

# 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 + brussel 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

### KALE SALAD

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

1 order feeds 10 guests **V**

### DECONSTRUCTED WEDGE

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

1 order feeds 10 guests **V**

### 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 BOWL

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

## 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**