

PASSED

Ⓥ Vegan Friendly: food items may come into contact with non-vegan ingredients Ⓥ Vegetarian Ⓞ GF Gluten-Free Ⓞ DF Dairy-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

MARKED

VEGETARIAN

DEILED EGGS

avocado + plantain + aleppo | 4.00 Ⓥ Ⓞ GF

MUSHROOM CROQUETTE

porcini mushroom + truffle mayo | 4.00 Ⓥ

MARKED GRILLED CHEESE

brioche + smoked cheddar + manchego + mayo + chili ketchup | 4.50 Ⓥ

CRISPY CASSAVA FRIES

jalapeño crema + lime chipotle salt | 4.00 Ⓥ Ⓞ GF Ⓞ DF

VEGAN

CRISPY CAULIFLOWER

tempero baiano + seasoned cassava flour + almond cream | 4.00 Ⓥ Ⓞ GF

PULLED JACKFRUIT AREPA

barbecue sauce + pickled onion | 4.50 Ⓥ Ⓞ GF Ⓞ DF

SWEET POTATO CRISP

plantain chip, adobo marinade, sweet potato, pineapple salsa, radish | 4.50 Ⓥ Ⓞ GF Ⓞ DF

MEAT

CHICKEN CROQUETTE

huancaína sauce | 5.00

MARKED SLIDER

house grind + shredded lettuce + curtido mayo + cheddar | 6.50

CHURRASCO CHICKEN WINGS

tempero baiano + cilantro crema | 5.00 Ⓞ GF

STEAK ANTICUCHO

picanha + panca marinade + jalapeño crema | 7.00 Ⓞ GF

DATES

double smoked bacon + pickled pepper + manchego cheese | 5.00 Ⓞ GF

SEAFOOD

SPICY TUNA CEVICHE

cucumber + panca tiger's milk + salsa criola | 4.50

SHRIMP ANTICUCHO

aji amarillo + pineapple + huancaína | 5.00 Ⓞ GF

SMOKED SALMON TOSTADA

crème fraiche + guindillas + cilantro crema + queso | 4.50 Ⓞ GF

SWEETS

APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 4.00

CHOCOLATE CHURROS

chocolate cremeaux + nutella powder | 4.00 Ⓥ

"LATIN MESS" TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00

ALFAJORES

shortbread cookie + dulce de leche | 4.00 Ⓥ



*Minimum order of 12 pcs per dish is required

STATIONS

VG Vegan Friendly: food items may come into contact with non-vegan ingredients **V** Vegetarian **GF** Gluten-Free **DF** Dairy-Free

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LITE *1 order feeds 20 guests

GUASACACA

venezuelan avocado dip + tortilla chips + queso salt | 40.00 **V** **GF**

PICADA

chef's selection of cured meats + cheeses + pickles + crisps | 155.00

CHILLED SEAFOOD PLATTER

ceviche, shrimp cocktail, oysters, scallop crudo, crab legs, tuna tiradito + sauces | 600.00 **GF**

VEGETABLE PLATTER

sweet potato + cauliflower + carrots + cherry tomatoes + brussels sprouts + red pepper + radish cello + zucchini + chickpea hummus | 110.00 **V** **DF**

ADD ADDITIONAL DIPS

roasted red pepper | 15.00
beet hummus | 15.00

MARKED TRIO DIPS

chickpea hummus + roasted red pepper + beet hummus + tortilla chips | 50.00

UPGRADE

toasted sourdough | 30.00 **V**

OYSTER SHUCKING STATION

100 east coast oysters + sides (lemons + horseradish hot sauce) + live shucker | 250.00 **DF**

MEDIUM

ROAST BEEF

AAA striploin + chimichurri | 33.00 per guest (manned) **GF** **DF**

*minimum 50 guests, 8oz per guest

GLAZED SALMON

atlantic salmon fillet + rocoto honey + aioli | 26.00 per guest (unmanned) **GF**

*minimum 25 guests, 5oz per guest

FRIED CHICKEN

fried chicken + biquinho sauce + buttermilk ranch | 15.00 **GF**

GRILLED SHRIMP & PINEAPPLE

grilled shrimp + ji amarillo + pineapple + huancaína | 12.00 **GF**

SIDES

COCONUT RICE

chive + pickled goji berry + toasted coconut | 5.00 per person **VG** **GF**

CHILI GARLIC POTATO

crispy potato + chili garlic butter + grana padano + guindilla | 5.00 per person **V** **GF**

SIDES (CONT.)

ROASTED BRUSSELS SPROUTS

sofrito + coconut milk + lime + aioli | 5.00 per person **VG** **GF**

ROOT VEG

warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette | 5.00 per person **V** **DF**

SALADS *1 order feeds 10 guests

KALE SALAD

"we the roots" kale + green goddess dressing + pickled onion + bread crumbs + grana padano + lemon | 65.00 **V**

CHIPOTLE CHOPPED SALAD

iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangrattato | 65.00

ORGANIC CAULIFLOWER

sunflower seeds + pickled goji berry + brazilian spice blend | 70.00 **VG**

SHISHITO PEPPER BOWL

vegan chive mayo + sunflower seeds | 60.00

COMPOSED BOWLS

FRIED CHICKEN + RICE

coconut rice + biquinho sauce + buttermilk ranch | 9.00 **GF**

GRILLED SHRIMP & PINEAPPLE + RICE

grilled shrimp + ji amarillo + pineapple + huancaína + coconut rice | 9.00 **GF** **DF**

ORGANIC CAULIFLOWER + RICE

sunflower seeds + pickled goji berry + brazilian spice blend + coconut rice | 8.00 **VG** **GF**

RAY'CHOS

tortillas + jalapeño salsa fresca + pickled onions + guasacaca + white cheese sauce + cilantro cress | 13.00 **GF**
Add Fried Chicken | 14.00
Add Beef Chili | 15.00

DESSERTS

DULCE DESSERT

caramel slice + flourless orange cake + GF brownie + strawberry cream tart, latin mess | 150.00 (50 pieces total) **V**

FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi + strawberry + seasonal berries | 140.00 **VG** **GF** **DF**