

THE NINE DAYS MENU 2024

APPETIZERS

EMPANADAS GALLEGAS 19

tuna empanadas, spanish style

TAO PAI PAI 22

salmon tempura nuggets, ponzu teriyaki sauce, pineapple bits, scallions, sesame seeds

TUNA CARPACCIO (GF) 24

pickled mushroom & grape salad, chinese eggplant croutons, lemon caviar, citronette

BAJA FISH TACOS 23

crispy red snapper, coleslaw, home-made guac, radish, salsa criolla, yellow corn tortillas

COCONUT SHRIMP (GF) 19

coconut-breaded "shrimp", smoked tomato cocktail sauce

CHOCLO ASADO (GF) 15

grilled sweet corn "ribs", garlic "crema", chili and salt

ONION RINGS 16

beer-battered onion rings, duo of aiolis

SALADS, SOUP AND SANDWICHES

BUENOS AIRES TUNA SALAD (GF) 36*

seared tuna, mixed baby greens, grape tomatoes, radishes, cucumbers, carrots, balsamic vinaigrette

SICILIAN GRILLED SALMON SALAD (GF) 38*

with arugula, fennel, red onions, mandarin segments, orange peel strips, black olives, parsley, citrus vinaigrette

IMPOSSIBLE BURGER 28

"burger", tomatoes, lettuce, pickles, garlic aioli, pretzel bun, fries

VIP FISH SANDWICH 29

whitefish milanese, greens, roma tomatoes, red onion, pickles, garlic mayo, french bread, fries

SALMON WRAP 32

roasted atlantic salmon, romaine lettuce, cucumbers, tomatoes, guacamole, garlic aioli, fries

OUR SOUP TODAY 12

made fresh daily

20% gratuity will be added to your check, thank you!!

*If you have an allergy please let us know and ask your server for more information.

Items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."



CHEF'S SPECIALS

CHIMICHURRI WILD SALMON (GF) 38*

chimichurri relish pan-seared wild king salmon, spanish rice, garlic green beans

FISH N'CHIPS 41

beer batter norwegian cod, salt and malt vinegar chips, tartar sauce

THAI TUNA 45

red curry yellowfin tuna steak, coconut jasmine rice, snap pea & cucumber salad, crispy shallots, sesame

CHILEAN SEA BASS (GF) 59

saffron-truffle risotto , chanterelle mushrooms, chive oil
(shaved black summer truffle upgrade, \$4 per gram)

A LA CARTE SIDE DISHES 8

- RAINBOW CARROTS - GARLIC GREEN BEANS - SPANISH RICE-
- COLESLAW - HOUSE SALAD - SWEET POTATO FRIES - FRENCH FRIES-

DESSERTS

THE ORIGINAL CHURRO 15

cinnamon-sugar churro bowl, vanilla ice cream, chocolate drizzle

MERENGADA (GF) 15

french meringue nest, lime custard, blueberry coulis, fresh berries

CHOCOLATE LAVA CAKE 15

belgian chocolate warm cake, dulce de leche (DF) ice cream, raspberry drizzle

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