



COCKTAILS

COCOCONTENTO	\$19
mezcal • tequila • aperitivo • coconut water • lime • piña	
ASINORA	\$19
dolin blanc • aperitivo • sour orange • jerk • cava	
EL REY	\$22
appleton 8 year rum • mango • cinnamon • lime • allspice dram	
B-A-N-A-N-A-S	\$22
uncle nearest 1884 whiskey • heirloom pineapple • banana • ango	
ENCORE/NUMB	\$19
pollinator gin • vodka • dry vermouth • szechuan peppercorn	
HUGO'S COCKTAILS LEMONADE- CANNED	\$16
vodka • strawberry • basil	

SMALL

*CEVICHE CLÁSICO	\$26
corn, onion, cilantro, sweet potato, leche de tigre	
PULPO ENSALADA	\$24
octopus, bell pepper, red onion, cucumber, coconut sauce	
BLUE SOFT SHELL CRAB	\$30
mango mint chutney, curry aioli, charred lime	
CRISPY YUCA	\$17
aji amarillo emulsion	
COLLARD GREENS SALAD	\$18
pickled watermelon, honey mustard vinaigrette, spiced pecans, shaved red onion	
CHICKEN SUYA	\$22
spiced peanut brittle, summer salad	

* **CONSUMPTION** – Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALLERGIES – Please alert your server of any allergies or food restrictions.

SEATINGS – We kindly ask you limit your stay to 1.5 hours for a party of 2, and 1.75 hours for parties of 3 or more; this will allow others to join us.

GRATUITY – Parties of 6 or more will incur an automatic 20% gratuity.

ADAPTIVE FLATWARE – Available upon request.

CASH PAYMENTS – Payments made in cash receive a 3.5% discount.

LARGE

JERK LION'S MANE	\$37
mushroom, braised cabbage, rice and peas, scallion	
PERNIL	\$38
pork shoulder, arroz con gandules, sweet plantain, chicharrón	
SWEET PLANTAIN GNOCCHI	\$40
oxtail, brown sauce, plantain chips	
ARROZ CON PATO	\$46
duck leg, green rice, pickled fennel & onion, spicy cherry emulsion	
WHOLE FRIED SNAPPER FOR TWO	\$70
escovich, grilled lime, scallions	
RIB EYE FOR TWO	\$124
herb & watercress salad, spicy chimichurri	

DESSERTS

PRE DESSERT	\$6
soursop granita	
ICEE CART	\$10
mango, coco, cherry	
BANANA PUDDING	\$13
vanilla wafer, brulé bananas, seasonal fruit compote	
TRES LECHES CAKE	\$13
strawberry, whipped cream, rum leche	

SIDES

HOT SAUCE	\$5
trio of pique, mango hot sauce, pepper sauce	
CORNBREAD	\$7
honey butter	
ROTI	\$7
torn flatbread	
AUNTIE'S POTATO SALAD	\$8
mayonnaise, onion, eggs, paprika	

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EAST HARLEM, NEW YORK



BEER • CIDER

MODELO ESPECIAL	\$7
Mexico	
FIFTH HAMMER POST RETRO IPA	\$8
Long Island City, NY	
BACK HOME BEER PERSIAN BLUE LAGER	\$8
Brooklyn, NY	
ERIC BORDELET	\$13
Poire Cuvée – NV	

FORTIFIED • BEYOND GRAPES

PALOMINO - SHERRY	\$16
Bodegas Luis Pérez Caberrubia, Fino en Rama, Jerez-Xérès, Spain	
KOSHI-HIKARI, YUKIGESHO - SAKE	\$16
Terado Honke Daigo No Shizuku, Chiba, Japan	
KOSHI-HIKARI, YUKIGESHO - SAKE	\$17
Terado Honke "KATORI 90," Chiba, Japan	

MINDFUL DRINKING

non alcoholic selections

HEINEKEN 0.0	\$8
CHICHA MORADA	\$9
purple corn • pineapple • citrus	
NOUGHTY NOLA	\$14
jerk • sour orange • coconut water • sparkling rosé • N/A bitters	
THOMSON & SCOTT ALCOHOL-FREE SPARKLING ROSÉ	\$16

WATER • COFFEE • TEA • SODA

SAN PELLEGRINO	\$7
ESPRESSO	\$4
CAPPUCCINO / LATTE / AMERICANO	\$6
TEAS: mint, green, breakfast	\$5
SODAS: coke, coke zero, inca kola	\$5

WINE BY THE GLASS

• BLIND FLIGHTS & WINE PAIRINGS AVAILABLE •

SPARKLING

CAVA, Alta Alella, Brut Nature, Mirgin Gran Reserva – 2019	\$16 / \$31
CHAMPAGNE, Fleury, Brut Blanc de Noirs – NV	\$23 / \$44

WHITE

ALBARIÑO	\$16 / \$64
Columna, Rías Baixas, Spain – 2023	
MOSCATEL, SEMILLON	\$17 / \$68
Masintin Blanco, Valle del Itata, Chile - 2022	

ARINTO, LOUREIRO	\$14 / \$56
Asnella, Vinho Verde, Minho, Portugal – 2022	

VERMENTINO	\$16 / \$64
Volpaia, Prelius, Maremma Tuscany, Italy – 2022	

MERWAH	\$13 / \$52
Chateau Ksara, Bekaa Valley, Lebanon – 2022	

ROSÉ & SKIN CONTACT

CABERNET FRANC	\$14 / \$56
Fjord Rosé, Hudson River Region, New York – 2023	

MENCIA	\$12 / \$48
Liquid Geography, Rosado Bierzo, Spain – 2022	

CHINEBULI (ORANGE)	\$16 / \$64
Kapistoni Winery, Kartli, Georgia – 2018	

RED

CABERNET FRANC	\$14 / \$56
Boundary Breaks Finger Lakes, New York – 2021	

SCIACCARELLU	\$17 / \$68
Domaine Zuria Aria Rouge, Bonifacio, Corsica, France – 2021	

SANGIOVESE	\$15 / \$60
Fontalpino Chianti Classico DCG, Italy – 2020	

CABERNET SAUVIGNON, KARASAKIZ, ÇALKARASI	\$11 / \$44
Pasaeli House Red, Marmara, Turkey – 2022	

SYRAH	\$19 / \$76
Domaine J. Despesse, Côtes du Rhône, France – 2022	

SWEET

TINTA NEGRA	\$17 / \$68
Maderista, Medium Dry, Portugal – NV	

MOSCATO	\$15 / \$28
La Spinetta, Moscato d'Asti 'Bricco Quaglia,' Piedmont, Italy – 2022	

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EAST HARLEM, NEW YORK