

ANTOJITOS

☉ CALIENTE (hot)

TACOS DE CARNE

Skirt Steak, roasted poblano crema, manchego cheese, smoked tomatillo salsa, cilantro, blue corn tortilla / 24

LANGOSTA TAQUITOS

Caribbean Lobster, Tiger Prawns, Chorizo, shallots, queso blanco, crispy blue corn tortilla, limón crema / 28

☉ SMOKED GYOZAS

Pork gyozas, manchego cheese, mixed greens / 22
+ Black Summer Truffles / 12

HAUS SCALLOPS

Pan - seared Scallops, Chorizo crumble, chipotle - agave butter / 28

☉ LA ISLA BONITA ROLL

Blue Crab, Tuna, jicama, cucumber, scallion, soy paper, entire roll tempura, 25K gold flakes, truffle - aji amarillo / 32
+ 1/2oz Black Pearl Caviar / 36



☉ SERVICIO DE CAVIAR

Split egg confetti, scallion, jalapeño, micro cilantro mezcla, yuzu crème fraîche, blini

ROYAL WHITE STURGEON CAVIAR (1 oz)

Slightly nutty and creamy finish / USA / 175

Pair with Bollinger Special Cuvée Brut Champagne / 148

* VEGETARIAN

** VEGAN

☉ CONTAINS GLUTEN

ADDITIONAL SAUCES / 5

ORGANICALLY, LOCALLY GROWN HERBS FROM SUGAR BROWN FARMS, SAINT THOMAS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS