

## playa

### MEXICAN-INSPIRED CUISINE

**11** tortillas florales 8  
HOUSEMADE NIXTAMAL TORTILLAS, "INDIAN BUTTER"

**45** cabeza de oro 26  
AMUSE-BOUCHE OF LOBSTER,  
SCALLOP, TRUFFLE, JAMON IBERICO, CAVIAR

posole 12  
HEIRLOOM MAIZE,  
TRUFFLE, OREGANO LEAF

shrimp ceviche 14  
NARANJA, FRESNO CHILES, AVOCADO,  
CUCUMBER, ONION, CILANTRO

pulpo 12  
OCTOPUS, MANGO, WHITE SOY,  
MOROCCAN EXTRA-VIRGIN OLIVE OIL

**42** clams tamalli 12  
PISMO CLAM, POBLANO CHILES,  
SWEET CORN, GARLIC, OREGANO LEAF,  
BLISTERED CHILE VERDE MEUNIÈRE

**43** chile guero relleno 12  
TEMPURA CHILE STUFFED WITH CRAB,  
CORN, SOY, GINGER, SCALLION

bacalao negro fresco 29  
TAMARIND-AGAVE-LACQUERED BLACK COD FILLET,  
AMARANTH

duck enfrijolada 23  
BLUE CORN TORTILLAS, BLACK BEAN PUREE,  
CHEVRE, RED WINE CHILE SAUCE

yucatecan puerco pibil 26  
BANANA LEAF-WRAPPED PORK SHOULDER,  
BRAISED SOUS-VIDE

## conexiones

### RIVERA CLASSICS INSPIRED BY SPAIN AND SOUTH AMERICA

**10** post-columbian gazpacho 9  
TRADITIONAL COLD HEIRLOOM TOMATO SOUP

ecuadorian crudo 14  
HIROMASA, KUMQUATS, FRESNO CHILIES, CHIVES

**12** flan de elote 11  
CORN CUSTARD, BLACK QUINOA,  
SQUASH BLOSSOM SAUCE

piquillos rellenos 10  
STUFFED SPANISH PEPPERS, CHORIZO,  
GOLDEN RAISINS, GRUYERE

tamal 10  
BRAISED PORK SHORT RIB,  
SEASONAL MUSHROOMS, GUAJILLO SAUCE

melon del mar 17  
OLIVE OIL-POACHED LOBSTER, COMPRESSED MELON,  
CHILE VERDE GELEE

choros al vapor 12  
MUSSELS, CHORIZO, AJI AMARILLO PISCO BROTH

ensalada semana santa 12  
SEVILLA-STYLE SALAD OF BEETS, BLOOD ORANGE,  
GARBANZOS, MOORISH SPICES, PISTACHIO DUST

**23** vieras arabesque 30  
SEA SCALLOPS, EGGPLANT, PRESERVED LEMON,  
RAS EL HANOUT

pinturas (sides) 6  
FRIJOLE NEGROS / CALABACITAS /  
QUINOA & ESPINACAS

## tasting menu

### THREE MILLENNIA OF LATIN FOOD CONEXIONES

\$80 per person / wine pairings available 35/65  
ONLY AVAILABLE IF ORDERED BY THE ENTIRE TABLE

**10** caballitos of pre and post columbian gazpacho  
SHOTS OF SPAIN'S ICONIC CHILLED SOUP BEFORE AND AFTER THE AGE OF EXPLORATION

ensalada semana santa  
GARBANZOS, MEDJOOOL DATE VINEGRETA,  
SEVILLA ORANGES, INSPIRED BY CATHOLIC SPAIN

**24** horse latitudes  
ATLANTIC COD, IN THE SPIRIT OF  
NEW WORLD DISCOVERIES

**31** quechua  
SWEETBREADS, PERUVIAN POTATOES,  
HUACATAY FROM THE INCAN WORLD

**23** viera arabesque  
SEARED SEA SCALLOP  
PRESENTED MOORISH STYLE

**33** brazilian feijoada  
TRADITIONAL BLACK BEAN STEW  
WITH LAMB

yucatecan puerco pibil  
BANANA LEAF-BRAISED PORK SHOULDER  
FROM THE MAYAN WORLD

**54** xochimilco  
DESSERT TRIO INSPIRED BY MEXICO CITY:  
FLANS, POBLANO SORBET, GRANADA CLOUD

■ To hear Chef Sedlar explain these menus items in more detail, pick up your cell phone, dial **310-464-6884** and follow the prompts for a specially recorded audio tour featuring highlights of Latin cuisine's evolution.