkinseed oil	
SHRIMP ANTICUCHOS	10
Mint-jicama slaw with aji panca glaze	
EMPANADA DE VERDE	13
Spinach, manchego and artichoke escabeche	
PULPO CON CAUSA	16
Grilled octopus, Peruvian olive puree and Yukon potato with aji amarillo	
ROYAL PALM DATES	12
Almond stuffed dates wrapped in bacon with blue cheese	

{SIDES}

SWEET PLANTAINS <i>{no gremolata}</i>	6
TOSTONES	5
AJILLO SPINACH	5
GRILLED ASPARAGUS	6
MOROS Y CRISTIANOS	5

{ENTREES}

GRILLED BRONZINO	28
Garbanzo bean stew and salsa verde <i>{No lemons}</i>	
BRAZILIAN SHRIMP STEW	26
Collard greens, coconut and cashews with white rice and lime	
MAHI MAHI "ENCENDIDO"	26
Forest mushroom escabeche, creole tomato sauce, toasted almonds	
ORGANIC SALMON ASOPADO	25
P.E.I. mussels, littleneck clams, rice, potatoes, saffron scented broth	
RUM CURED DUCK BREAST	26
Creamy yucca, duck vigoron with smoked currants	
LECHON ASADO	24
Crispy roasted pork, congri rice and sour orange mojo	
VACA FRITA	26
Pan seared skirt steak, black beans, white rice and tomato escabeche	
100Z NEW YORK STRIP	32
Sweet corn harina, cipollini onion "mojo", tarragon chimichurri <i>{without harina shell}</i>	
CHICKEN COMBO	22
Grilled breast over saffron scented Valencia rice and chicken "ropa vieja"	
GRILLED BERKSHIRE PORK CHOP	26
Maple pumpkin seed mojo and pickled red onions	
CREAMY COCONUT QUINOA	19
Seasonal vegetables, sweet corn powder and chayote squash salad	
SUGARCANE TUNA	30
Creamy hearts of palm rice, pickled chayote, sugarcane-sesame vinaigrette	

Some items may be prepared in the presence of gluten. Please consult your server.
March 11, 2011