

Menu Project

2007 - Ben Griffiths

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Aperitivos

Sopa del Dia 5. / 7.

Grilled Asparagus

Balsamic Reduction and Shaved Parmesan 11.

A Haystack of **Garlic French Fries** 9.

Filet Mignon Tartare

Garlic French Fries 21.

Oaxacan Tamal

Mole, Black Beans, Corn & Jack Cheese 11.

Moroccan Eggplant

Cilantro, Ginger and Garlic 11.

Tacos Barbacoa

Beef Cheeks with Chile d'Arbol Salsa and Corn Tortillas 12.

Napo's Pupusa

Griddled Corn Masa Cake with Green Chile, Zucchini, Corn, and Jack Cheese, with Roasted Tomato Salsa and Salvadoran Escabeche 12.

Flash Sautéed Vietnamese Squid

Served on Arugula tossed with Tamarind, Mint, and Tomato 12. / 18.

Field Greens

Walnut Oil Vinaigrette and Frosted Piñones 8.

Hearts of Romaine

Maytag Bleu Cheese, Roasted Beets, and Chile Pecans 10. / 14.

Warm Brie

Whole Roasted Garlic with Salsas of Roasted Tomato~Jalapeño and Tomatillo 14.

Platos Fuertas

Seared Ahi Tuna

Japanese Yuzu Sauce, Jasmine Rice, and Spicy Papaya Salad 32.

Sauteed Sea Scallops

Vanilla Butter, served with Saffron Rice and Sauteed Asparagus 28.

Spaghetti Squash Primavera

Sauteed Sugar Snap Peas, Cherry Tomatoes, Shiitake Mushrooms, Asparagus, Zucchini and Carrots, tossed with Roasted Hazlenuts and Garlic, Served with Flash Fried Leks, and Pappadum 18.

Chicken Mole or Tofu Mole Enchiladas

Calabacitas, Fresh Corn Torte and Orange Jicama Salad 27.

Enchiladas

Sautéed Chard, Grilled Zucchini and Jack Cheese, Guajillo, Ancho and Chile d'Arbol Sauce with Cilantro Rice and Grilled Banana 21.

Plato Supremo

Chile Relleno, Chicken Mole Enchilada, Napo's Tamal, and Cilantro Rice 27. With Beef Taco 29.

Cochinita Pibil

Yucatan Style Tacos with Pork, Slow Cooked in Achiotte and Orange Sauce, Served with Black Beans, Guacamole, Jicama Salad, Corn Tortillas and Habanero-Marinated Onions 27.

Grilled Filet Mignon

Sautéed Portobello Mushrooms, Chinese Long Beans, with Your Choice of Garlic French Fries, Grilled Corn or Yukon Gold Mashed Potatoes 38.

Grilled 8 oz. Double Lamb Chops

Pomegranate Molasses and Sauteed Sugar Snap Peas, and Your Choice of Yukon Gold Mashed Potatoes, Grilled corn or Garlic French Fries 37.

Jefes de Cocina: Katharine Kagel, Pablo Landaverde, Presciliano Ruiz

We are unable to offer separate checks, an 18% gratuity will be added to parties of 5 or more.