

samba

SOUTH AMERICAN-INSPIRED CUISINE

30 venezuelan arepas 14

TRADITIONAL FRIED CORN CAKES
WITH SOFTSHELL CRAB IN THE STYLE
OF CARTAGENA, COLOMBIA

argentine mushroom carpaccio 11

KING OYSTER, BLUEFOOT, AND CHANTERELLE
MUSHROOMS, CHIMICHURRI SPICES, KAFFIR LIME

18 ecuadorian crudo 14

HIROMASA, KUMQUATS,
FRESNO CHILIES, CHIVES

bolivian anticuchos 11

WHITE SEA BASS SKEWERS MARINATED WITH SPICY
AJÍ YELLOW PEPPERS, SALSA SEMILLA

peruvian quechua 12

SWEETBREADS, PERUVIAN POTATOES, HUACATAY
FROM THE INCAN WORLD

choros al vapor 12

MUSSELS, CHORIZO,
AJI AMARILLO PISCO BROTH

puerto rican mofongo 26

WHITE SEA BASS FILLET WITH PLATANOS REFRITOS,
GARLIC, LARDO IBÉRICO

brazilian feijoada 34

FIRE-GRILLED LAMB CHOP,
BRAZILIAN BEAN-AND-CHORIZO STEW,
MALBEC REDUCTION

parilla 32

PAMPAS-STYLE RIB-EYE FILLET,
HABANERO CHILICHURRI, YUCCA CHIPS

conexiones

RIVERA CLASSICS INSPIRED BY
SPAIN AND MEXICO

11 tortillas florales 8

HOUSEMADE NIXTAMAL TORTILLAS,
"INDIAN BUTTER"

10 post-columbian gazpacho 9

TRADITIONAL COLD HEIRLOOM TOMATO SOUP

12 flan de elote 11

CORN CUSTARD, BLACK QUINOA,
SQUASH BLOSSOM SAUCE

piquillos rellenos 10

STUFFED SPANISH PEPPERS, CHORIZO,
GOLDEN RAISINS, GRUYERE

14 jamón ibérico de bellota pata negra 44

pollito 26

JIDORI CHICKEN BREAST, FIDEOS,
SPANISH PEANUT SALSA

23 vieiras arabesque 30

SEA SCALLOPS, EGGPLANT, PRESERVED LEMON,
RAS EL HANOUT

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

pinturas (sides) 6

FRIJOLES 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

23 viera arabesque

SEARED SEA SCALLOP
PRESENTED MOORISH STYLE

24 horse latitudes

ATLANTIC COD, IN THE SPIRIT OF
NEW WORLD DISCOVERIES

31 quechua

SWEETBREADS, PERUVIAN POTATOES,
HUACATAY FROM THE INCAN WORLD

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.