

Nick & Sam's Chefs Carmen Joa and Salvador Ordaz Present

RAICES LATINA

"Latin Roots"

Appetizers

Street Arepas

duroc pork al pastor, caramelized pineapple, coriander cream

Tequeños

Oaxaca cheese, tamarind chili honey

Tostones

cochinita pibil, pink pineapple, tropical pico de gallo

Cachapas

Venezuelan corn pancake, carnitas, sweet chili cream, queso de mano

Crema de Poblano

epazote, queso fresco, crisp tortilla strips

Mains

Pabellón Tostada

carne mechada, chipotle, banana, caraotas negras, cilantro lime rice

Tacos De Asado Negro

braised & roasted wagyu short rib, pickled onions, avocado, meyer lemon

Pollo en Mole Criollo

airline chicken breast, cocoa mole papelon, cassava, banana chips

Costillas de Cerdo

apple cider steamed baby back ribs, guasacaca, nopales, roasted sweet peppers

Pargo Rojo

red snapper, fosterera, yucca bread

Sides

arroz con caraotas

basmati rice, black beans, pork confit, smoked bacon

fried cassava

chili salt, lemon

solterito

avocado, tomato, queso peruano cheese, papelon vinaigrette

Desserts

tres leches

coconut, cajeta 'burnt' meringue

quesillo

passion fruit, cinnamon, chili crumble

bienmesabe

tequila, cajeta, coconut sponge, coconut cream