



ARCANO

"TASTE THE GABLES"

Lunch

STARTERS

Choice of

GUACAMOLE AHUMADO

Avocado, Pumpkin Seeds, Tomato, Radish,
Jalapeño Charcoal Oil
Crispy Cocoa Bread (GF - VG)

CROQUETAS DE CAMARON

Crispy Spanish Croquetas
Shrimp, Citrus Emulsion (G - L)

SALPICON DEL MAR

Chilled Seafood Salad, Peppers,
Crispy Roots (GF - L) - **Add 7**

ENSALADA DE BERRO Y ESPINACA

Watercress, Baby Spinach, Ancestral Seeds,
Tamarind Dressing, Cashews,
Honduran Cheese (GF - V - L)

PASTELITOS DE CORDERO

Braised Lamb Empanaditas, Blue Corn,
Achiote Emulsion, Pickled Onion (GF)

CEVICHE

Strawberry Leche de Tigre, Corvina, Avocado,
Chili, Crispy Chips (R - GF) - **Add 5**

MAINS

Choice of

CORVINA A LA PLANCHA

Grilled Corvina Fillet, Quinoa Salad,
Zarza Criolla (GF)

COCHINITA PIBIL

Yucatán-Style BBQ Pork Sandwich,
Cocoa Bread, Spinach, Yuca Fries (G)

SMASHED BURGER

Half-pound Wagyu Burger, Sauteed
Mushrooms, Hibiscus Onions, Aioli (GF) - **Add 9**

ARROZ IMPERIAL

Cuban Imperial Rice, Sofrito,
Shrimp, Yuca Fries (GF)

MILANESA DE POLLO

Breaded Chicken Breast, Quesillo, Tomato
Jelly, Arugula Salad (G - L)

ENTRAÑA

Juicy Grilled Skirt Steak, Cilantro Chimichurri,
Raices Gratin (GF - L) - **Add 9**

DESSERTS

Choice of

MARQUESA DE CHOCOLATE

Rich and decadent; Arriba Chocolate Mousse,
Vanilla Cookies soaked in milk (G - L)

ZESTY TRES LECHES

Orange sponge cake soaked in sweet milk
and finished with lemon zest (G - L)

Price Per Person \$30 ++

R (Raw) - L (Lactose) - G (Gluten) - V (Vegetarian) - GF (Gluten Free)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.



ARCANO

TASTE THE GABLES

Dinner

STARTERS

Choice of

GUACAMOLE AHUMADO

Avocado, Pumpkin Seeds, Tomato, Radish,
Jalapeño Charcoal Oil
Crispy Cocoa Bread (GF - VG)

CROQUETAS DE CAMARON

Crispy Spanish Croquetas
Shrimp, Citrus Emulsion (G - L)

SETAS LOCALES

Gratitude Garden King Trumpet and Oyster
Mushrooms, Honey-Tamarind Glaze,
Lemon Zest (GF)

CEVICHE

Strawberry Leche de Tigre, Corvina, Avocado,
Chili, Crispy Chips (R - GF)

CALAMARES ON FIRE

Roasted Squid, Crispy Chorizo, Pineapple,
Jalapeño, Hibiscus, Cilantro (GF) - **Add 7**

MAINS

Choice of

PARGO CARIBEÑO

Pan Seared Snapper Fillet, Island Rice,
Achiote-Lime Sauce (GF)

PATO CON MOLE

Seared Duck Breast, Spiced Mole,
Corn Puree (GF - L)

QUINOA CON SETAS

Andean Red Quinoa, Mango, Bell Peppers,
Gratitude Mushrooms (GF - V)

ENTRAÑA A LA PARRILLA

Grilled Skirt Steak, Cilantro Chimichurri,
Raices Gratin (GF - L)

ARROZ MARINERO

Seafood Rice, Shrimp, Fish, Calamari, Octopus,
Zarza Criolla (GF) - **Add 9**

DESSERTS

Choice of

ZESTY TRES LECHES

Orange sponge cake soaked in sweet
milk & finished with lemon zest (G - L)

PAN DE PLATANO

Our Latin twist on banana bread, crumbly,
served with Plátano Maduro Ice Cream (G - L)

Price Per Person \$45 ++

R (Raw) - L (Lactose) - G (Gluten) - V (Vegetarian) - GF (Gluten Free)

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