**Bites**

- **Mezze Dip Trio**
  - Hummus, shankleesh, muhammara
  - Vegetarian
  - $15

- **Indian Samosas**
  - Savory vegetable filling, mandarin-chutney drizzle, middle eastern chickpea salad
  - Vegetarian
  - $15

- **Tuna Tataki**
  - Yellowfin, chickpea/edamame puree, sweet potato, peanuts
  - $22

- **Shishito Peppers**
  - Blistered peppers with a chili garlic sauce
  - Vegetarian
  - $14

- **Venezuelan Tequeños**
  - Queso blanco spears wrapped in dough
  - Vegetarian
  - $15

**Immigrant Dim Sum Experience**

World bites served in a triple deck bamboo steamer. 25 / person.

- **Tuna Tartar**
  - Yellowfin tuna, pineapple, daikon, avocado, shiso leaf

- **Cochinita Pibil Buns**
  - Pork, pickled onions, spicy mayo, cilantro

- **Chicken Kataifi**
  - Ground chicken, kataifi dough, spicy passion fruit

- **Almost Kibbeh**
  - Lamb, beef, pine nuts, bulgur, mint

- **Latin Wontons**
  - Plantain, serrano, cilantro, carrots, leeks
  - **Suggested Wine Pairing**
  - 7 (3oz) 1+1=3, Cygnus, Cava Reserva

**Plates**

- **Almond Ricotta Salad**
  - Mixed greens, fig, almond ricotta, hazelnuts, black garlic vinaigrette
  - Vegan
  - $23

- **Ukrainian Salad Rebuilt**
  - Potato, beet, aji amarillo mayo foam, poached egg, snap peas
  - Vegetarian
  - $23

- **Swordfish Carpaccio**
  - Cherry tomato, cucumber, chive oil, caper dressing, crispy croutons
  - $24

- **Chicken Milanesa**
  - Cassava breading, tomato sauce, cheese, mashed potato, gravy
  - $28

- **Thai Steak**
  - Prime angus steak, thai rice, plantains, peanuts, bacon-herb chimichurri
  - $39

- **Asian Cauliflower**
  - Kimchi marinade, green plantain puree, peanuts, coconut crust
  - $26

- **Branzino From The Levant**
  - Potato, avocado hummus, lebanese yoghurt sauce, tomato
  - MP

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.**

**Please Note That Food is Prepared in a Kitchen Where Cross-Contamination Could Occur. Not All Dietary Restrictions May Be Accommodated.**