

sangre

IBERIAN-INSPIRED CUISINE

gazpacho blanco 7

PRE-COLUMBIAN WHITE GAZPACHO, BLACK GARLIC, GARLIC FLOWERS, MUSCATEL GRAPES

piquillos rellenos 10

STUFFED SPANISH PEPPERS, CHORIZO, GOLDEN RAISINS, GRUYERE

ensalada semana santa 12

SEVILLA-STYLE SALAD OF BEETS, BLOOD ORANGE, GARBANZOS, MOORISH SPICES, PISTACHIO DUST

caracoles 14

SNAILS, JAMÓN IBÉRICO, VINHO VERDE, GARLIC PETALS

14 jamón ibérico

de bellota pata negra 44

WORLD'S FINEST HAM, HOUSEMADE BREAD

23 vieiras arabesque 30

SEA SCALLOPS, EGGPLANT, PRESERVED LEMON, RAS EL HANOUT

24 the horse latitudes 28

ATLANTIC COD, CHORIZO, ALCACHOFAS, GARBANZOS, SPINACH

gitano 32

RIB-EYE, PIMENTÓN, JEREZ VINEGAR, PATATAS BRAVAS

conexiones

RIVERA CLASSICS INSPIRED BY SOUTH AMERICA AND MEXICO

11 tortillas florales 8

HOUSEMADE NIXTAMAL TORTILLAS, "INDIAN BUTTER"

12 flan de elote 11

CORN CUSTARD, BLACK QUINOA, SQUASH BLOSSOM SAUCE

18 ecuadorian crudo 14

HIROMASA, KUMQUATS, FRESNO CHILES, CHIVES

tamal 10

BRAISED PORK SHORT RIB, SEASONAL MUSHROOMS, GUAJILLO SAUCE

choros al vapor 12

MUSSELS, CHORIZO, AJI AMARILLO PISCO BROTH

pollito 26

JIDORI CHICKEN BREAST, FIDEOS, SPANISH PEANUT SALSA

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

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