



ARCANO

TASTE THE GABLES

Dinner

STARTERS

Choice of

GUACAMOLE AHUMADO (GF - VG)

Avocado Cream, Pumpkin Seeds, Tomato, Radish, Jalapeño Charcoal Oil, Crispy Taro

CEVICHE (GF)

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

CROQUETAS DE CAMARONES (G - L)

Crispy Spanish Shrimp Croquetas, One Irresistible Bite at a Time

SETAS LOCALES (GF)

Gratitude Mushrooms, Honey-Tamarind Glaze

PASTEL DE CANGREJO (GF)

Lump Crab Cake, Avocado Aioli, Watercress - **Add 9**

MAINS

Choice of

PARGO CARIBEÑO (GF)

Pan Seared Snapper Fillet, Island Rice, Achiote-Lime Sauce

PATO CON MOLE (GF - L)

Seared Duck Breast, Spiced Mole, Corn Puree

QUINOA CON SETAS (GF - V)

Andean Red Quinoa, Mango, Bell Peppers, Gratitude Mushrooms

ENTRAÑA A LA PARRILLA (GF)

Grilled Skirt Steak, Cilantro Chimichurri, Seasonal Roots Mil Hojas

ARROZ MARINERO (GF)

Seafood Rice, Shrimp, Fish, Calamari, Octopus, Zarza Criolla - **Add 12**

DESSERTS

Choice of

ZESTY TRES LECHES (G - L)

Orange sponge cake soaked in sweet milk & finished with lemon zest.

PAN DE PLATANO (G - L)

Our Latin twist on banana bread, crumbly, served with Plátano Maduro Mousse

Price Per Person \$45 ++

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.